

COSMO

gti

PLATINUM

High-End Design | Next Level Concepts



COSMO

The Concept

ELEGANT SHAPES, HIGH PERFORMANCE. INNOVATIVE AND RELIABLE.

THESE ARE THE CHARACTERISTICS THAT MAKE COSMO A TRUE SENSORY EXPERIENCE FOR ENDLESS MEMORIES.

IT IS A COMBINATION OF TECHNOLOGY AND DESIGN, THANKS TO WHICH PROFESSIONALS CAN SHOW AND GIVE VALUE TO THEIR CREATIONS.

APPEAL, DISPLAYING ABILITY AND HIGH PERFORMANCE.

WITH COSMO, GTI PLATINUM INCREASES ITS STANDARDS OF QUALITY, PERFORMANCE AND DESIGN. GUARANTEEING REFRIGERATION EXCELLENCE EVEN IN EXTREME ENVIRONMENTAL CONDITIONS.



COSMO

VERTICALITY AND BEAUTY



MODERNITY, TRANSPARENCY, BRIGHTNESS, FUNCTIONALITY, AND EFFICIENCY. THESE ARE THE MAIN FEATURES OF ONE OF THE MOST SOUGHT-AFTER PRODUCTS IN THE FOOD SECTOR. THE EVOLUTION OF STYLE AND DESIGN, COMBINED WITH ADVANCED TECHNOLOGY, MADE COSMO A VERTICAL DISPLAY CASE DIFFERENT FROM ALL OTHERS.



COSMO

+ BRIGHT + MODERN + GREEN + COSMO



ENHANCE THE WORK OF OUR CLIENTS
THANKS TO A CUSTOMISED DESIGN, THE
DISPLAY FEATURE IS ENHANCED TO THE
MAXIMUM, WHILE ENSURING OPTIMAL
PRESERVATION OF ALL TYPES OF PRODUCTS.
STYLE, LIGHTNESS, BRIGHTNESS: EVERY
DETAIL OF THIS DISPLAY CASE IS DESIGNED TO
MEET THE NEEDS AND ENHANCE THE WORK OF
OUR CLIENTS.

COSMO





COSMO



MUST-HAVE OF
FOOD VENUES

OFFERING DUAL
TEMPERATURE
SOLUTIONS IN ONE
CASE -
REFRIGERATED OR
FROZEN - YOU
CHOOSE!

A PRODUCT ALREADY WIDELY USED IN ALL TRAVEL HUBS, FROM AIRPORTS TO PETROL STATIONS, TODAY COSMO IS A MUST-HAVE NOT ONLY IN ICE-CREAM PARLOURS OR PASTRY SHOPS, BUT IN ALL TYPES OF FOOD VENUES. OVER THE LAST FEW YEARS, IT HAS BEEN AN INDISPENSABLE ELEMENT FOR TAKE-AWAY AND DELIVERY SALES. IN ADDITION, ITS VERTICAL DISPLAY DESIGN HELPS TO TRANSFORM THE WAITING TIME IN THE SHOP INTO A PLEASANT SHOPPING EXPERIENCE.



UNPRECEDENTED EFFICIENCY AND TECHNOLOGY

THE DEVELOPMENT OF THIS VERTICAL DISPLAY CASE IS NOT ONLY BASED ON DESIGN, BUT ALSO ON TECHNOLOGY.

A NEW CONTROL PANEL, ALMOST INVISIBLE TO THE CLIENT'S EYES, BUT EASILY ACCESSIBLE AND USABLE FOR THE OPERATOR WAS INCLUDED IN THE DOOR. FEATURING "TOUCH SCREEN" TECHNOLOGY, ALLOWING THE TEMPERATURE AND LIGHTING TO BE MANAGED TOGETHER WITH FOOD PRESERVATION SETTINGS IN JUST A FEW STEPS. DUAL TEMPERATURE SOLUTIONS LET YOU DECIDE WHAT PRODUCTS TO DISPLAY. CASE CAN BE SET AT +4C OR GO AS LOW AS -20C



COSMO

700

SINGLE/DOUBLE



T+
+4°/+6°



T+S
+4°/+6°



T+V
+4°/+6°



BT
-18°/-20°



NO FROST
-20°/+5°



900

SINGLE/DOUBLE



T+
+4°/+6°



T+S
+4°/+6°



T+V
+4°/+6°



BT
-18°/-20°



NO FROST
-20°/+5°



COSMO

COSMO 700 IS AVAILABLE IN THE SINGLE VERSION (ONE DOOR) IN ALL THE TECHNOLOGIES IN THE RANGE. THE DOUBLE 700 VERSION IS AVAILABLE ONLY FOR THE MODELS STATIC LOW TEMPERATURE AND NO FROST.



THE BEST PLACE EVER.

COSMO



R290



COSMO EXPANDS AND BECOMES TWO. THE SINGLE-DOOR VERSION IS JOINED BY THE DOUBLE-DOOR VERSION, MAKING IT A MUST FOR ANY FOOD VENUE. GREATER ACCESSIBILITY, THE DOUBLE COSMO BECOMES THE IDEAL SOLUTION FOR ANY F&B VENUE, FOR ALL FOOD AND BEVERAGES AND FOR ANY REQUIREMENT. ORDER, HARMONY AND BEAUTY: WITH COSMO THE UNIVERSE OF YOUR CREATIONS WILL BE THE BEST PLACE EVER.



COSMO


DESIGN TECHNOLOGY

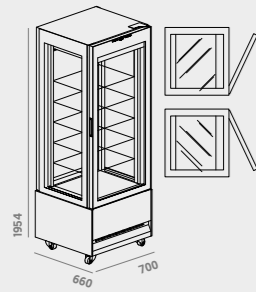



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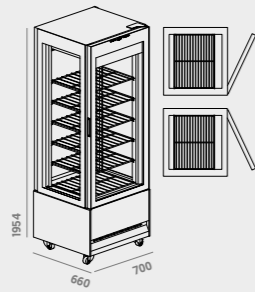
700


SINGLE/DOUBLE

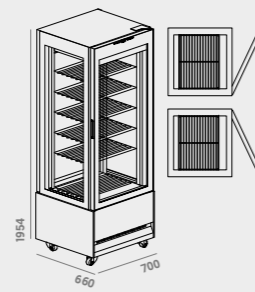
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STATIC POSITIVE
TEMPERATURE




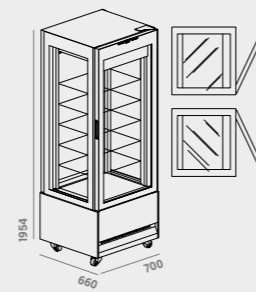
 T+V +4°/-20° DUAL
TEMPERATURE
VENTILATED
POSITIVE + MINUS
TEMPERATURE
STANDARD




 BT -18°/-20°
STATIC POSITIVE
TEMPERATURE




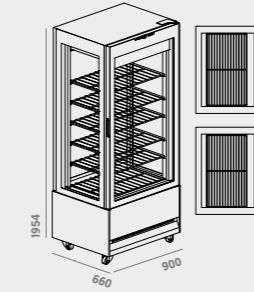
 BT -18°/-20°
STATIC POSITIVE
TEMPERATURE




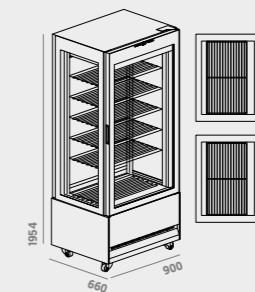
 T+S +4°/+6°
STATIC POSITIVE
TEMPERATURE




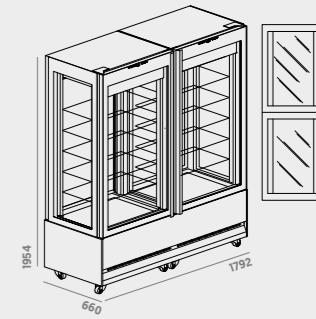
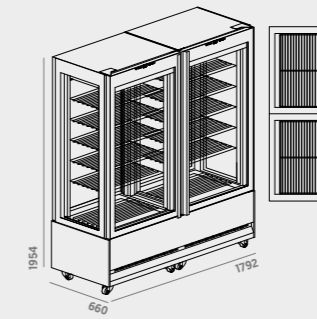
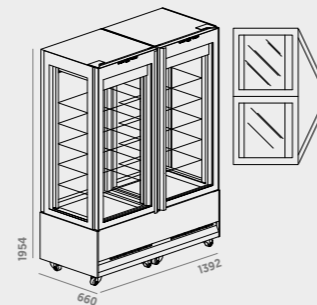
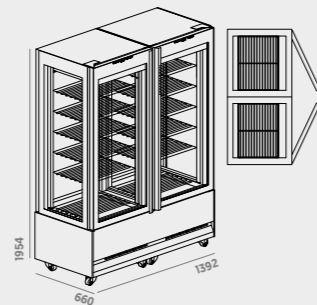
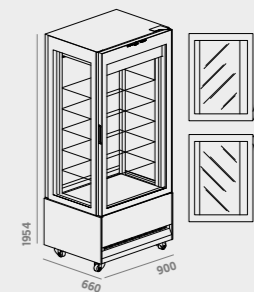
 T+V +4°/-20° DUAL
TEMPERATURE
VENTILATED
POSITIVE + MINUS
TEMPERATURE
STANDARD



 BT -18°/-20°
STATIC NEGATIVE
TEMPERATURE



 BT -18°/-20° T
STATIC POSITIVE
TEMPERATURE



REFRIGERATING SYSTEM
-In-built air-cooled
condensing unit
(R290 gas).
-Static evaporator under
roof for positive
temperature model with
automatic defrosting
mode.
-Available with N.6 glass
shelves.

REFRIGERATING SYSTEM
-In-built air-cooled
condensing unit (R290 Gas).
-Evaporator placed under
top roof equipped with
lower guard.
-Available with n. 6 grids
(optional glass shelves)

REFRIGERATING SYSTEM
-In-built air-cooled
condensing unit (R290).
-Fixed static evaporating
shelves for negative
temperature model with
manual defrosting mode.
-Available with n.5 grids and
glass shelves

REFRIGERATING SYSTEM
-In-built air-cooled
condensing unit (R290 Gas!).
-Evaporator placed under
top roof equipped with lower
guard.
-Automatic hot-gas defrosting
in models.
-Available with n.6 grids and
glass shelves

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gti  DESIGNS