

MAGIC



Totale visibilità del prodotto

da ogni lato, un design essenziale, moderno e deciso, la consueta affidabile tecnologia d'avanguardia ItalProget.

Magic è l'ideale per gelaterie, pasticcerie e gastronomie anche grazie alla grande flessibilità dei suoi moduli canalizzabili.

Magic. Complete product visibility.

Complete product visibility from every angle: a sleek, modern and bold design combined with the cutting-edge technology of ItalProget.

Magic solution is ideal for ice cream parlours, confectioner's shops and delicatessens alike.







GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC GELATO *Gelato*



REFRIGERAZIONE VENTILATA
CON DOPPIO FLUSSO DELL'ARIA
VENTILATED REFRIGERATION
WITH DOUBLE AIR FLOW



CARATTERISTICHE TECNICHE
technical specifications

Refrigerazione ventilata con doppio flusso d'aria. Sbrinamento degli evaporatori veloce [90"] ad inversione di ciclo. Castello vetri termico alimentato elettricamente, vetro frontale apribile dall'alto verso il basso. Unità condensatrice ermetica 230V / 50 Hz oppure semi-ermetica 400V / 50Hz [optional].

Ventilated refrigeration with double air-flow system. High speed [90"] automatic reverse cycle evaporators defrost. Heated glass superstructure, bottom-hinged opening front glass. Hermetic condensing unit 230V / 50Hz or semi-hermetic 400V / 50Hz [optional].



Colori / Colours
Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

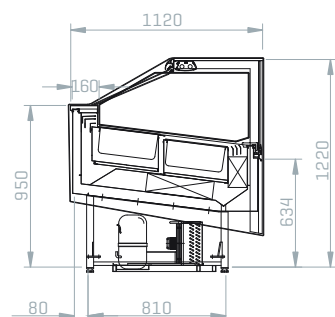
DATI TECNICI
technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN44 1-5) [°C] well product temp. (EN441-5) [°C]	potenza compressore <i>power compressor</i>						n. classe climatica (C°/%UR) no. climate class (C°/%UR)	sbrinamento auto. elettr. <i>automatic electric defrost</i>	unità di controllo elettr. <i>electronic control unit</i>	fluido refrigerante R404A <i>R404A refrigerant gas</i>
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>		trifase <i>three-phase</i>			monofase <i>single-phase</i>						
										tensione (V/Hz) <i>supply (V/Hz)</i>	regime (kw) <i>output (kw)</i>	sbrinamento(kw) <i>in defrost (kw)</i>	tensione (V/Hz) <i>supply (V/Hz)</i>	regime (kw) <i>output (kw)</i>	sbrinamento(kw) <i>in defrost (kw)</i>				
Magic 12	109,6	112	122 138	235 245	125	130	138 155	275 285	-16 / -18	400/3/50	1.3	2.52	230/1/50	1.51	2.15	4+[32/60]	●	●	●
Magic 18	160,1	112	122 138	325 335	175	130	138 155	370 380	-16 / -18	400/3/50	1.97	3.87	230/1/50	2.08	3.53	4+[32/60]	●	●	●
Magic 24	213,6	112	122 138	390 400	225	130	138 155	460 470	-16 / -18	400/3/50	2.8	5.1	230/1/50	2.5	3.8	4+[32/60]	●	●	●
Magic 45° AP	183,2	120,6	122 138	325 335	196	130	138 155	370 380	-16 / -18	400/3/50	1.97	3.87	230/1/50	2.08	3.53	4+[32/60]	●	●	●

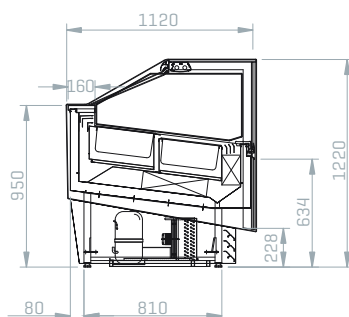
MAGIC GELATO *Gelato*

H122

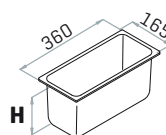
Base / Basic



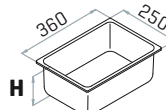
Pannellata / Panelled



Vaschette Containers

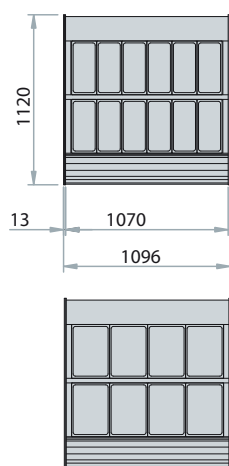


STANDARD
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H=150 [7 Lt.]
H=180 [8 Lt.]

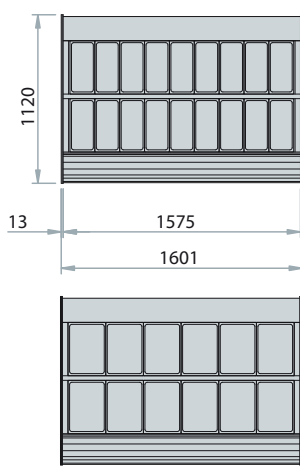


LARGE
H=80 [7 Lt.]
H=120 [10 Lt.]
H=150 [12 Lt.]
H=180 [14 Lt.]

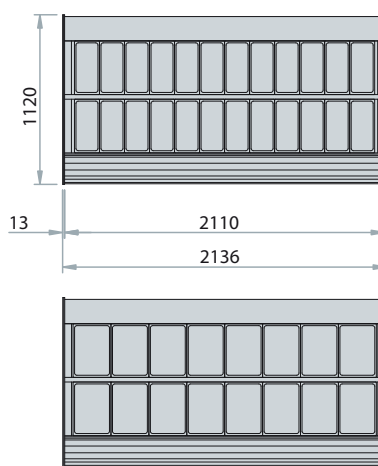
MAGIC GELATO 12



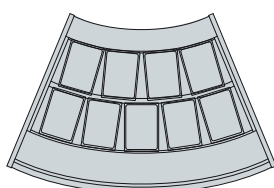
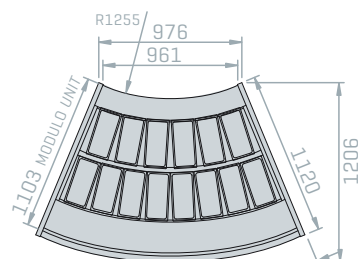
MAGIC GELATO 18



MAGIC GELATO 24



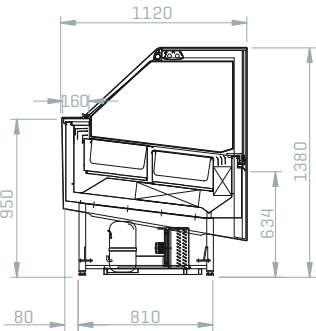
MAGIC GELATO 45° AP



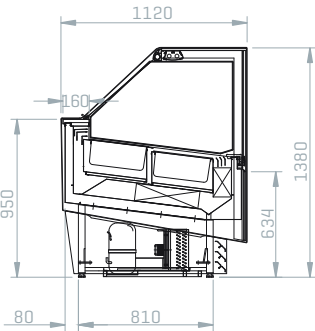


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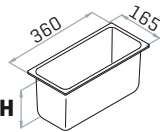
Base / Basic



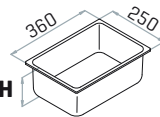
Pannellata / Panelled



Vaschette Containers

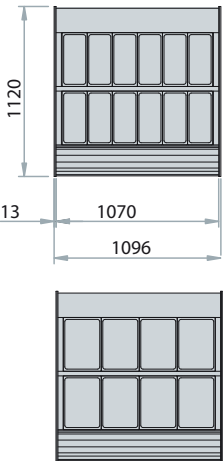


STANDARD
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H=150 [7 Lt.]
H=180 [8 Lt.]

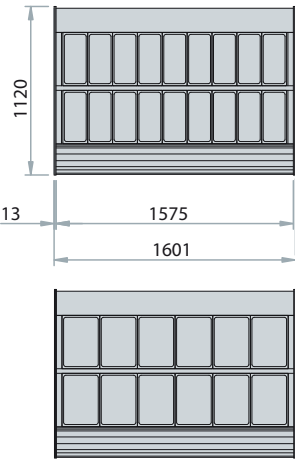


LARGE
H=80 [7 Lt.]
H=120 [10 Lt.]
H=150 [12 Lt.]
H=180 [14 Lt.]

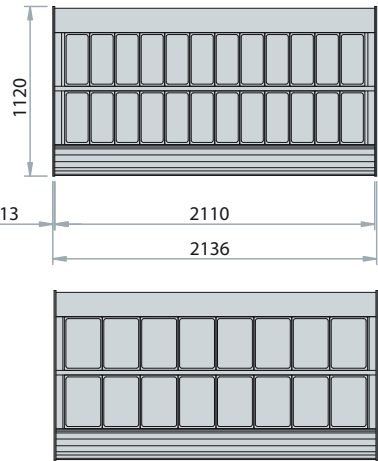
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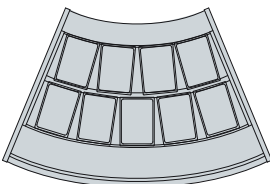
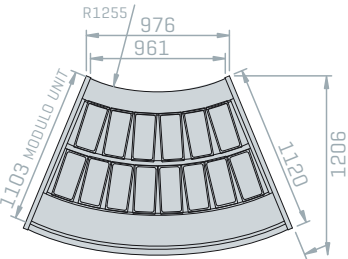
MAGIC GELATO 18



MAGIC GELATO 24



MAGIC GELATO 45° AP





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC PASTICCERIA *Pastry*



REFRIGERAZIONE CON FLUSSO SOFT
REFRIGERATED WITH SOFT FLOW SYSTEM



Colori / Colours
Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

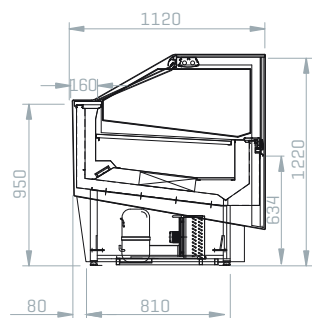
DATI TECNICI technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] (°C) well product temp. [EN441-5] (°C)	potenza <i>power output</i>		n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinatorio auto. elettr. <i>automatic electric defrost</i>	unità di controllo elettr. <i>electronic control unit</i>	fluido refrigerante R404A <i>R404A refrigerant gas</i>
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>		compressore ermetico <i>hermetic compressor</i>					
										tensione (V/Hz) <i>supply (V/Hz)</i>	regime (kw) <i>output (kw)</i>				
Magic 100	109,6	112	122 138	235 245	125	130	138 155	275 285	+2 / +4	230/1/50	0.66	4+(32/60)	●	●	●
Magic 160	160,1	112	122 138	325 335	175	130	138 155	370 380	+2 / +4	230/1/50	0.85	4+(32/60)	●	●	●
Magic 200	213,6	112	122 138	390 400	225	130	138 155	460 470	+2 / +4	230/1/50	1.10	4+(32/60)	●	●	●
Magic 45° AP	183,2	120,6	122 138	325 335	196	130	138 155	370 380	+2 / +4	230/1/50	0.66	4+(32/60)	●	●	●
Magic 45° CH	184,9	120,6	122 138	325 335	196	130	138 155	370 380	+2 / +4	230/1/50	0.66	4+(32/60)	●	●	●

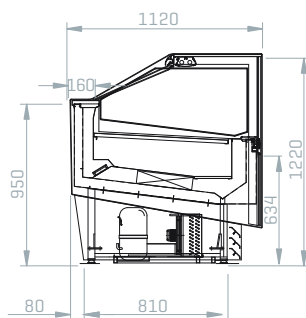
MAGIC PASTICCERIA *Pastry*

H122

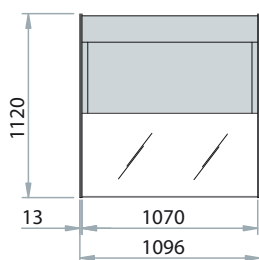
Base / Basic



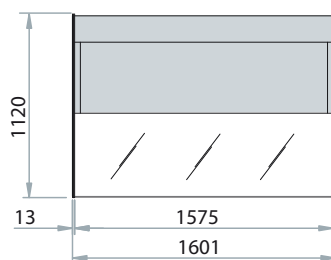
Pannellata / Panelled



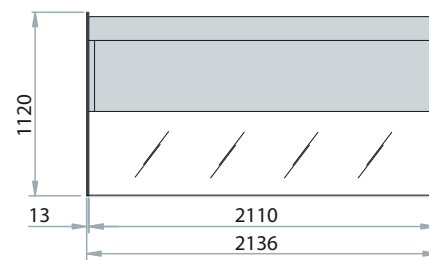
MAGIC PAST 100 S



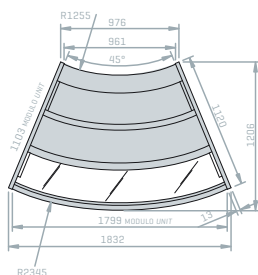
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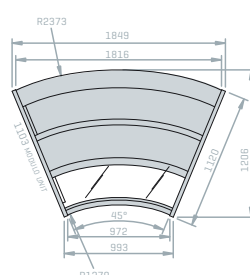
MAGIC PAST 200 S



MAGIC PAST 45° AP S



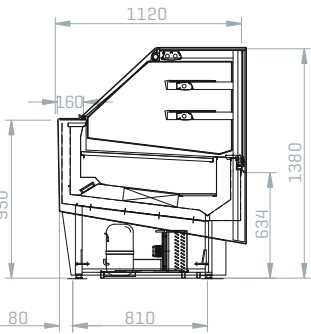
MAGIC PAST 45° CH S



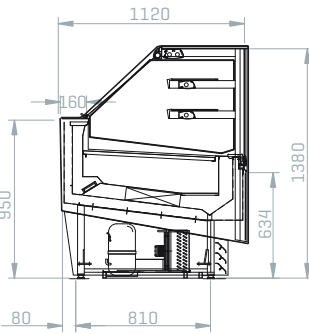


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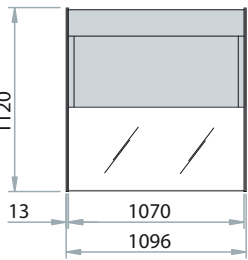
Base / Basic



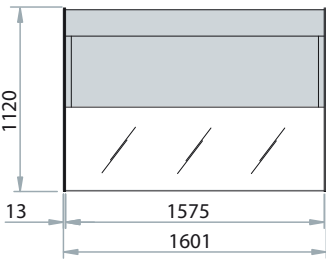
Pannellata / Panelled



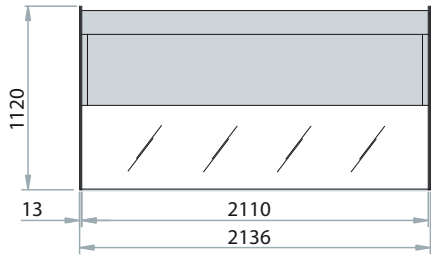
MAGIC PAST 100 S



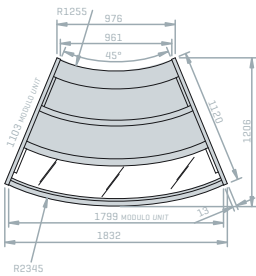
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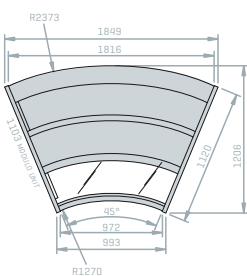
MAGIC PAST 200 S



MAGIC PAST 45° AP S



MAGIC PAST 45° CH S





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC PRALINERIA

Praline



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION



Colori / Colours
Le vetrine possono essere personalizzate nei colori RAL in commercio.
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DATI TECNICI

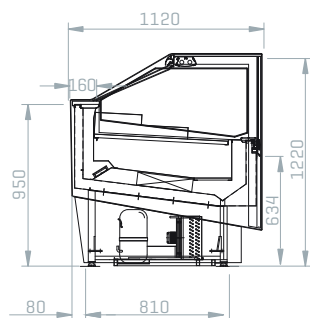
technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN44 1.-5) [°C] well product temp. (EN441- 5) [°C]	resa frig. watt <i>refrigeration power output</i>	alimentazione elettrica <i>power supply</i>	potenza assorbita watt <i>electrical power output</i>	n. classe climatica (C° /%UR) no. climate class (C°/%UR)	sbrinatorio auto. elettr. <i>automatic electric defrost</i>	unità di controllo elettr. <i>electronic control unit</i>	fluido refrigerante R404A <i>R404A refrigerant gas</i>
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>								
Magic PR100	109,6	112	122 138	235 245	125	130	138 155	275 285	+15°C UR% 60	363	230V/50HZ+	0.66	4+[32/60]	●	●	●
Magic PR160	160,1	112	122 138	325 335	175	130	138 155	370 380	+15°C UR% 60	509	230V/50HZ+	0.85	4+[32/60]	●	●	●
Magic PR200	213,6	112	122 138	390 400	225	130	138 155	460 470	+15°C UR% 60	710	230V/50HZ+	1.10	4+[32/60]	●	●	●

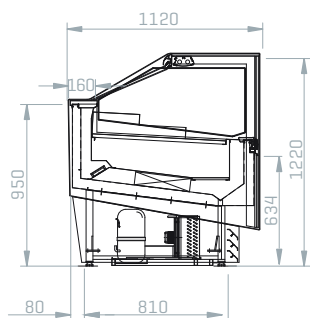
MAGIC PRALINERIA *Praline*

H122

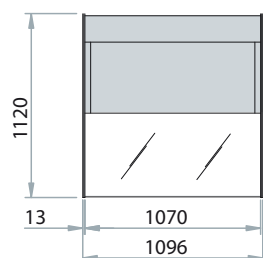
Base / Basic



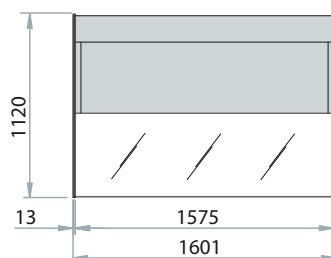
Pannellata / Panelled



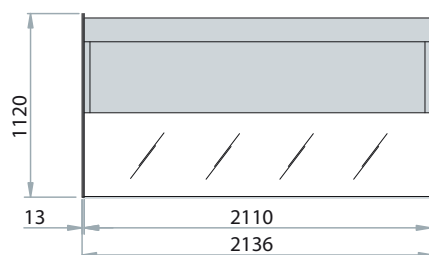
MAGIC PR 100 H122



MAGIC PR 160 H122



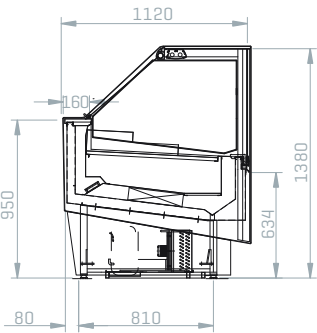
MAGIC PR 200 H122



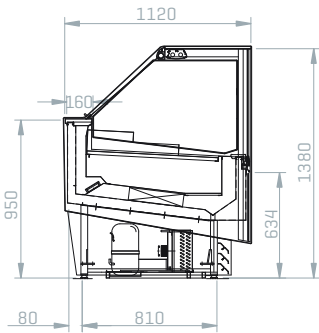


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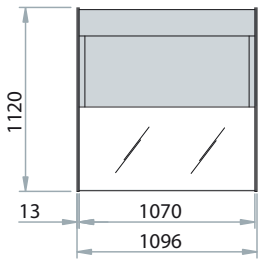
Base / Basic



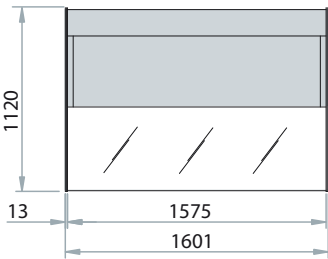
Pannellata / Panelled



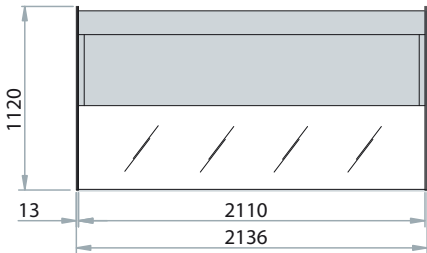
MAGIC PR 100 H138



MAGIC PR 160 H138



MAGIC PR 200 H138





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC CALDO A SECCO Dry heat



Colori / Colours
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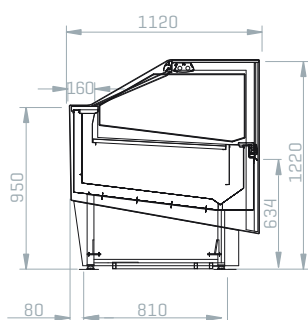
DATI TECNICI
technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN44 1-5) (°C) well product temp. (EN44 1-5) (°C)	resa frig. watt refrigeration power output	alimentazione elettrica power supply	potenza assorbita watt electrical power output	n. classe climatica (C°/%UR) no. climate class (C°/%UR)	unità di controllo elettr. electronic control unit
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>						
Magic CS100	109,6	112	122 138	235 245	125	130	138 155	275 285	+40°C +60°C	-	230V/50HZ+	0.6	4+[32/60]	●
Magic CS160	160,1	112	122 138	325 335	175	130	138 155	370 380	+40°C +60°C	-	230V/50HZ+	1.2	4+[32/60]	●
Magic CS200	213,6	112	122 138	390 400	225	130	138 155	460 470	+40°C +60°C	-	230V/50HZ+	1.8	4+[32/60]	●

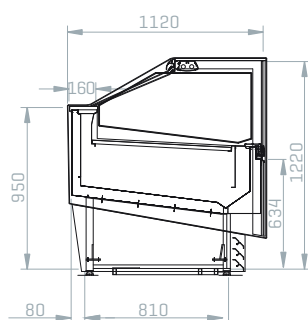
MAGIC CALDO A SECCO *Dry heat*

H122

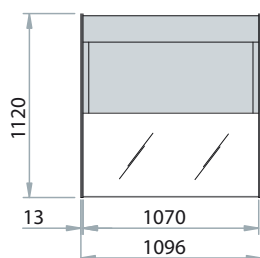
Base / Basic



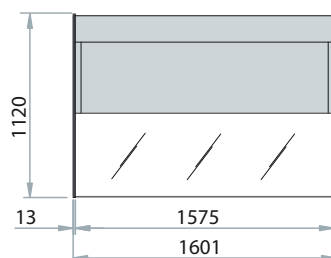
Pannellata / Panelled



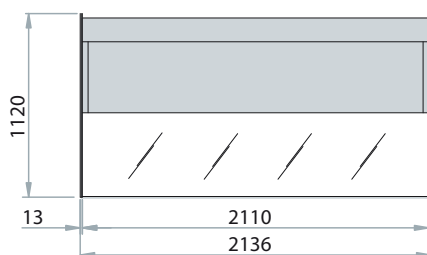
MAGIC CS 100 H122



MAGIC CS 160 H122



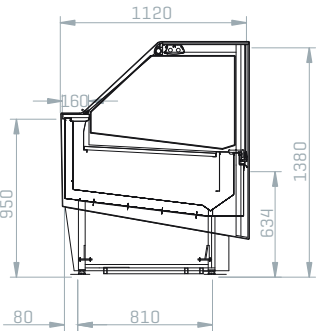
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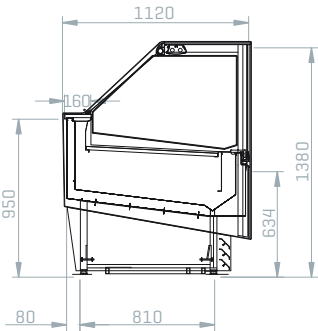


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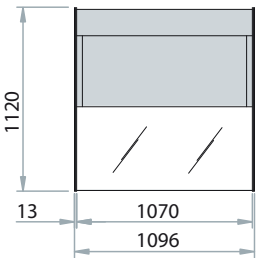
Base / Basic



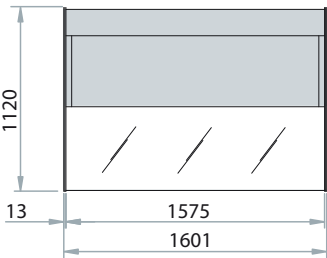
Pannellata / Panelled



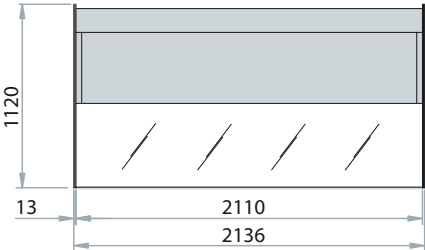
MAGIC CS 100 H138



MAGIC CS 160 H138



MAGIC CS 200 H138





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC BAGNO MARIA *Bain marie*



Colori / Colours
Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

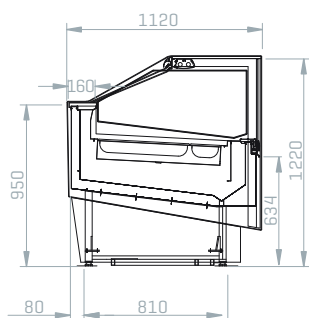
DATI TECNICI technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN441-5] (°C) well product temp. [EN441-5] (°C)	resa frig. watt <i>refrigeration power output</i>	alimentazione elettrica <i>power supply</i>	potenza assorbita watt <i>electrical power output</i>	n. classe climatica [C°/%UR] no. climate class [C°/%UR]	unità di controllo elettr. <i>electronic control unit</i>
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>						
Magic BM100	109,6	112	122 138	235 245	125	130	138 155	275 285	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Magic BM160	160,1	112	122 138	325 335	175	130	138 155	370 380	+40°C +60°C	-	230V/50HZ+	2.4	4+[32/60]	●
Magic BM200	213,6	112	122 138	390 400	225	130	138 155	460 470	+40°C +60°C	-	230V/50HZ+	3.0	4+[32/60]	●

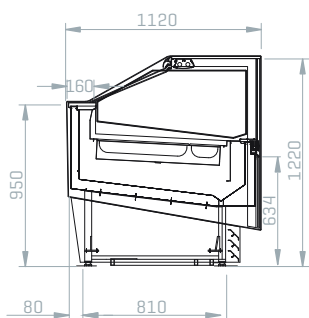
MAGIC BAGNO MARIA *Bain marie*

H122

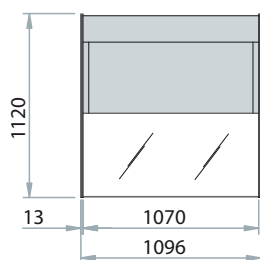
Base / Basic



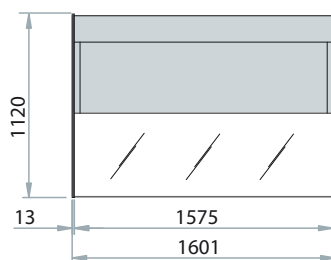
Pannellata / Panelled



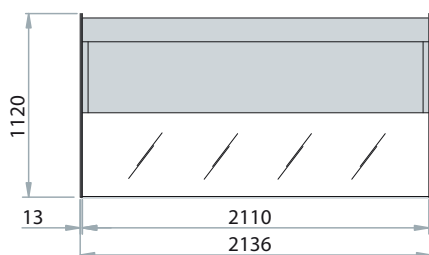
MAGIC BM 100 H122



MAGIC BM 160 H122



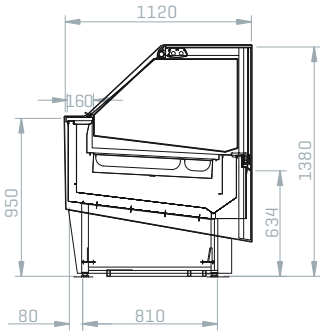
MAGIC BM 200 H122



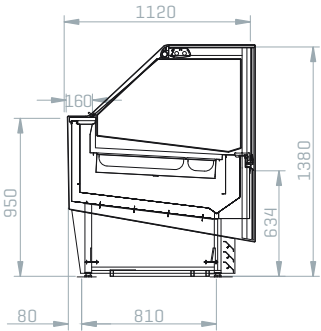


H138

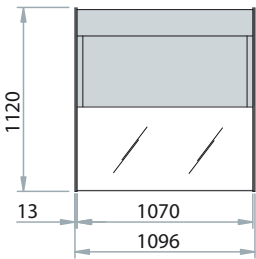
Base / Basic



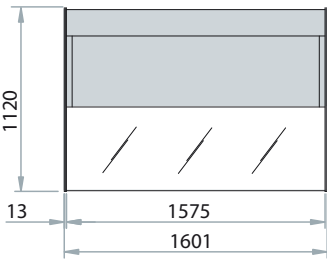
Pannellata / Panelled



MAGIC BM 100 H138



MAGIC BM 160 H138



MAGIC BM 200 H138

