COSMO





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, DIPLAYING ABILITY AND HIGH PERFORMANCE.

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



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.





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.







MUST-HAVE OF FOOD VENUES

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.

COSMO DESIGN TECHNOLOGY



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.



700 SINGLE/DOUBLE











NO FROST

T+ +4°/+6°

D

T+S +4°/+6°

T+V +4°/+6°

BT -18°/-20°

NO FROST -20°/+5°





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.

900 SINGLE/DOUBLE













T+ +4°/+6°

6° +4°/+6°

T+V +4°/+6°

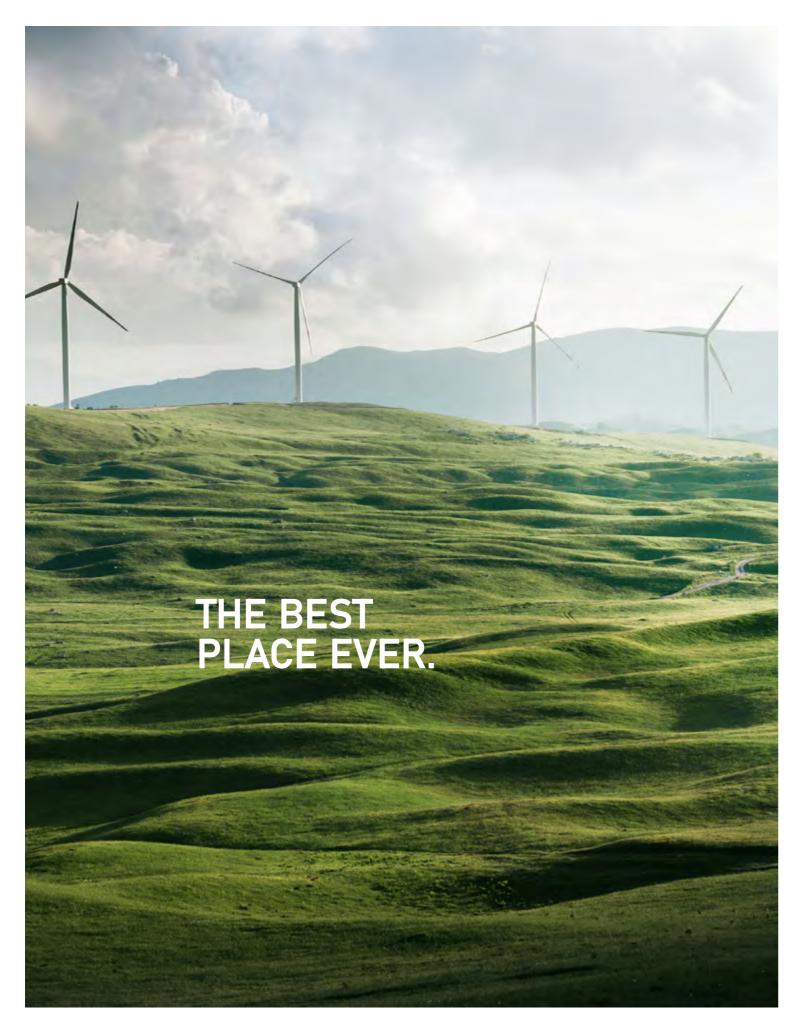
-18°/-20°

NO FROST -20°/+5°





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.





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.



MAXIMUM VISUAL EXPERIENCE

AVAILABLE IN DIFFERENT REFRIGERATION TECHNOLOGIES AND COMPOSITIONS, COSMO REPRESENTS HOW GTI DESIGNS INTERPRETS A VERTICAL CABINET: TRANSPARENT SURFACES AND THE BEST LIGHTING SYSTEM TO OFFER CUSTOMERS THE MAXIMUM VISUAL EXPERIENCE AND UNLIMITED DISPLAY OPPORTUNITIES.



700

SINGLE/DOUBLE



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



VENTILATED POSITIVE TEMPERATURE



BT -18°/-20°

STATIC POSITIVE TEMPERATURE

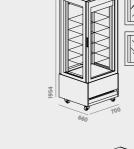
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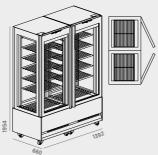
BT -18°/-20° STATIC POSITIVE TEMPERATURE

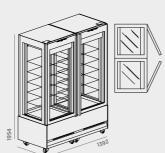












REFRIGERATING SYSTEM -In-built air-cooled condensing unit

- (R290 gas). -Static evaporator under roof for positive temperature model with
- -Available with N.6 glass shelves

automatic defrosting

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 Gasl).
- -Evaporator placed under top roof equipped with lower
- -Automatic hot-gas defrosting
- -Available with n.6 grids and glass shelves

SINGLE/DOUBLE

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

+

900



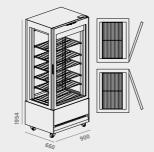
T+V +4°/+16° T **VENTILATED POSITIVE** TEMPERATURE



BT -18°/-20° STATIC NEGATIVE TEMPERATURE

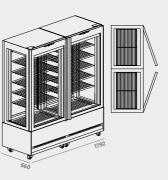


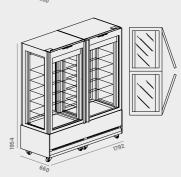
BT -18°/-20° T STATIC POSITIVE TEMPERATURE











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 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 Gasl).
- -Evaporator placed under top roof equipped with
- lower guard. -Automatic hot-gas
- defrosting in models. -Available with n.6 grids and glass shelves

