



JEDAI

GELATO

1. Intro

FOCUS DETERMINES REALITY

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



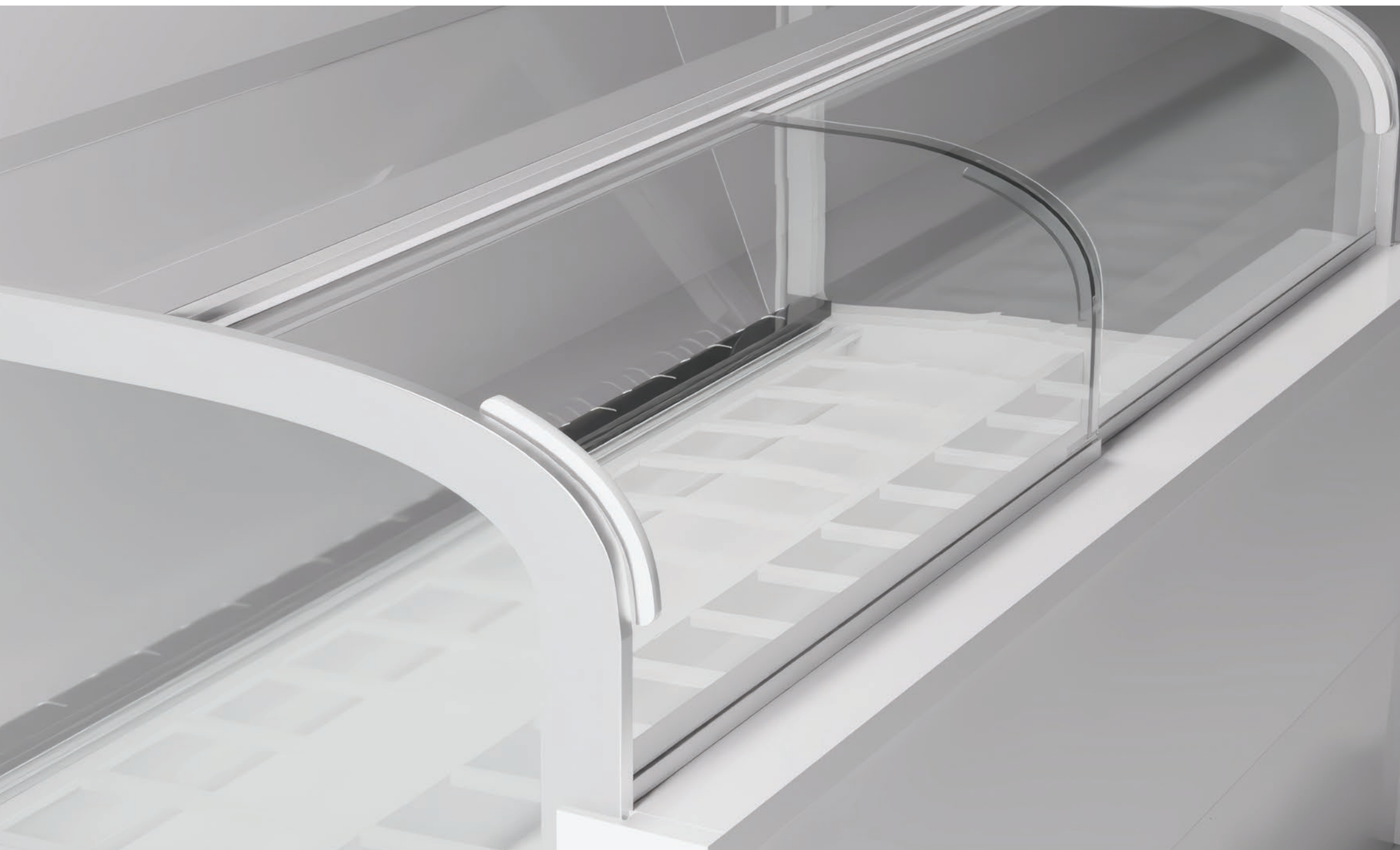
JEDAI

Discover the ultimate ice cream showcase that combines sleek, modern design with superior cooling technology. Highlight your flavors in an eye-catching presentation while ensuring consistent freshness and the perfect serving temperature for an exceptional customer experience.



ELEGANT CURVED DOORS

Designed to elevate presentation from every angle, JEDAI 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

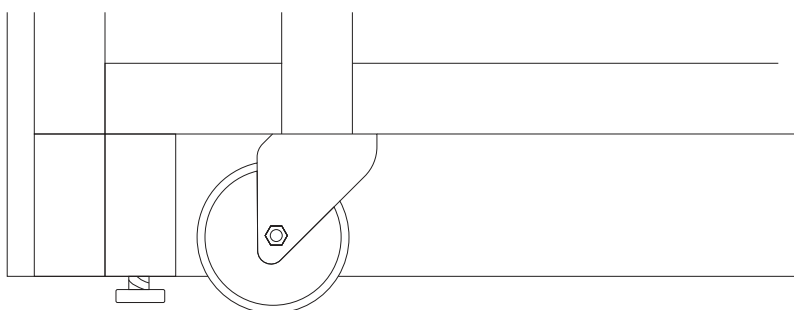
The JEDAI showcase features an elegant self-supporting front glass designed to combine outstanding visibility with contemporary aesthetics.

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.



ACRYLIC STONE & GLASS
DECORATION

WHITE

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



GLASS:



White

DECORATION:



Black



Grey



White



Gold



Pistachio



Cloud



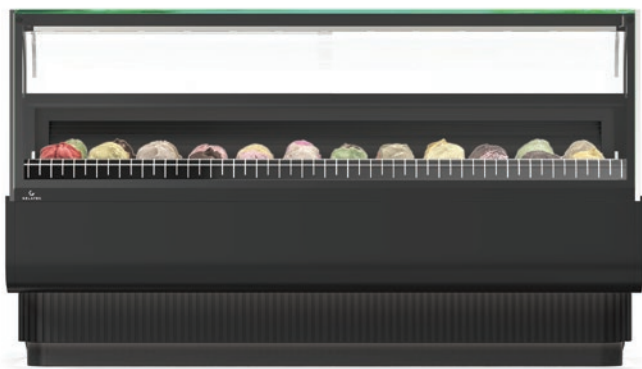
Antique Pink



ACRYLIC STONE & GLASS
DECORATION

BLACK

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



GLASS:



Black

DECORATION:



Black



Grey



White



Gold



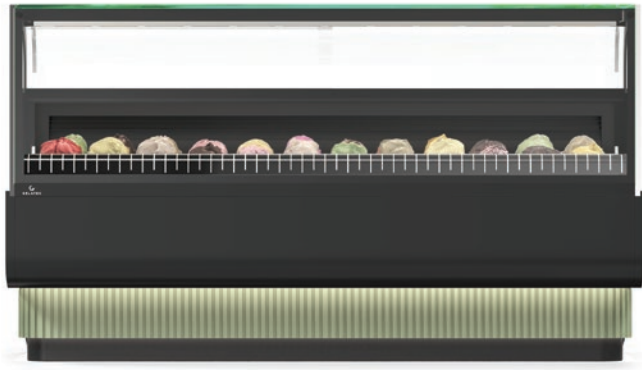
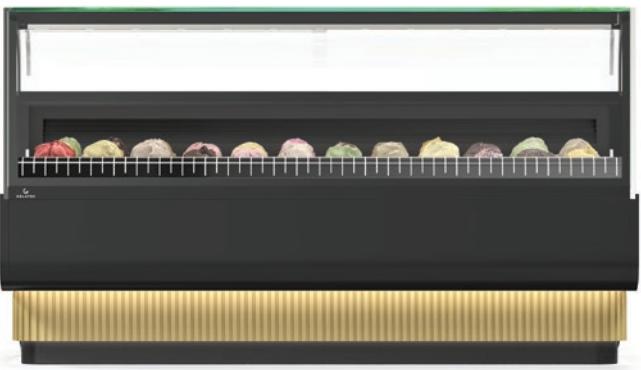
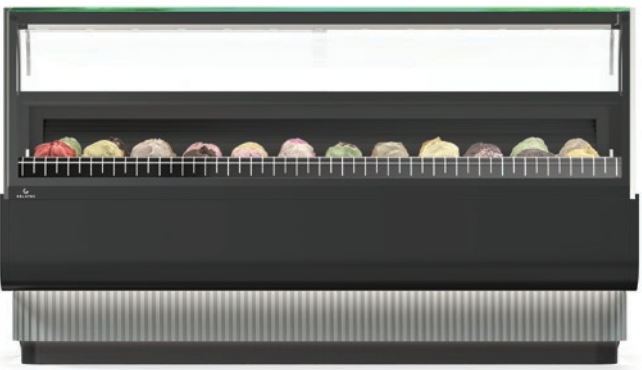
Pistachio



Cloud



Antique Pink





CRAFTED AROUND YOUR IDENTITY

MY GELATEC

JEDAI 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, JEDAI 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.



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

REFINED DESIGN THAT SHAPES THE SPACE



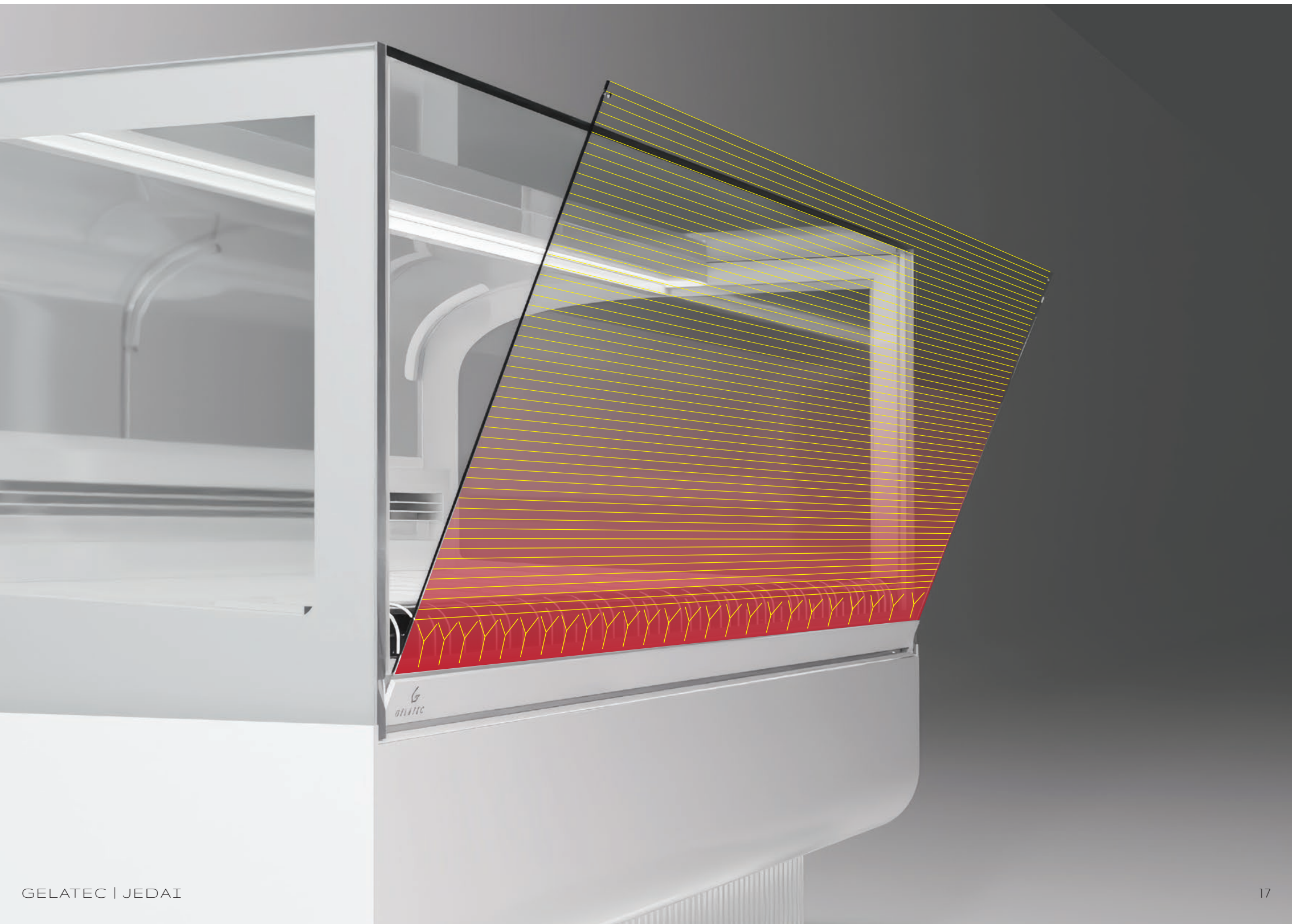
UNIFORM AIR DISTRIBUTION

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 JEDAI

JEDAI 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

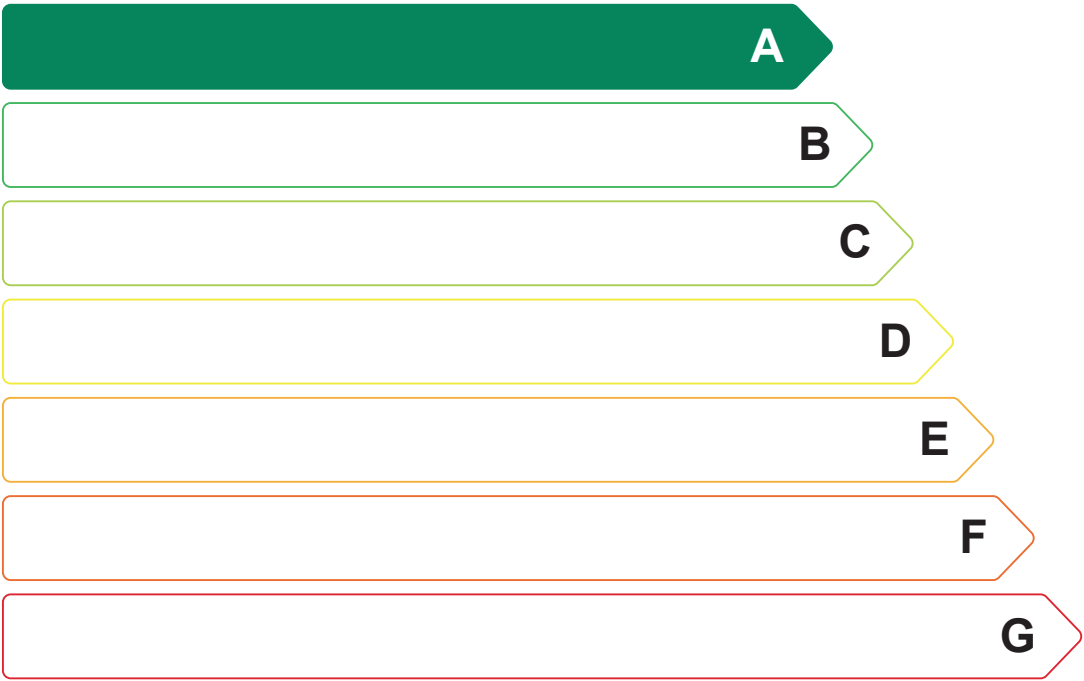


4.08m2



-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.



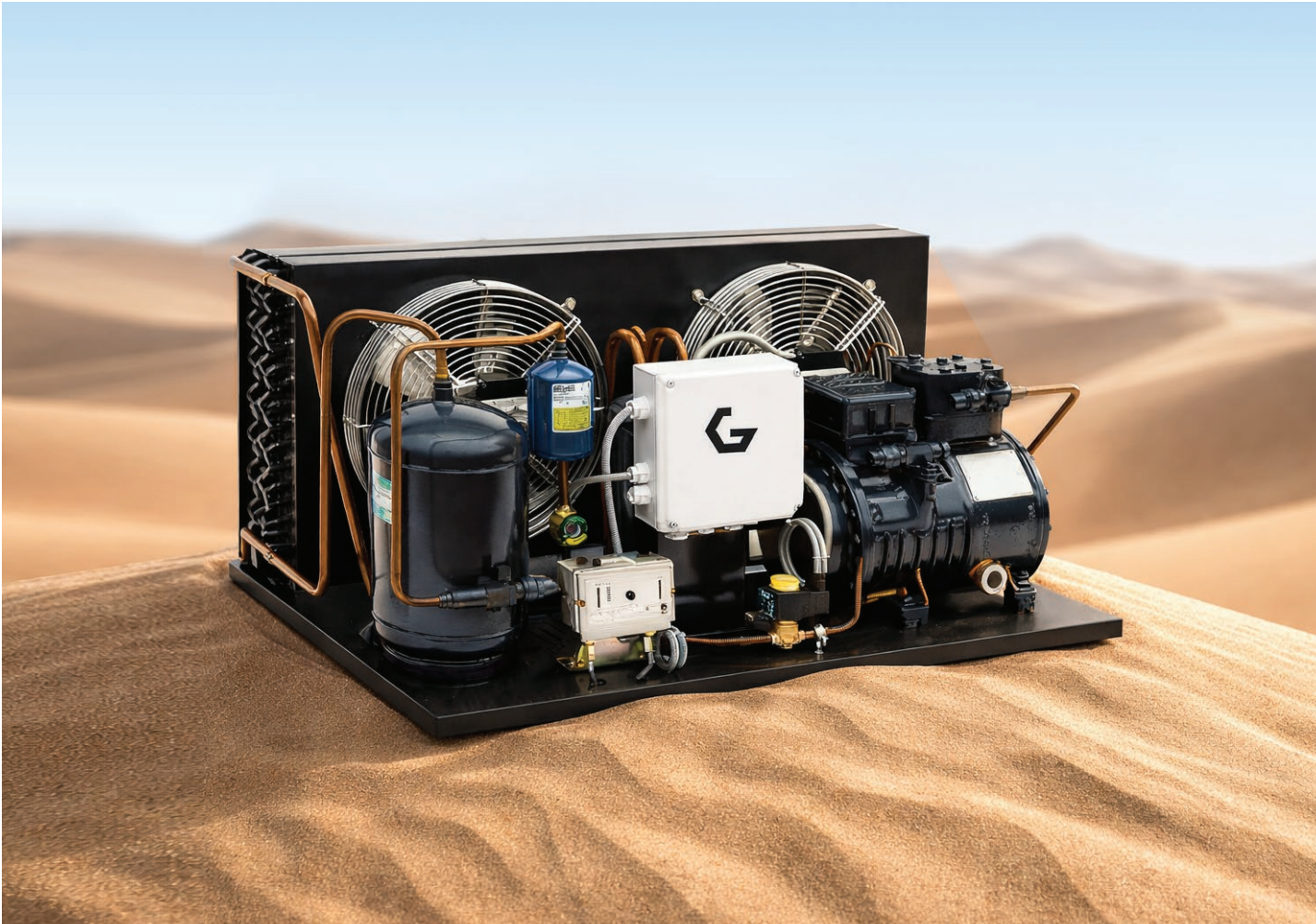
R455C GAS THE SUSTAINABLE REFRIGERANT SOLUTION

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.



DESIGNED TO ENDURE EXTREME CONDITIONS

Built to withstand the toughest environments, JEDAI 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.



JEDAI 24

Lenght: 2200mm Width: 1080mm Height: 1200/1300mm

GLASS:

Black White

DECORATION:

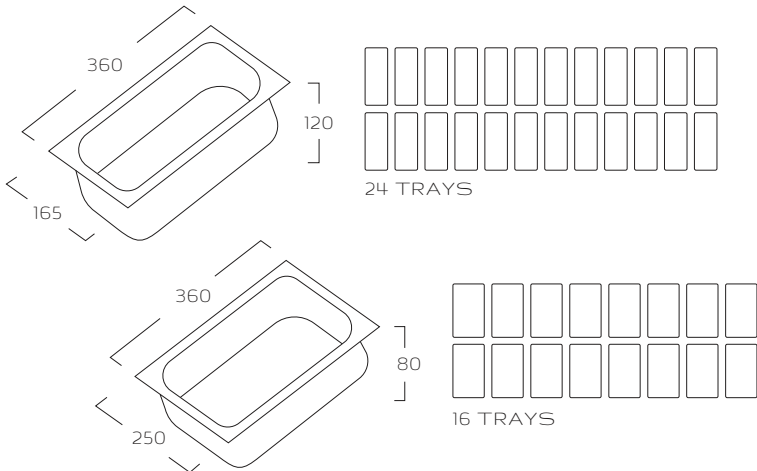
Black Grey White Gold Pistachio Cloud Antique Pink



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



1080



1080

*Two available heights 1200/1300mm

JEDAI 18

Lenght: 1710mm Width: 1080mm Height: 1200/1300mm

GLASS:

DECORATION:

Black

White

Black

Grey

White

Gold

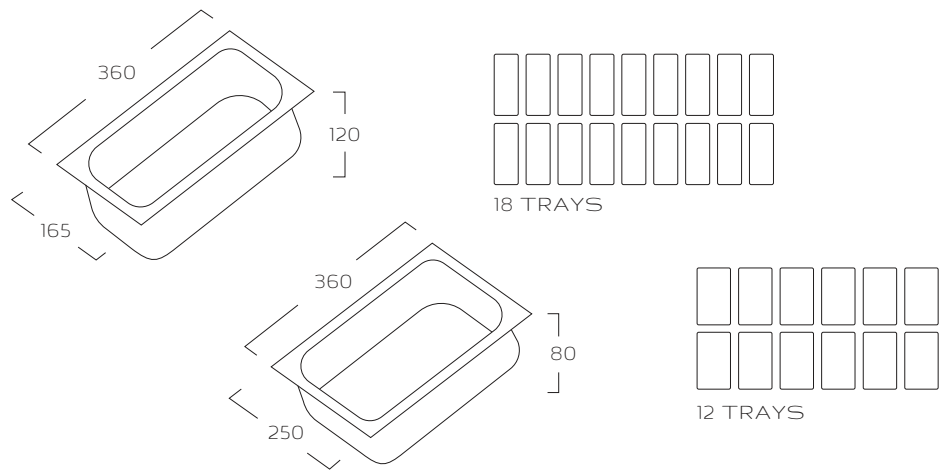
Pistachio

Cloud

Antique Pink



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

JEDAI 12

Lenght: 1200mm Width: 1080mm Height: 1200/1300mm

GLASS:

Black

White

DECORATION:

Black

Grey

White

Gold

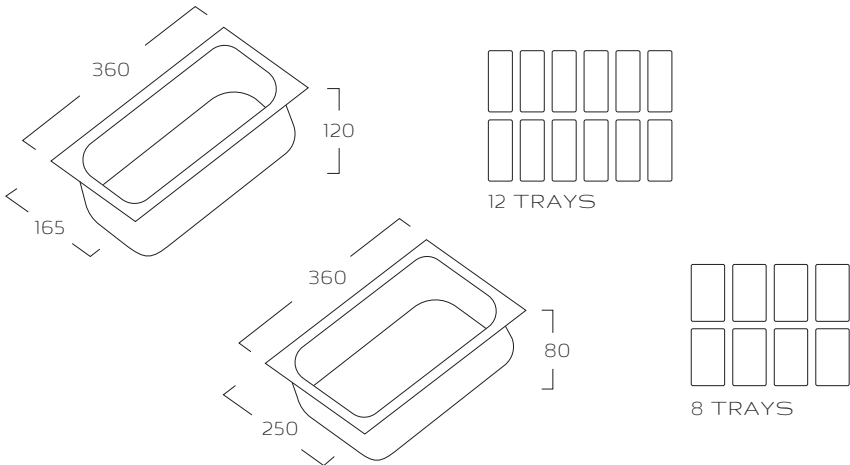
Pistachio

Cloud

Antique Pink



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