



QUADRO

GELATO

1. Intro

THE QUADRO EXPERIENCE

2. Design

DESIGN BEYOND ALL EXPECTATIONS

3. Technology

BUILT FOR WHAT'S NEXT

4. Cooling Technology

THERMAL PRECISION AT ITS CORE

5. Dimensions & Specifications

PRECISION IN EVERY DETAIL

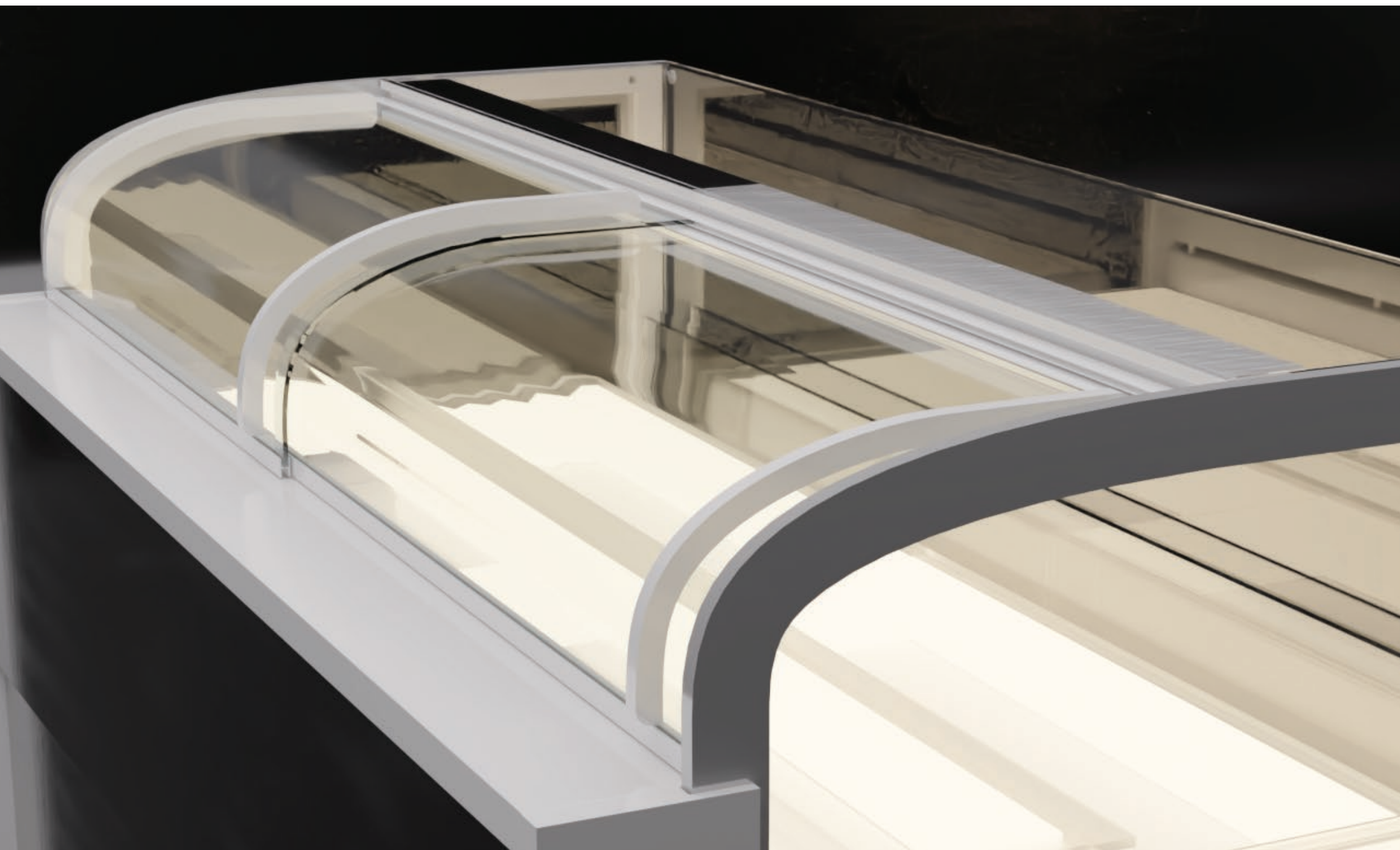


Experience the perfect fusion of design, technology, and versatility with QUADRO. Crafted for professionals who value both aesthetics and performance, QUADRO offers an elegant showcase that enhances every creation – from creamy ice cream to delicate pastries – while maintaining ideal freshness and texture.



ELEGANT CURVED DOORS

Designed to elevate presentation from every angle, QUADRO features gracefully curved sliding doors that combine beauty with practicality. The seamless contours create a fluid, modern silhouette, while the smooth-glide mechanism ensures effortless access without interrupting the clean lines of the showcase.





FRONT GLASS

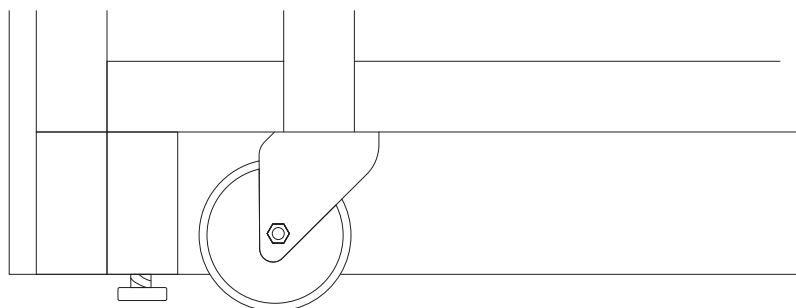
The QUADRO showcase features an elegant self-supporting front glass designed to combine outstanding visibility with contemporary aesthetics.

Its frameless structure ensures perfect, unobstructed product visibility, allowing your creations to take center stage without visual interruptions.

The clean, modern design enhances the overall style of the showcase while simplifying daily operations. With fewer structural elements, the glass surface allows hassle-free and efficient cleaning, supporting optimal hygiene and saving valuable time.

SWIVEL WHEELS

In addition to standard legs, your refrigerator is equipped with durable wheels. This provides greater flexibility, allowing you to move the unit effortlessly for easy repositioning and cleaning, while maintaining the same level of stability.

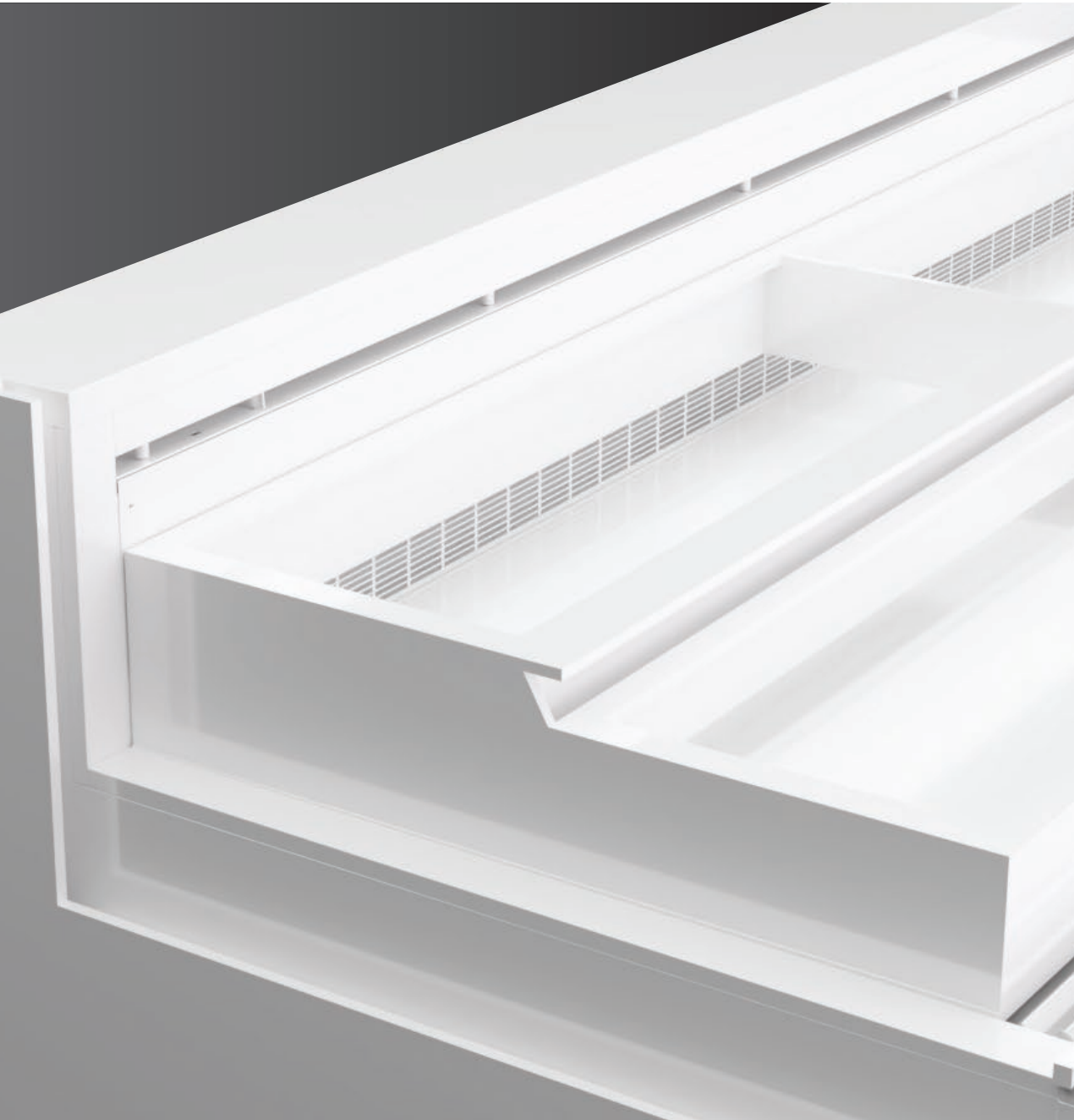




CONSISTENT TEMPERATURE AND TEXTURE.

ELEVATED TRAY BASE

Illuminated tray base creating a floating effect for the ice cream trays, giving the showcase a modern, refined aesthetic and enhanced product presentation.



CLEAR



WHITE



BLACK



ACRYLIC STONE & GLASS DECORATION

WHITE

High quality CORIAN acrylic stone, combining durability with aesthetic elegance.



GLASS:



DECORATION:



ACRYLIC STONE & GLASS DECORATION

BLACK

High quality CORIAN acrylic stone, combining durability with aesthetic elegance.



GLASS:



Black

DECORATION:



Black



White



Grey



Gold



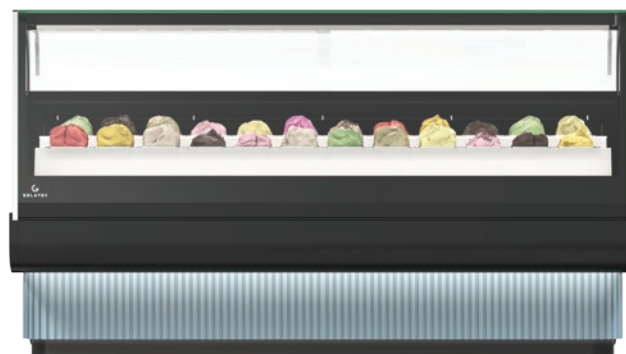
Pistachio



Cloud



Cherry





CRAFTED AROUND YOUR IDENTITY

MYGELATEC

Quadro meets the demands of professional environments by delivering instant control and operational flexibility through its integrated Wi-Fi connectivity. Using a secure mobile application, operators can remotely manage temperature settings, monitor energy consumption, and receive real-time maintenance alerts at any time.

The application also supports HACCP compliance by continuously monitoring critical parameters, recording temperature data, and enabling traceability in line with food safety requirements. This ensures regulatory compliance while reducing operational risk.

By combining smart control, compliance support, and performance monitoring, Quadro enhances equipment reliability, extends service life, and enables more efficient, cost-effective resource management.



-  Freezer Settings
-  Temperature Control
-  Fan Control
-  Lighting Control
-  **HACCP**
Food Safety Control



HIGH-BRIGHTNESS LED ILLUMINATION

Advanced LED lighting system offering enhanced visibility and presentation ensuring 98 CRI (daylight effect). Energy-efficient, reducing operational costs while maintaining optimal performance and supporting sustainability.

2700K

3000K

3500K

4000K



Double, curved front panelling and CCT LED illumination, with remote control of light temperature from 2700K to 6500K.



REFINED DESIGN THAT SHAPES THE SPACE

ENHANCED DOUBLE-AIRWAY SYSTEM

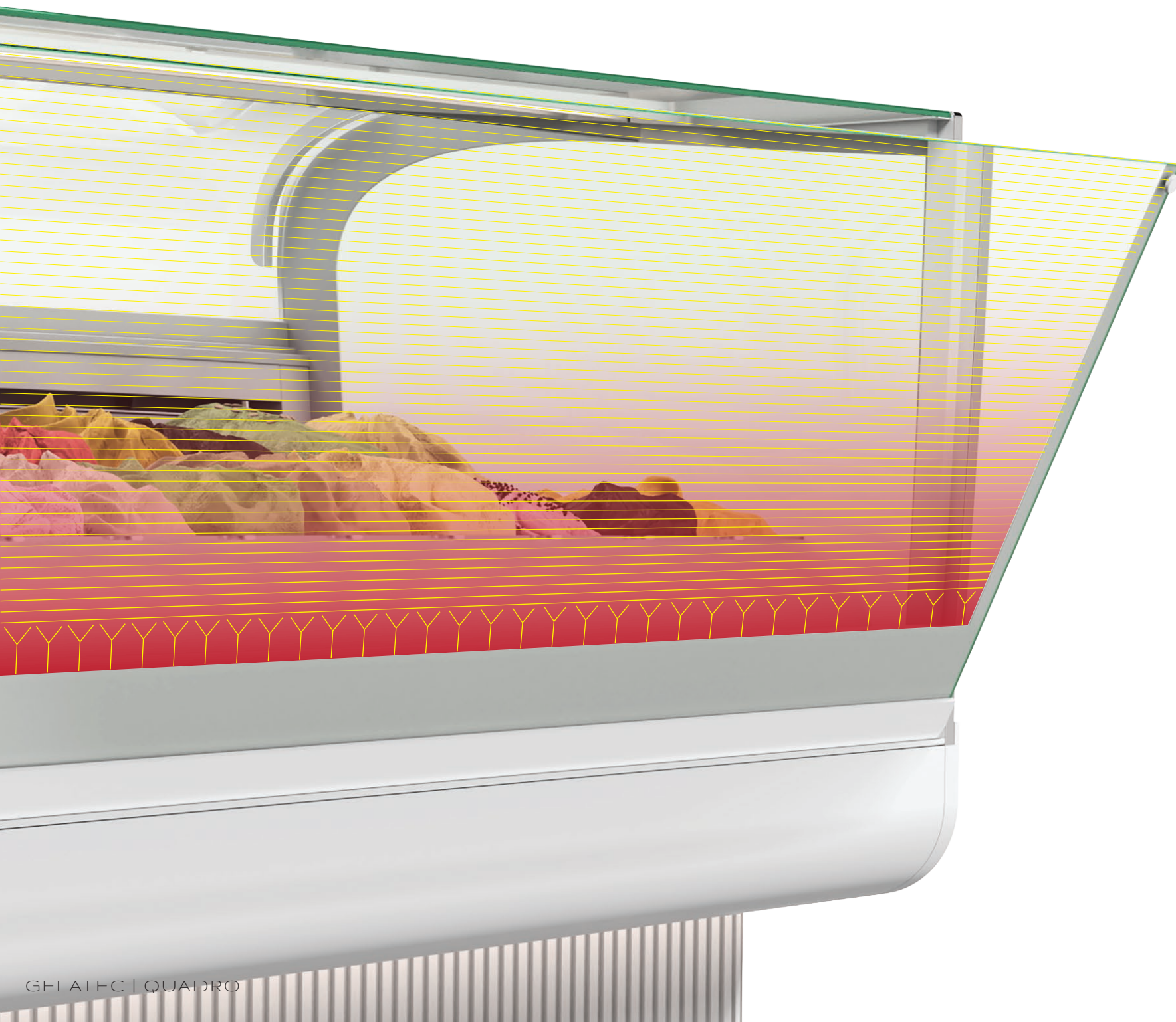
Designed with front and rear air channels, the advanced double-airway system delivers perfectly balanced airflow, keeping every tray at the optimal temperature and ensuring outstanding temperature uniformity.



Innovative engineering and advanced cooling technology guarantee that every tray remains at the ideal temperature for perfect ice cream preservation. Ensuring temperature uniformity is crucial for maintaining the consistency and quality of the ice cream, avoiding temperature fluctuations that can result in undesirable recrystallization or melting.

HIGH-QUALITY HEATED GLASSES

Equipped with premium heated glass designed to prevent fogging and condensation, even in demanding temperature and humidity conditions. This advanced glass technology ensures crystal-clear product visibility at all times, enhancing presentation and customer appeal. By maintaining a transparent, condensation-free surface, the heated glass highlights your products in their best light, supports optimal hygiene standards, and contributes to a professional, high-end showcase environment. The result is an elegant showcase that combines performance, reliability, and superior visual impact.



COOLING TECHNOLOGY

Tropical

Engineered to deliver exceptional performance in high-temperature environments, enduring ambient temperatures up to 40°C. This resilience is achieved through the integration of advanced cooling technologies:

- **Durable and Efficient Semi-Hermetic Compressors:** their design allows for internal components to be serviced or replaced without compromising the hermetic seal, ensuring longevity and reliability in demanding conditions.
- **Double Expansion Valves:** dual thermal expansion valves enable precise control over refrigerant flow into the evaporator. This precision maintains optimal superheat levels, enhancing the system's efficiency and ensuring consistent cooling performance even in extreme heat.
- **Recirculating Cooling System:** continuously circulating coolant within the unit, promoting uniform temperature distribution and preventing hotspots. Vital for maintaining the integrity of stored products, especially in high ambient temperatures.
- **Rapid Defrosting Process:** minimizes the downtime and provides quick recovery of temperature, preserving the quality and texture of the ice-cream even when inflated.

TROPICAL series is a dependable choice for professionals operating in hot climates, ensuring consistent cooling performance and product preservation.

Tropical**PLUS+**

Engineered to deliver exceptional performance in extreme conditions, maintaining optimal functionality even at ambient temperatures even over 40°C. Key features include:

- **Exceptional Durability:** constructed with robust materials and components designed to withstand high temperatures and demanding environments, ensuring longevity and reliable performance.
- **Energy Efficiency:** incorporating advanced energy-saving technologies that reduce power consumption and operational costs, contributing to environmental sustainability and economic savings.
- **Optimized Defrosting Technology:** featuring a rapid defrosting process, completing cycles in as little as 1.5 minutes, minimizing downtime and maintaining consistent cooling performance.
- **Inflated Ice Cream Maintenance:** designed to preserve the quality and texture of inflated ice-cream products up to 25cm, ensuring they remain at ideal serving conditions even in extreme ambient temperatures.
- **Cutting-Edge Wi-Fi Technology:** enables remote monitoring and control, allowing users to adjust settings and receive system alerts via connected devices, enhancing operational efficiency and convenience.
- **4 Seasons Function:** operating temperatures -20°C / +15°C, allowing to switch from ice cream showcase to pastry showcase.

TROPICAL PLUS series is a reliable choice for professionals seeking high-performance refrigeration solutions in challenging

COOLING TECHNOLOGY

NOFROST

Innovative and patented solution that completely removes the need for manual defrosting, setting a new standard in refrigeration technology. This unique feature offers significant advantages that improve efficiency, product presentation, and overall performance.

- **No Defrosting Required:** unlike traditional systems that require time-consuming manual defrosting to prevent ice build-up, NOFROST technology eliminates frost entirely. This saves time and reduces maintenance efforts, allowing for seamless operation.
- **Consistent Temperature Control:** the technology ensures uniform cooling across the storage space, preventing temperature fluctuations. This is particularly important for maintaining the quality and texture of delicate products like ice cream and other perishable goods.
- **Enhanced Product Presentation:** a frost-free environment keeps showcase surfaces clear, offering unobstructed visibility of the stored items. This not only improves the aesthetic appeal of the showcase but also enhances the shopping experience, encouraging customer engagement and boosting sales potential.

NOFROST technology provides a cutting-edge solution designed to simplify maintenance, preserve product quality, and elevate the presentation of your goods.

INNOVATION IN ENERGY EFFICIENCY



GELATEC Quadro

Quadro integrates energy-saving technology that establishes new benchmarks within their class.

Using high-efficiency cooling system, each unit is designed to minimize environmental impact without compromising performance.

4896 kWh/annum

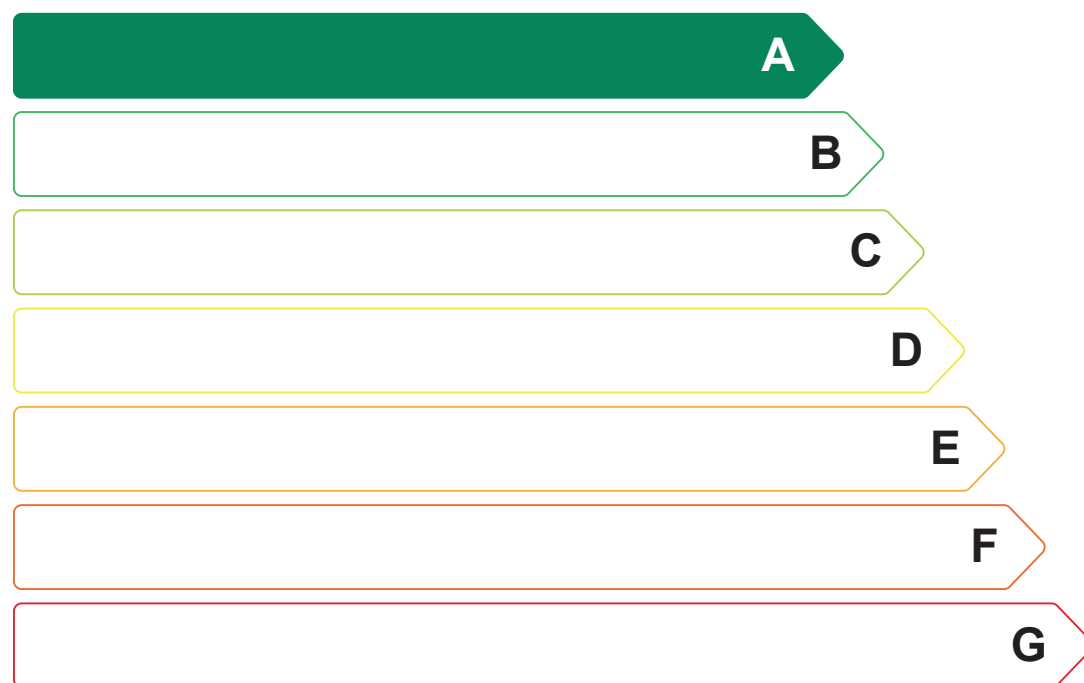


4.08m²



-15°C

-18°C



COOLING TECHNOLOGY

DEFROSTING WITH REVERSE CYCLE HOT GAS TECHNOLOGY.

Hot gas defrosting with reverse cycle technology is a smarter, faster way to keep the refrigeration system running at peak efficiency. By reusing the system's own heat instead of relying on electric heaters, it quickly melts ice build-up on evaporator coils saving energy, reducing downtime, and extending equipment life. Defrosting becomes seamlessly integrated into the preservation process without any compromise in the quality of the ice cream.



ENERGY
EFFICIENT



ECO
FRIENDLY

R455C GAS THE SUSTAINABLE REFRIGERANT SOLUTION

R455C is an innovative, low-GWP refrigerant designed for high-performance cooling systems. As a blend of HFOs (Hydrofluoroolefins), it offers an environmentally friendly alternative with a GWP of just 148, making it compliant with F-Gas regulations. Ideal for commercial and industrial applications, R455C combines energy efficiency with excellent cooling capabilities, supporting sustainability while ensuring reliable operation in demanding environments.



ENERGY
EFFICIENT



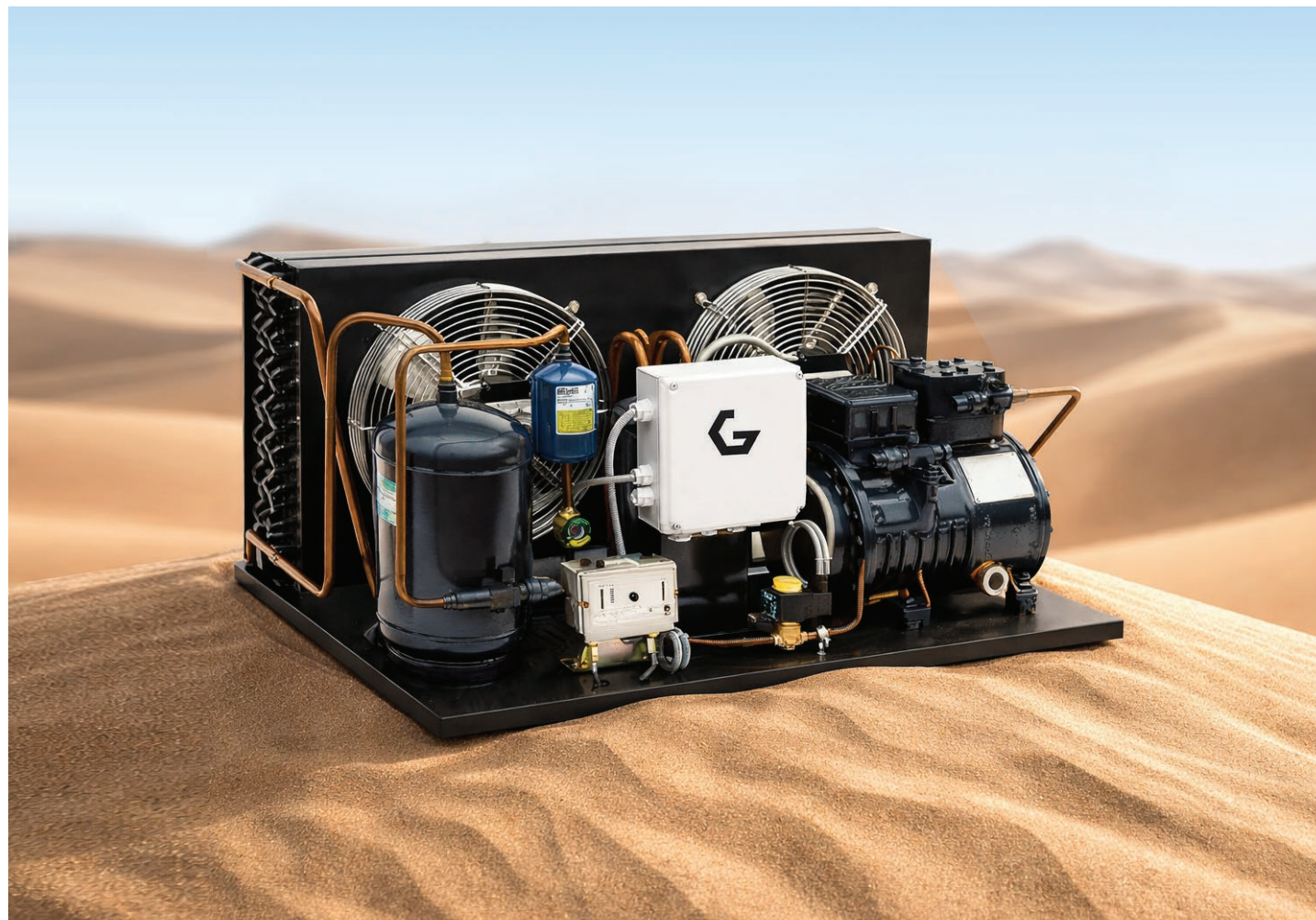
ECO
FRIENDLY



NON
TOXIC

DESIGNED TO ENDURE EXTREME CONDITIONS

Built to withstand the toughest environments, Quadro is equipped with advanced refrigeration system, offering exceptional performance and energy efficiency. High-efficiency compressors cut energy use by up to 10%, while a protected defrost and temperature probe prevent waste during door openings. The robust refrigerant circuit, double-safety heating element, and ABS-injected base enhance insulation, strength, and drainage. Automatic condensing water evaporation and anti-corrosion oil treatment, ensure durability, while insulated plastic components provide reliable, long-term performance.



QUADRO 24

Length: 2200mm Width: 1140mm Height: 1200/1300mm

GLASS:



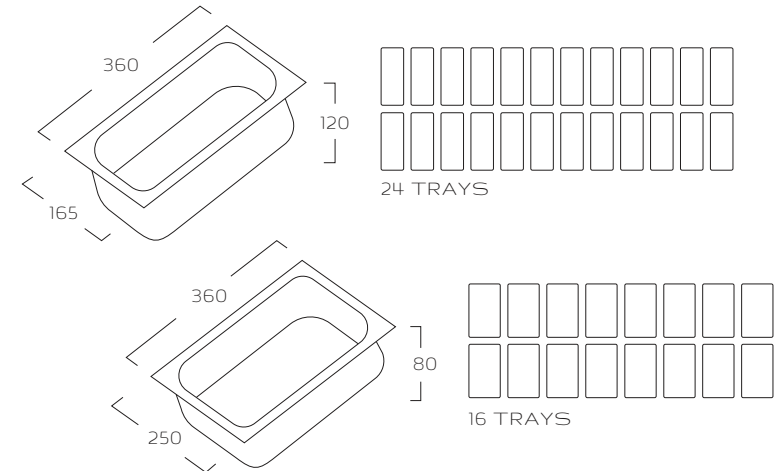
DECORATION:



1200

2200

TRAY CAPACITY



* note that the distance between the lower point of a shelf and the lower point of the upper shelf is 15cm!

SPECIFICATIONS

Electric Power Supply	380V / 3Ph / 50Hz
Power / Current Consumption	3.2KW / 16A
Compressor Type	Semi-Hermetic
Condensation Type	Air-Cooled
Expansion	Expansion Valve
Defrost Type	Reverse Cycle
Refrigerant Gas	R455c
Refrigerant Gas Capacity	3kg
Configuration	-20°C / +15°C
Climate Class	4
Engine	INT/EXT
Weight	400kg



1140



1140

*Two available heights 1200/1300mm

QUADRO 18

Length: 1710mm Width: 1140mm Height: 1200/1300mm

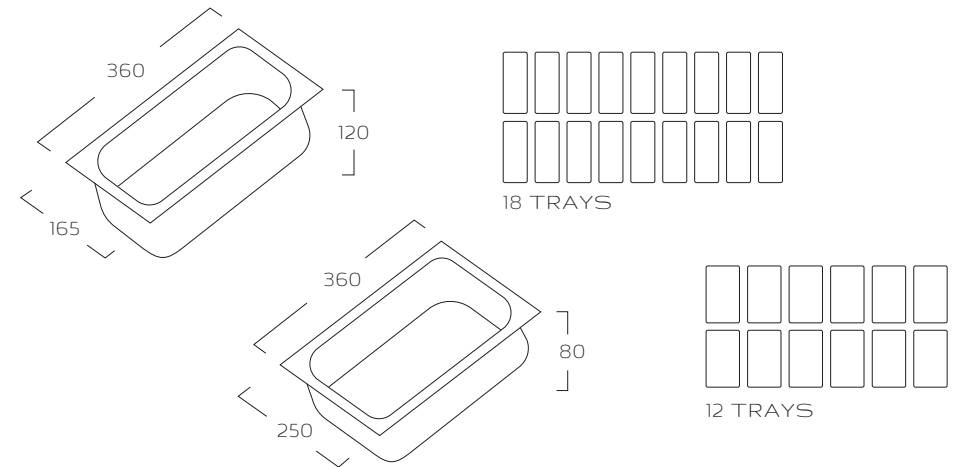
GLASS:



DECORATION:



TRAY CAPACITY



* note that the distance between the lower point of a shelf and the lower point of the upper shelf is 15cm!

SPECIFICATIONS

Electric Power Supply	380V / 3Ph / 50Hz
Power / Current Consumption	2.5KW / 16A
Compressor Type	Semi-Hermetic
Condensation Type	Air-Cooled
Expansion	Expansion Valve
Defrost Type	Reverse Cycle
Refrigerant Gas	R455c
Refrigerant Gas Capacity	2.4kg
Configuration	-20°C / +15°C
Climate Class	4
Engine	INT/EXT
Weight	340kg



*Two available heights 1200/1300mm

QUADRO 12

Length: 1200mm Width: 1140mm Height: 1200/1300mm

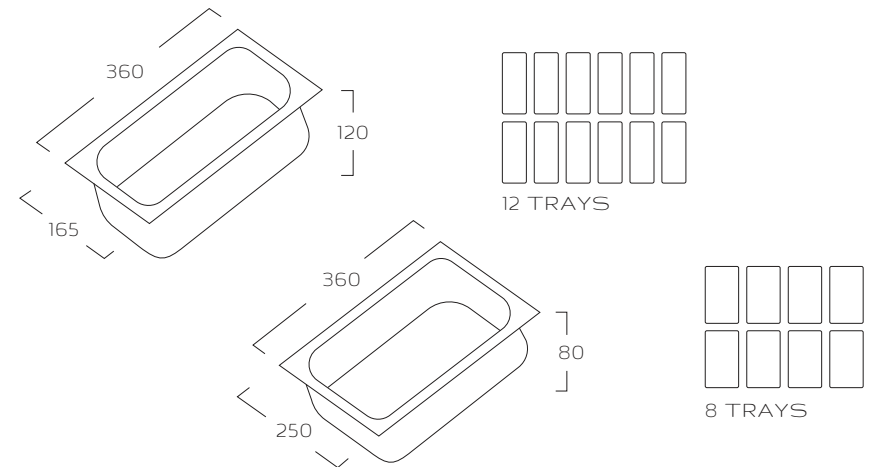
GLASS:



DECORATION:



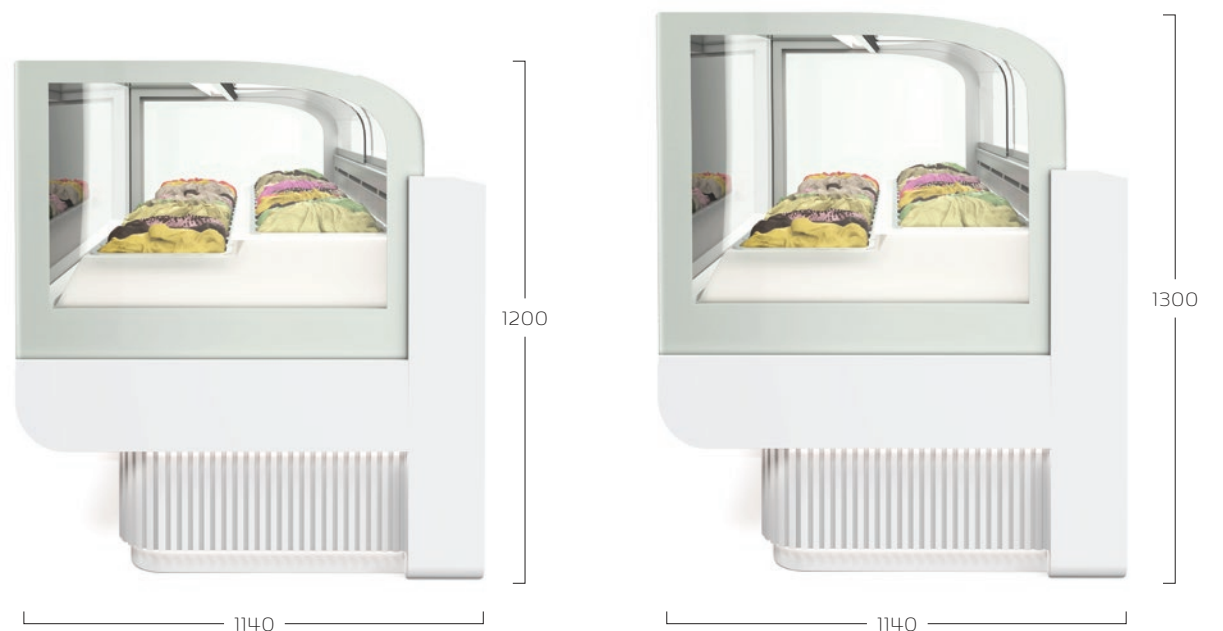
TRAY CAPACITY



* note that the distance between the lower point of a shelf and the lower point of the upper shelf is 15cm!

SPECIFICATIONS

Electric Power Supply	380V / 3Ph / 50Hz
Power / Current Consumption	2KW / 16A
Compressor Type	Semi-Hermetic
Condensation Type	Air-Cooled
Expansion	Expansion Valve
Defrost Type	Reverse Cycle
Refrigerant Gas	R455c
Refrigerant Gas Capacity	1.6kg
Configuration	-20°C / +15°C
Climate Class	4
Engine	INT/EXT
Weight	280kg



*Two available heights 1200/1300mm

UNFORGETTABLE GELATO EXPERIENCE





GELATEC