

# Oneshow Free

ONESHOW

H 96  
P 74  
L 120 • 170

Gelato • Pastry • Chocolate

	TN Chiller	TB Freezer	TB/TN Dual Temp	TC Heated	TC/TN Hot&Cold	N Non-refrigerated
RS - Static						
RV - Ventilated	•	•	•			
RS/TC S - Static and Dry Heat convertible						
RV/TC S - Ventilated / Dry Heat convertible						
HUR - Meat						
CH - Chocolate		•				
TC S - Dry Heat						
TC BM - Bainmarie						
N - Non-refrigerated						

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerant

R290

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato 120)
- Hot gas (Gelato 170)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Upward compass opening

## Work top

Solid surface White

## Lighting

Led 4000 K / 5700 K

## Equipment handling

Swivel casters with brake and height adjustable feet

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerante

R290

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato 120)
- Gas caldo (Gelato 170)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

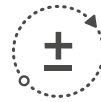
Superficie solida bianca

## Illuminazione

Led 4000 K / 5700 K

## Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza



Dual temperature



Free  
120

ONESHOW FREE GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
Height Altezza	Length Lunghezza								
H96	120	IGF1	0,48	G2	-15°C	D	49,39	7.118	-
	170	IGF1	0,70	G2	-15°C	D	47,37	8.026	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.

**ONESHOW FREE  
PASTRY**

H96	120	IHC7	0,55	H	6°C	F	71,66	1.485	-
	170	IHC7	0,82	H	6°C	F	74,44	1.803	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.



Free  
170

## Oneshow Free






120		170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	1200 x 740 x 960 mm		1705 x 740 x 960 mm	
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	273 / 69 lt		402 / 102 lt	
<b>Net weight</b> Peso netto	210 kg		280 kg	
<b>Refrigeration</b> Refrigerazione	<b>Ventilated</b> Ventilata			
<b>Refrigerant</b> Refrigerante	R290			
<b>Climate class</b> Classe climatica	4	3	4	3
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
<b>Compressor (type)</b> Compressore (tipologia)	<b>1 Hermetic</b> 1 Ermetico			
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz			
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	1050 W / 5,4 A	496 W / 2,7 A	1270 W / 6,4 A	604 W / 3,3 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	1130 W / 5,6 A	263 W / 1,4 A	1350 W / 6,6 A	334 W / 1,8 A

Technical sheet about models whit condensing unit included with air cooled  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria






## Setup

Allestimento

<b>5 Lt</b> 360 x 165 x 120 h		6	-	9	-
<b>5 Lt</b> 360 x 250 x 80 h		4	-	6	-
<b>Polycarbonate carapine</b> Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
<b>Ice cream stick container</b> Vaschetta stecchi		4	-	6	-
<b>Single portions container</b> Vaschetta monoporzioni		4	-	6	-

## Available colours - Colori disponibili

### Front panel (1) Pannello frontale

-  RAL 9003
-  RAL on request
-  Legno a scelta arredo
-  Corian™ Glacier White
-  Fenix™ 0030 White Alaska






● Standard / Di serie

### Front grid (2) Griglia frontale

-  RAL 9003
-  RAL on request
-  Acciaio Inox ANSI 304

● Standard / Di serie

### Side panels (3) Fianchi laterali

-  RAL 9003
-  RAL on request
-  Legno a scelta arredo
-  Corian™ Glacier White
-  Fenix™ 0030 White Alaska

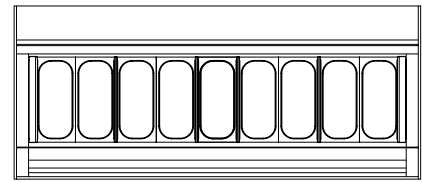
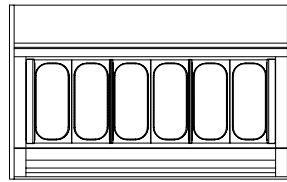
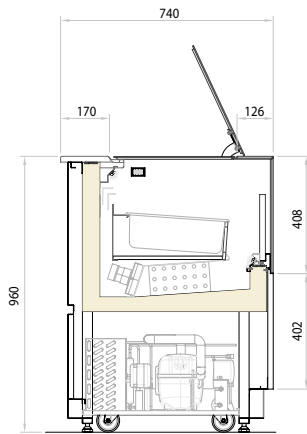
● Standard / Di serie



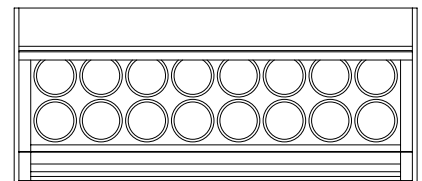
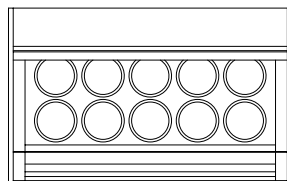
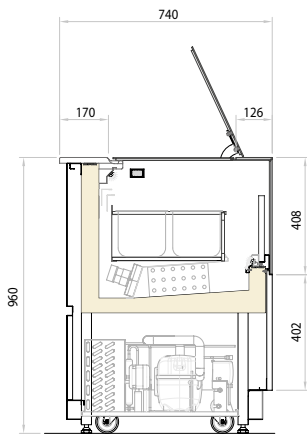
L120

L170

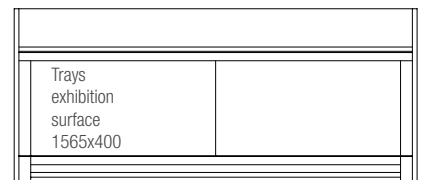
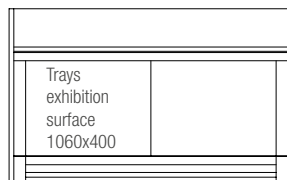
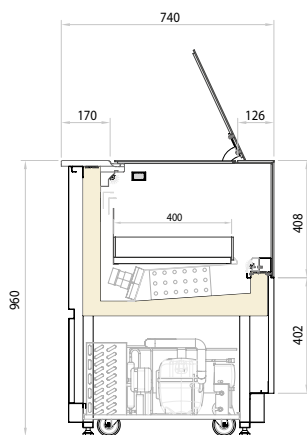
Gelato containers



Gelato carapine



Pastry



# Oneshow Built-In

ONESHOW

**H 96**  
**P 74**  
**L 120 • 170**

**Gelato • Pastry • Chocolate**

	<b>A</b> <b>G</b>	<b>D</b>	<b>A</b> <b>G</b>	<b>F</b>	<b>TN</b> Chiller	<b>TB</b> Freezer	<b>TB/TN</b> Dual Temp	<b>TC</b> Heated	<b>TC/TN</b> Hot&Cold	<b>N</b> Non-refrigerated
RS - Static										
RV - Ventilated										
RS/TC S - Static and Dry Heat convertible										
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HUR - Meat										
CH - Chocolate										
TC S - Dry Heat										
TC BM - Bainmarie										
N - Non-refrigerated										

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerant

R290

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato 120)
- Hot gas (Gelato 170)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Upward compass opening

## Work top

Solid surface White

## Lighting

Led 5700 K

## Equipment handling

Swivel casters with brake and height adjustable feet

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerante

R290

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato 120)
- Gas caldo (Gelato 170)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

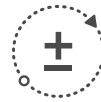
Superficie solida bianca

## Illuminazione

Led 5700 K

## Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza



Dual temperature



ONESHOW BUILT-IN GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
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#### ONESHOW BUILT-IN PASTRY

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**Oneshow Built-In**






120		170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

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<b>Net weight</b> Peso netto	210 kg		280 kg	
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<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
<b>Compressor (type)</b> Compressore (tipologia)	<b>1 Hermetic</b> 1 Ermetico			
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
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**Technical sheet about models whit condensing unit included with air cooled**  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

**Setup**

Allestimento

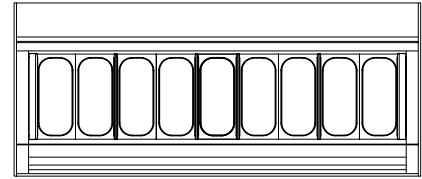
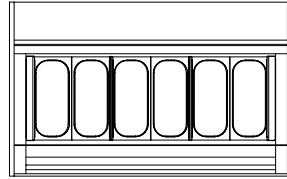
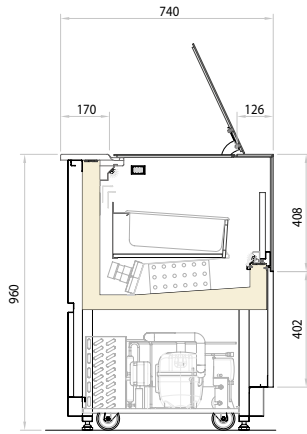
<b>5 Lt</b> 360 x 165 x 120 h		6	-	9	-
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<b>Polycarbonate carapine</b> Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
<b>Ice cream stick container</b> Vaschetta stecchi		4	-	6	-
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# Oneshow Built-In

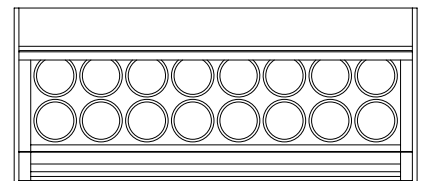
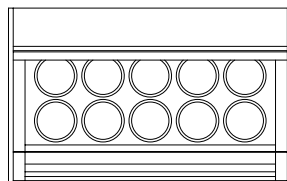
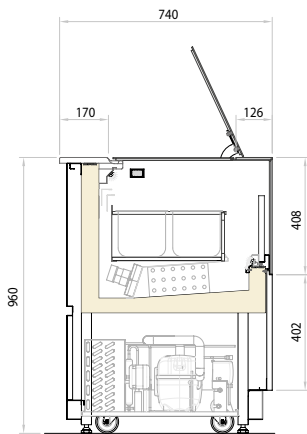
L120

L170

Gelato containers



Gelato carapine



Pastry

