



Suites



To all the master pastry and ice-cream makers of the world,

Ever since 1990, Sintesi has been synonymous with excellence. In fact, Sintesi can be earmarked as the "symbol" product which has raised the level of quality for pastry and ice cream/gelato displays.







**Unparalleled refrigeration system.
Synthesis of advanced technology.**

The exceptional function of the double flow of cold air is the principle distinguishing feature of Sintesi allowing your products to be caressed by a temperature which is not only precise, but constant over the entire surface area. The display case also features automatic defrosting and cycle inversion (which can also be excluded, so as to entirely personalized to the needs of the ice-cream maker). The refrigeration system, controlled by electronic control panels, is backed by formidable semi-hermetic motors (standard on all cabinets).







**Sintesi Act II.
And its discrete appeal.**

The entire Sintesi line, along the range of horizontal display cases, can boast an unparalleled design. The refined contours, both in the rigorously elegant linear version and in the softly sinuous curved modules, allow this cabinet to adapt harmoniously to elegant and exclusive locales.

For clients who appreciate a refined, decisive style.

**True distinction lies in the details.
Where lights set the mood.**

The wide convex band, placed prominently just below the front glass, becomes the predominant focal point of the entire front design: both in the lacquered version in the RAL palette of colors and in the paneled version with colors and finishes to suit.

The standard option comes with an extra thick glass version which is designed to be illuminated (optional choice)

either in white light or in variable colors that are regulated by the RGB electronic device.

This makes it possible to choose chromatic combinations to create a mood, according to the time of day or night, for a touch of ambiance.







**Sintesi broadens the scope of its features.
From ice-cream to pastries to meals.**

Sintesi, while maintaining its prestigious name, shows itself off among general acclaim with a new image and with new, modern features. As a matter of fact, in addition to the evident stylistic innovation, it offers innovative functions which are the expression of tangible technological progress. **Sintesi**, a leading-edge product, renewed in design and updated in performance which had been primarily geared towards ice-cream makers now broadens the scope of its serviceability to meet the professional needs even of sectors such as pastry and food service in general.



Suites



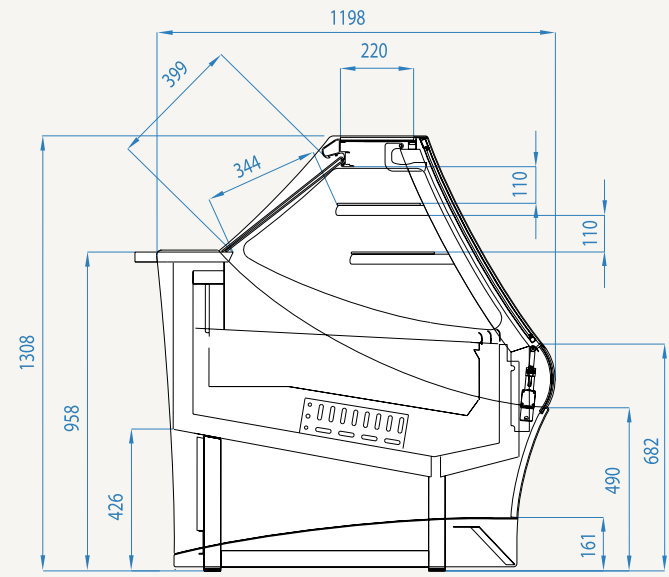
**Rational front opening.
The value of simplicity. Right at your fingertips.**

So as not to alter the clean lines of the display side, the front glass panel is opened (for service needs or maintenance) electronically with the catch being released by the operator at the mere touch of a switch so as to avoid using bulky or unattractive handles mounted on the exterior. The frame which holds the transparent front is automatically released from its housing and it can then be easily lifted upwards.

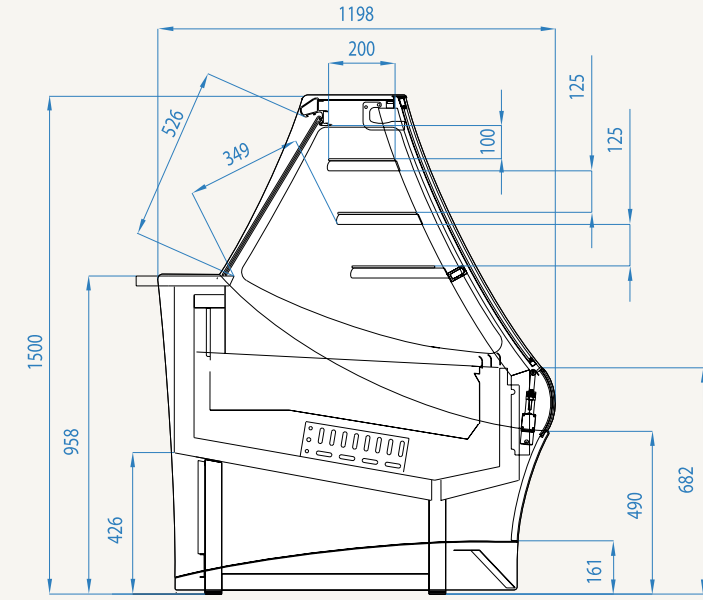
The reverse operation secures the catch and automatically seals the panel.



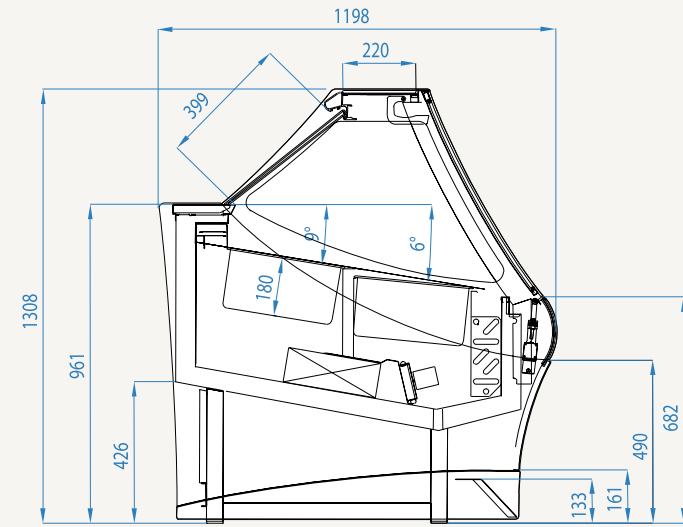
Pastry low glasses section



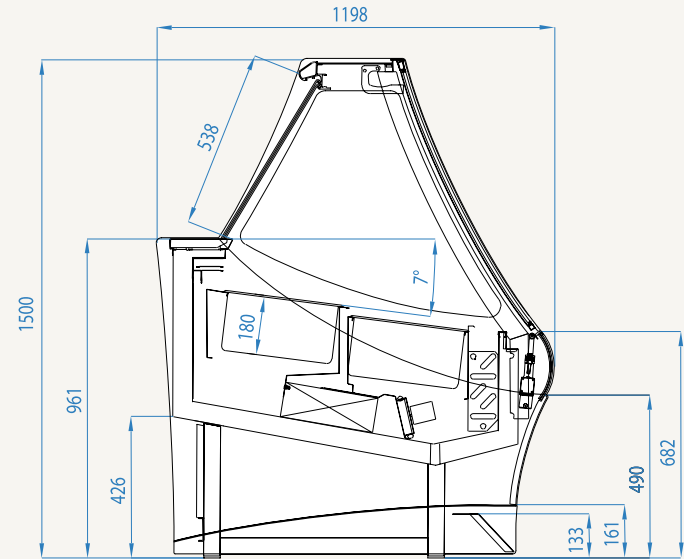
Pastry high glasses section



Ice-cream low glasses section



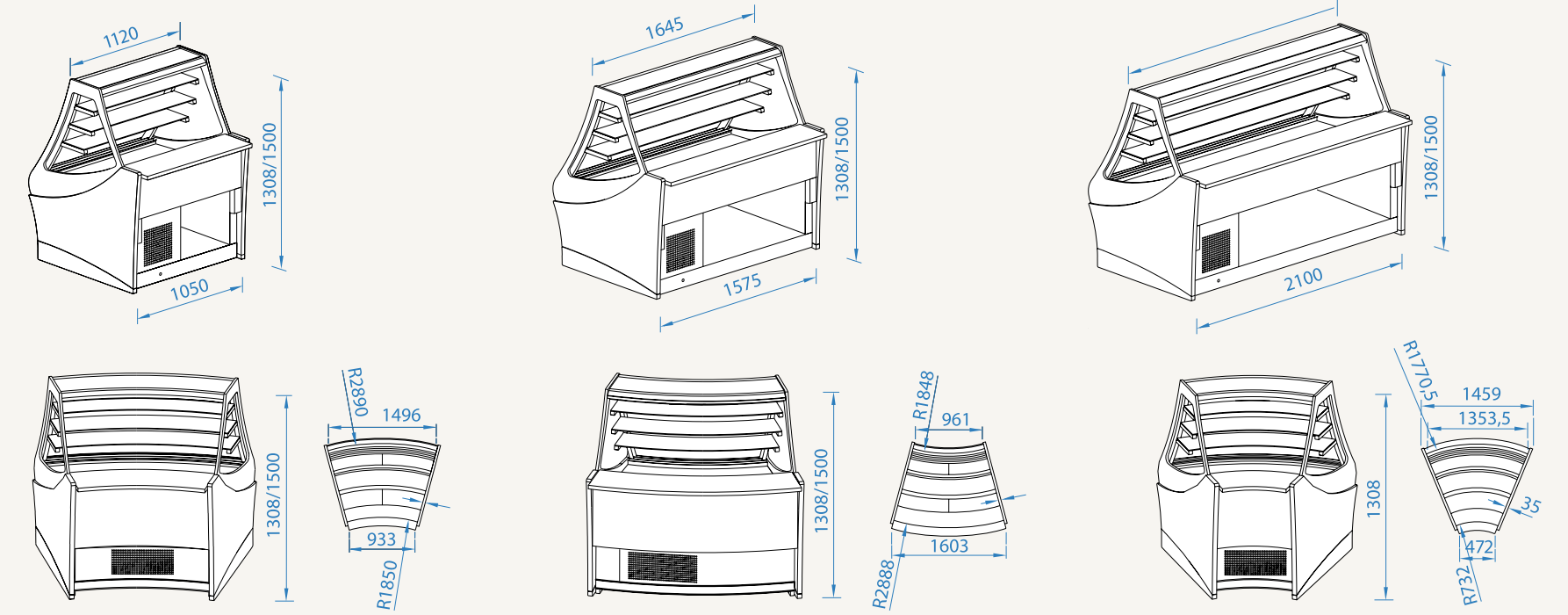
Ice-cream high glasses section



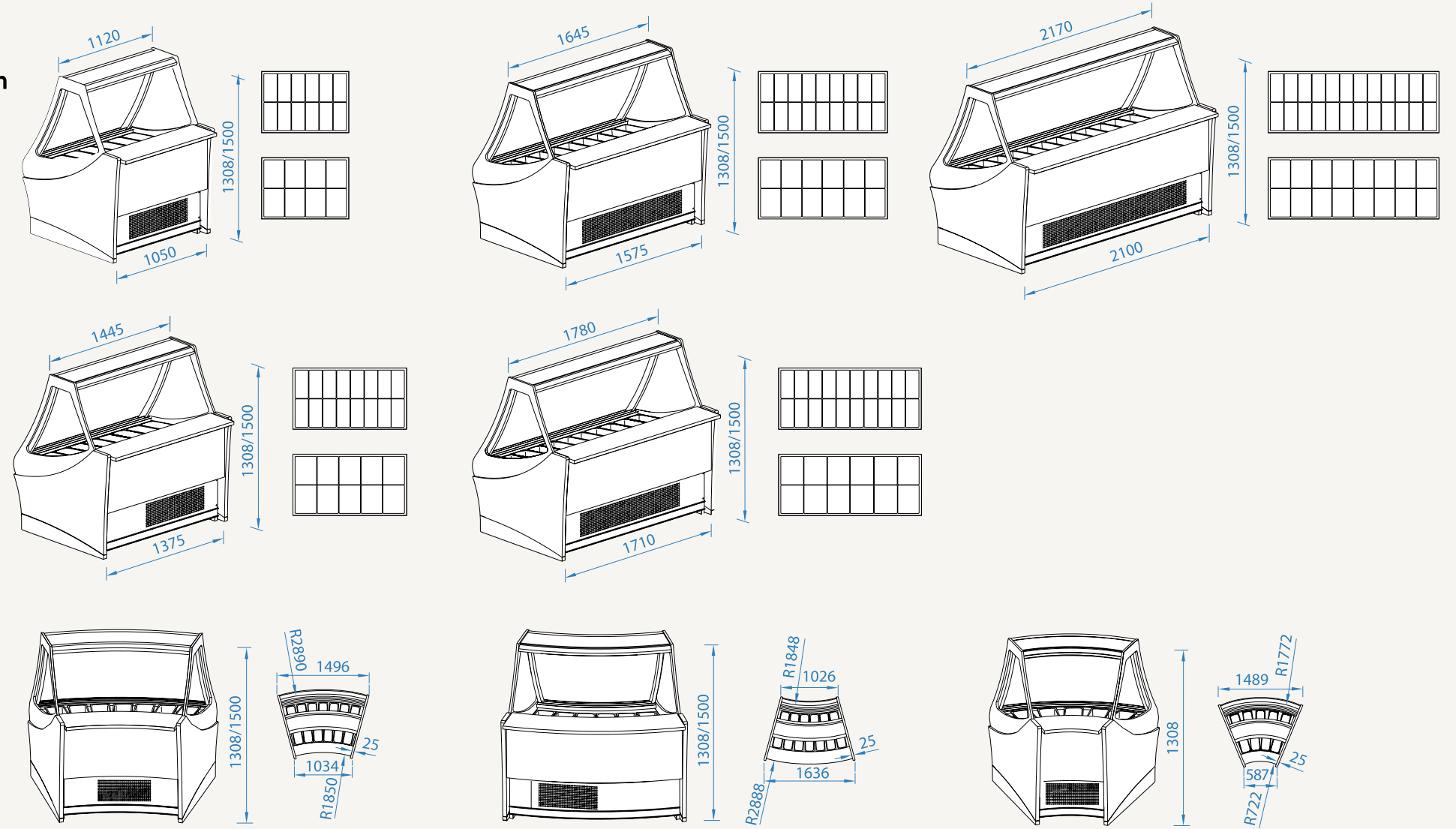
Comparative Table of linear dimensions in cm (centimeters) to identify the functions

GAMMA (u.m. cm)	GELATO	PASTRY W. VENTILATED REFRIGERATION	PASTRY W. VENTILATED REFRIGERATION, WITH STORAGE	NEUTRAL PASTRY OR W. STATIC REFRIGERATION	PRALINE	COLD SNACK	WARMED SNACK Dry-Humide warmed	WARMED SNACK Bain-Marie Warmed
	ICE-CREAM							
110	•	•	•	•	•	•	•	
140	•							
160	•	•	•	•	•	•	•	•
170	•							
210	•	•	•	•	•	•		
A 30°	•	•	•					
C 30°	•	•	•					
A 45°	•	•	•					

Modules for pastries

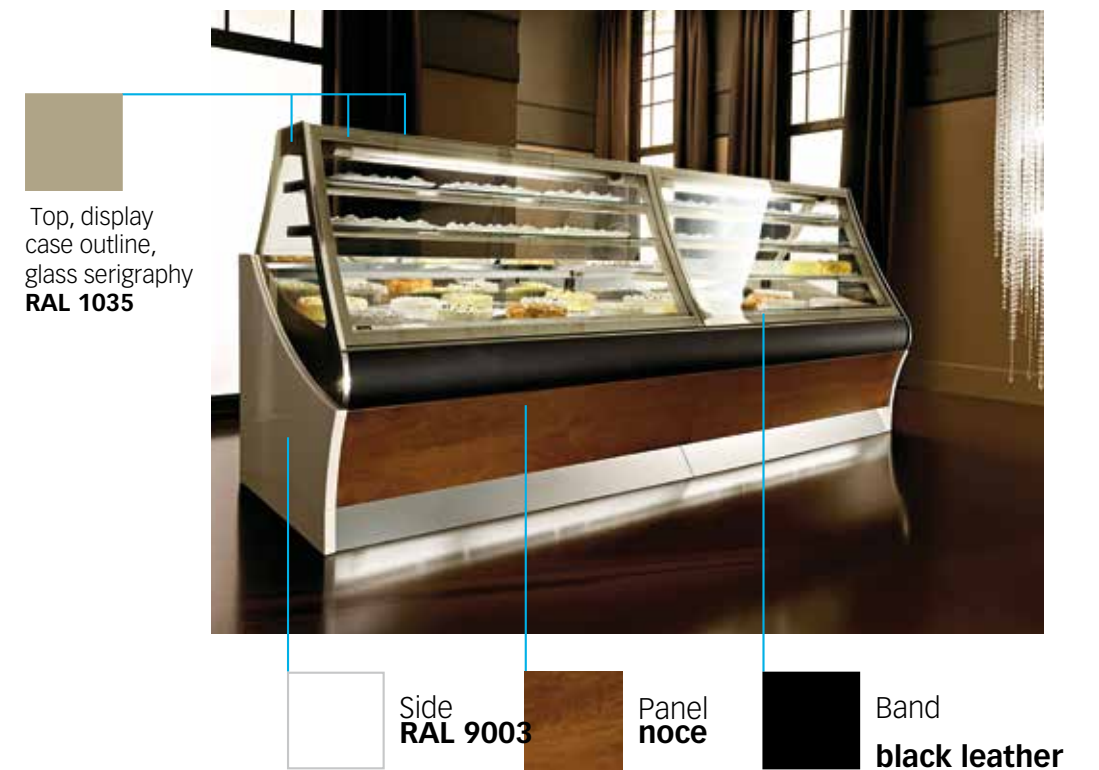
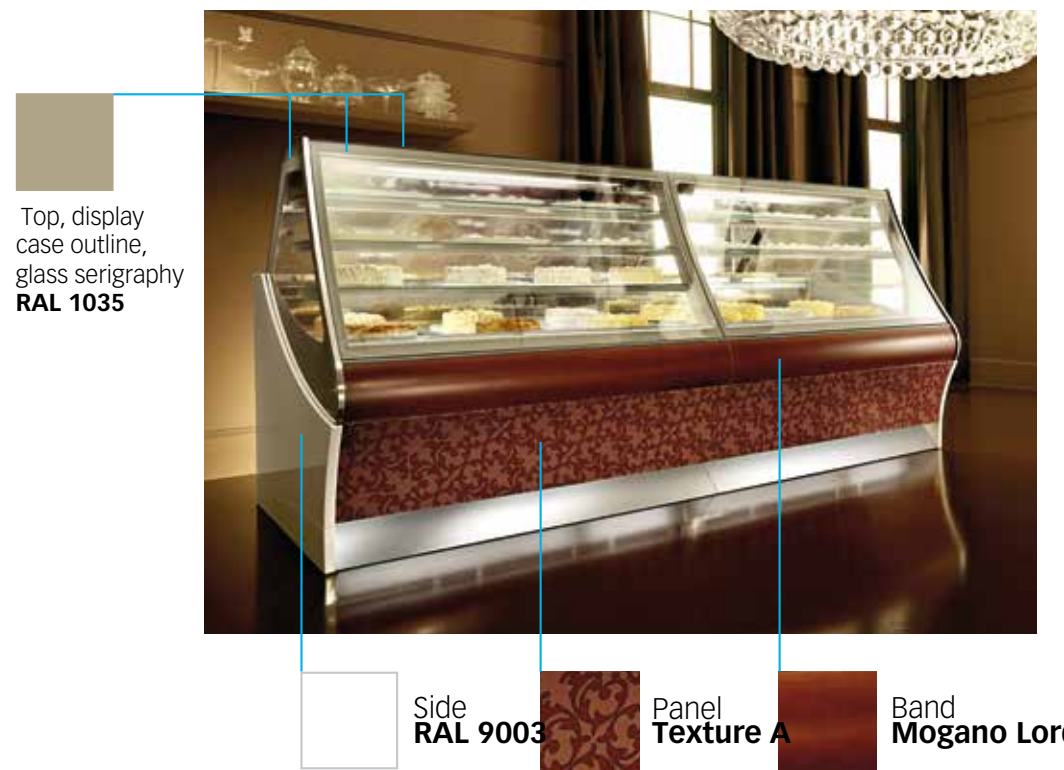
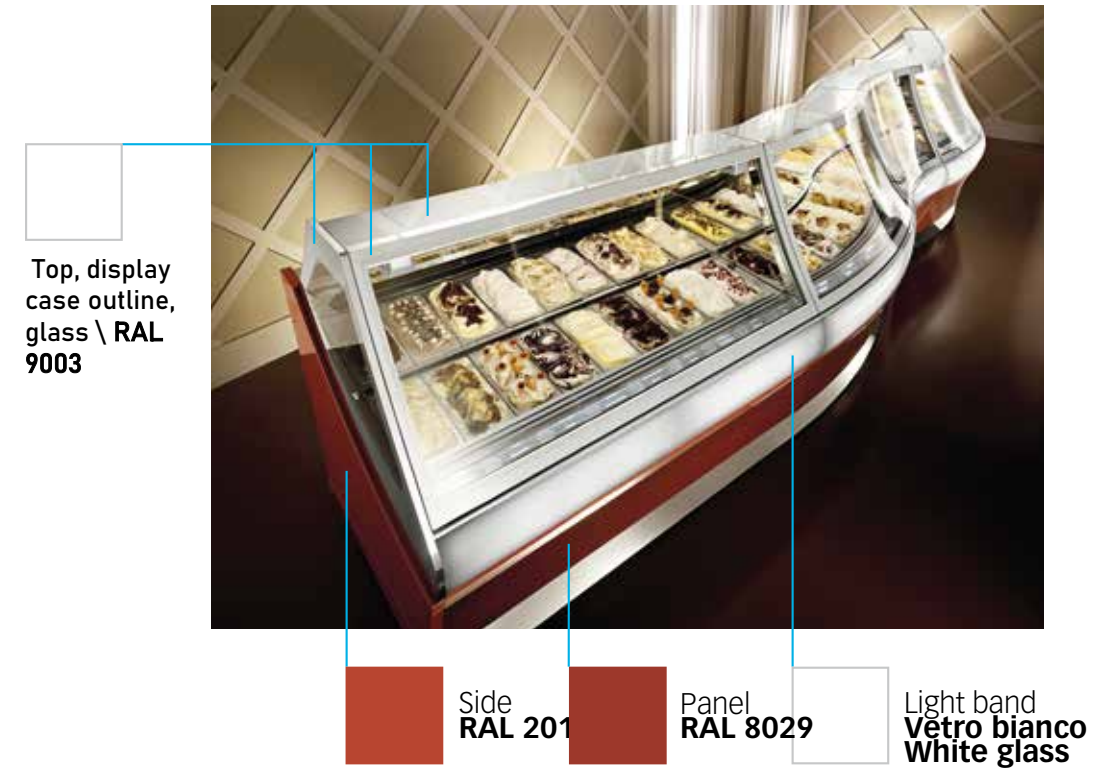


Modules for ice-cream cabinets



vaschetta standard | standard ice-cream tubs : 360 x 165 mm _ vaschetta grande | big ice-cream tubs : 360 x 250 mm

Finishes



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