

kate





LE FORME  
COMPATTE  
DELLA  
AFFIDABILITÀ  
COMPACT  
AND  
RELIABILE  
SHAPES

Per chi ama le sfide di questo dolce mondo, per chi crea dal nulla i sapori più straordinari, per chi dedica tempo e passione a questo mestiere fantastico. Una linea che rassicura, Kate è la vetrina compatta che sa essere funzionale e affidabile. Kate è più di una vetrina gelato. Da oggi, infatti, viene proposta anche nella versione pasticceria, altra dolcissima passione. ORION, il marchio che ti protegge, al servizio dei tuoi bisogni.

Just for those who enjoy the challenges of this sweet world and those who create the most extraordinary flavors from nothing, or those who dedicate time and passion to this fantastic profession. Kate, with its reassuring lines, is the compact display cabinet that perfectly knows how to be functional and reliable at the same time. Kate is more than an ice-cream showcase, in fact it is now available also in its other sweet passion: the pastry version. ORION is the only brand that cherishes you at the service of your needs.







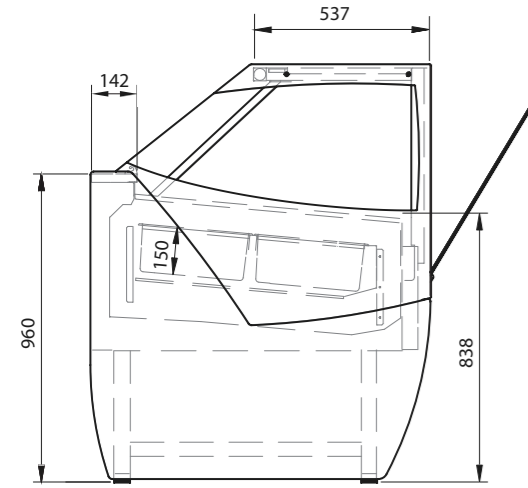




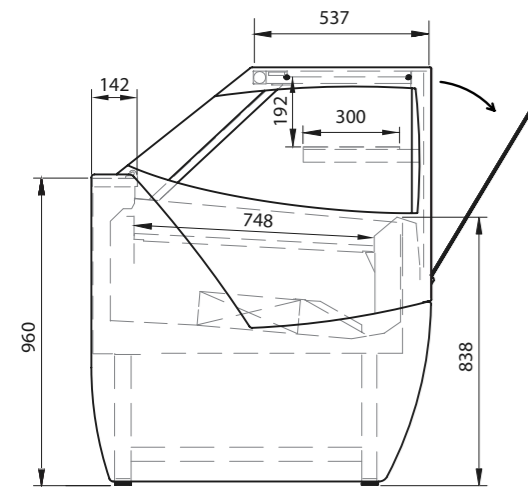
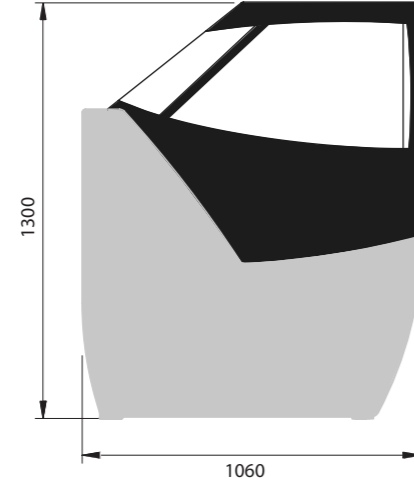




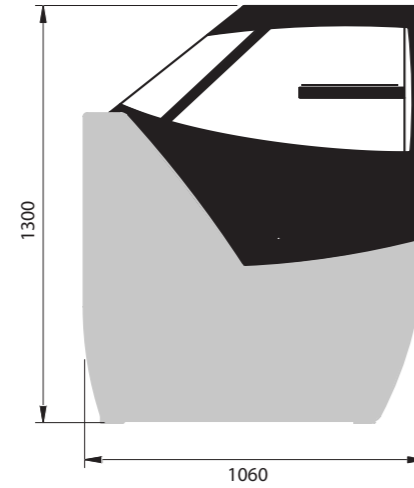
## CARATTERISTICHE TECNICHE E GAMMA PRODOTTI TECHNICAL SPECIFICATIONS AND PRODUCT RANGE



GELATERIA ICE-CREAM CABINET



PASTICCERIA PASTRY



### ESTETICA E STRUTTURA

- Vetro frontale monolitico temperato e riscaldato apribile verso il basso.
- Plafoniera di illuminazione a LED sul tettino.
- Spalle riscaldate.
- Chiusura posteriore con scorrevoli in plexiglass (optional tendina).

### TECNOLOGIA

- Impianto refrigerante con compressore ermetico 230/1/50 Hz o semiermetico 380/3/50 Hz (versione gelato) ed ermetico 230/1/50 Hz (versione pasticceria) su unità condensatrici incorporate ad aria.
- Pannello di controllo elettronico con termostato e termometro digitale.
- Sbrinamento automatico.

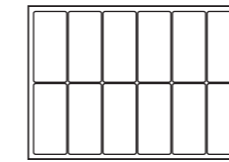
### AESTHETIC AND FRAMEWORK

- Single, tempered and heated front glass openable downwards.
- LED lighting system on the ceiling.
- Heated side glasses.
- Operator's side closing by plexiglass sliding doors (rolled curtain optional).

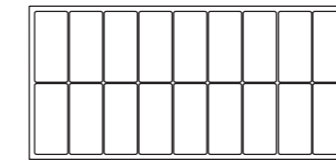
### TECHNOLOGY

- Cooling system with hermetic 230/1/50 Hz or semi-hermetic 380/3/50 Hz compressor (on ice-cream version) and hermetic compressor 230/1/50 Hz (on pastry version) for incorporated air-cooling condensing units.
- Electronic check panel with digital thermometer and thermostat.
- Automatic defrosting.

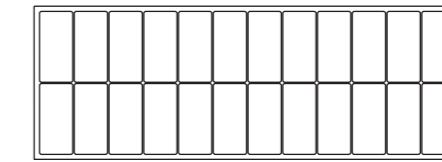
### ALLESTIMENTO VASCHE GELATO DISPONIBILI ICE CREAM TUBS



G6

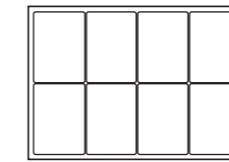


G9

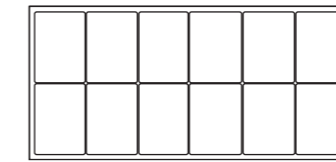


G12

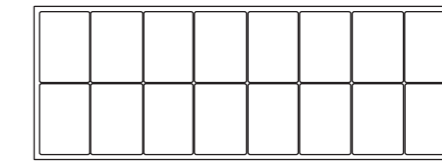
**VASCETTA STANDARD**  
STANDARD ICE-CREAM TUBS  
360 x 165 mm



G6



G9



G12

**VASCETTA GRANDE**  
BIG ICE-CREAM TUBS  
360 X 250 MM

### TABELLA DIMENSIONI DISPONIBILI (mm) DIMENSIONAL COMPARATIVE CHART (mm)

GAMMA PRODUCT RANGE	GELATO ICE-CREAM	PASTICCERIA PASTRY
1092 mm	•	•
1692 mm	•	•
2192 mm	•	•

### TABELLA DI RIEPILOGO TECNOLOGIE FUNCTIONAL COMPARATIVE CHART

MODULO MODULE	TEMPERATURA DI ESERCIZIO (°C) WORKING TEMP.	RESA (W) COOLING CAP.	ALIMENTAZIONE ELETTRICA ELECTRIC SUPPLY	POTENZA ASSORBITA (W) MAX POWER INPUT	PESO NETTO (KG) NET WEIGHT
<b>RVS 2M</b>	+4°/+6°	1100	220V/50hz	900	350
<b>RVS 3M</b>	+4°/+6°	1290	220V/50hz	1000	410
<b>RVS 4M</b>	+4°/+6°	1630	220V/50hz	1250	470
<b>G6 ERM</b>	-18°/-20°	1550	220V/50hz	1460	350
<b>G9 ERM</b>	-18°/-20°	1700	220V/50hz	1760	410
<b>G12 ERM</b>	-18°/-20°	1950	220V/50hz	1970	470
<b>G6 SEM</b>	-18°/-20°	1550	380V/50hz	1460	350
<b>G9 SEM</b>	-18°/-20°	1700	380V/50hz	1760	410
<b>G12 SEM</b>	-18°/-20°	1950	380V/50hz	1970	470

**N.B.:** La temperatura di esercizio è riferita a condizioni ambientali di: +27°C/60% UR

N.B.: The working temperature refers to the following environmental conditions: +27°C/60% Relative Humidity



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