

POZZETTI COLLECTION

gti  DESIGNS



Our Pozzetti Collection is a range of counters that feature a traditional Italian Carapinas (tubs). These sleek showcases are simultaneously a traditional ode to Italian Gelato and Ice Cream Displays, as well as a contemporary and streamlined display solution for frozen desserts.



DUE

Two rows



TRE

Three rows



BUILT IN

Built In Units



PLUS⁺

02



DUE

Two rows



TRE

Three rows



BUILT IN

Built In Units

GTI Designs has designed a range of pozzetti counters that allows you to optimize your store spaces thanks to its small sizes.

The technological performances are the same for all pozzetti counters.

Choose the pozzetti counter which is better for your ice-cream parlor and will guarantee you a gelato always ready to serve and to impress your customers!



Temperature

Both top and storage gelato are always ready to serve. The texture of the ice-cream is ALWAYS perfect. Pozzetti have a patented system for temperature uniformity throughout the double level refrigerated area.



LESS IS MORE TECHNOLOGY.

Less glycol, small size refrigerating units, low consumption. A resources saving which guarantees an always perfectly tempered gelato.



DIMENSIONS

Small dimensions of the whole range of counters for organizing the service in the best way and have an easier access to the gelato.





Eye-catching details designed to captivate and impress



07



DUE

Two rows



Compact dimensions, one height only and various options for the worktop; above all the gelato is closer to the staff and easier to serve.

Thanks to compact and reduced dimensions Pozzetti helps you to best manage the room inside your store. The new pozzetti counters have been designed to impress.



GLYCOL

The perfect choice for granting homogeneous temperature through time



08



VENTILATED

The technology allowing the gelato to be always ready to scoop



TEMPERATURE



PERFECT TEXTURE

The temperature difference between the service carapina and the storage one is 1 ° C, thus meeting the requests of the Gelato Artisans who supported us in the development of this new project.



REMOTE CONTROL

A simple integrated APP allows the monitoring of the operating parameters, with the possibility of changing the settings from any device.

Gelato always ready to serve, both from the service carapina and from the storage level.

A technological patent ensures that the ice cream texture is creamy and ready to scoop at any time of the day, especially when your store is crowded and you need to serve the storage level of gelato.

The temperatures of the ice cream in the two different levels are always homogeneous, both for the classic glycol and the ventilated version.

○
○ **DUE**
TWO ROWS





LESS IS MORE TECHNOLOGY



- ENERGY CONSUMPTION

We use smaller refrigerant units thus saving around 30% of energy consumption. 2 energy efficiency classes



+ ENVIROMENTAL SUSTAINABILITY

We use less gas with a lower environmental impact Gas R290 vs Gas R452
Kg 0.15 vs Kg 2.5
3GWP vs 2500GWP

The new project is based on a patented superior technology allowing to save resources.

The pozzetti range is designed to achieve this goal by offering a gelato which is always flawless. Less is more technology is the idea behind this.

* GWP: Global Warming Potential

Dimensions

GTI Designs helps you to optimize your store spaces thanks to the small sizes of the whole range of pozzetti counters. The display and storage areas are maximized in order to organize the service in the best way and have an easier access to the gelato. Our pozzetti counters have compact dimensions and anti-rotation system carapine so that they can be easily reached by the staff. Choose the technology which meets your requirements at the best and GTI Designs will supply you the smallest dimensions for any store.

14



4 carapine in only 26"



37" unique height also for the pozzetti counter with internal refrigerating unit and storage



Pozzetti counter with internal engine and reserve



Pozzetti counter with remote engine and reserve



Pozzetti counter with internal engine without reserve



Pozzetti counter with remote engine without reserve

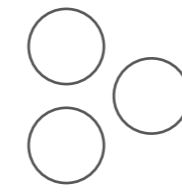


Pozzetti counter with reserve and with engine compartment



16

17



TRE

Three rows



The 3-row range of pozzetiti was design to provide maximum display area with limited space.



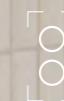
 GLYCOL

They are available in the glycol version for granting the uniformity of the temperature. The gelato will be always ready to serve, both from the service and storage carapine.





TRE FILE
THREE ROWS



BUILT IN UNITS



- STRAWBERRY
- PISTACHIO
- MINT
- RASPBERRY
- COCONUT
- CHOCOLATE
- YOGURT
- KINDER
- MANGO
- VANILLA
- COOKIES
- CHOCOLATE CHIP



Gelato pozzetti suitable for every kind of display area.



[OO] BUILT IN

Built In Units

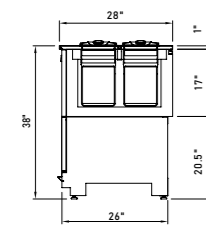


The versatile and practical solution for carapine gelato display in a completely custom-made store. A new system of built-in pozzetti suitable for any type of display area and having the same specifications of all the other pozzetti counters of the range. GTI Designs guarantees you the smallest dimensions adapting to any store.

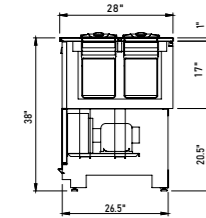
Sections

DUE - Glycol

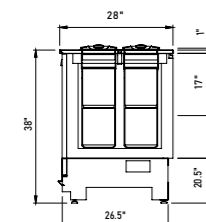
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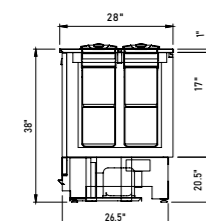
Glycol tank counter without reserve with remote engine



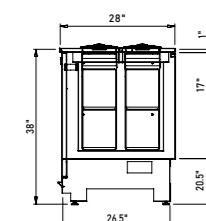
Glycol tank counter without reserve with internal engine



Glycol tank counter with reserve with remote engine

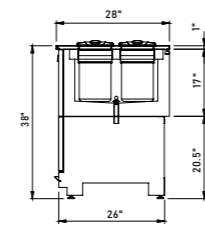


Glycol tank counter with reserve and with internal engine

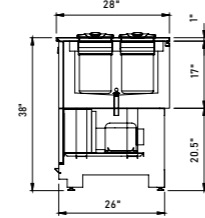


Glycol tank counter with reserve and with engine compartment

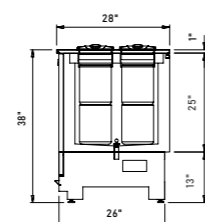
DUE - Ventilated



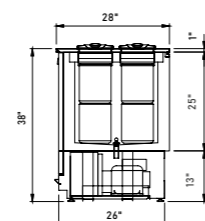
Ventilated tank counter without reserve with remote engine



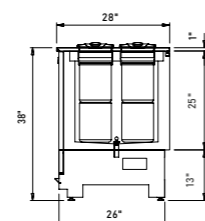
Glycol tank counter without reserve with internal engine



Ventilated tank counter with reserve with remote engine



Ventilated tank counter with reserve and with internal engine

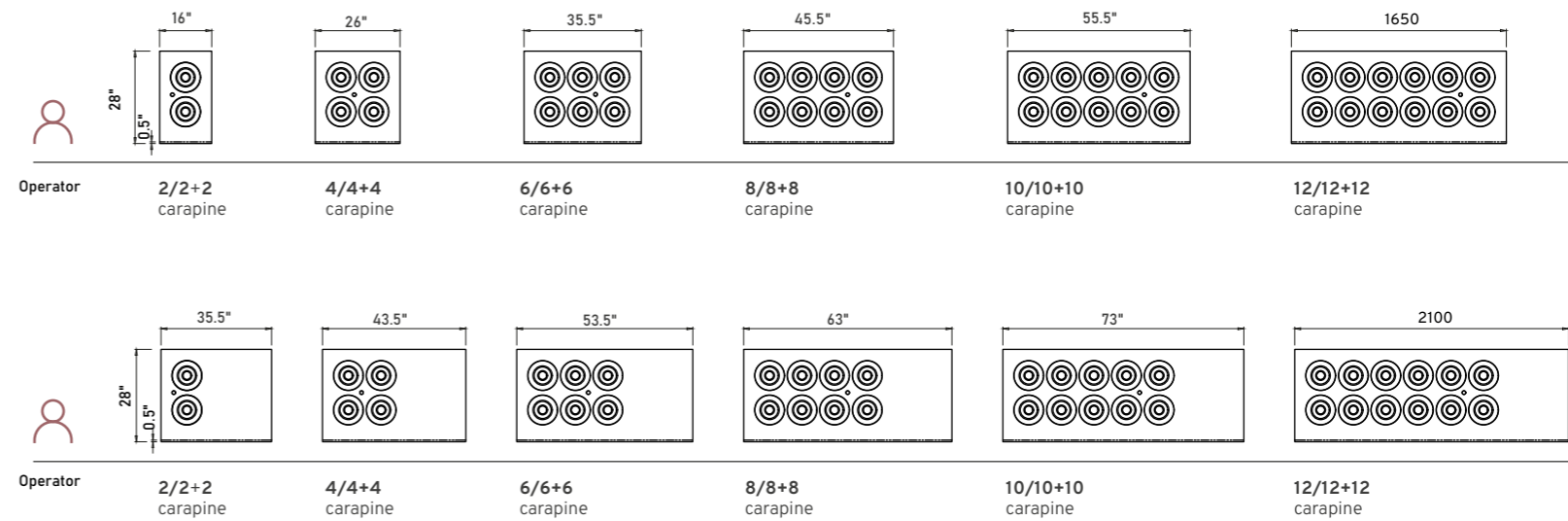


Glycol ice-cream tank counter without reserve

Dimensions

DUE

Glycol and ventilated tank counter

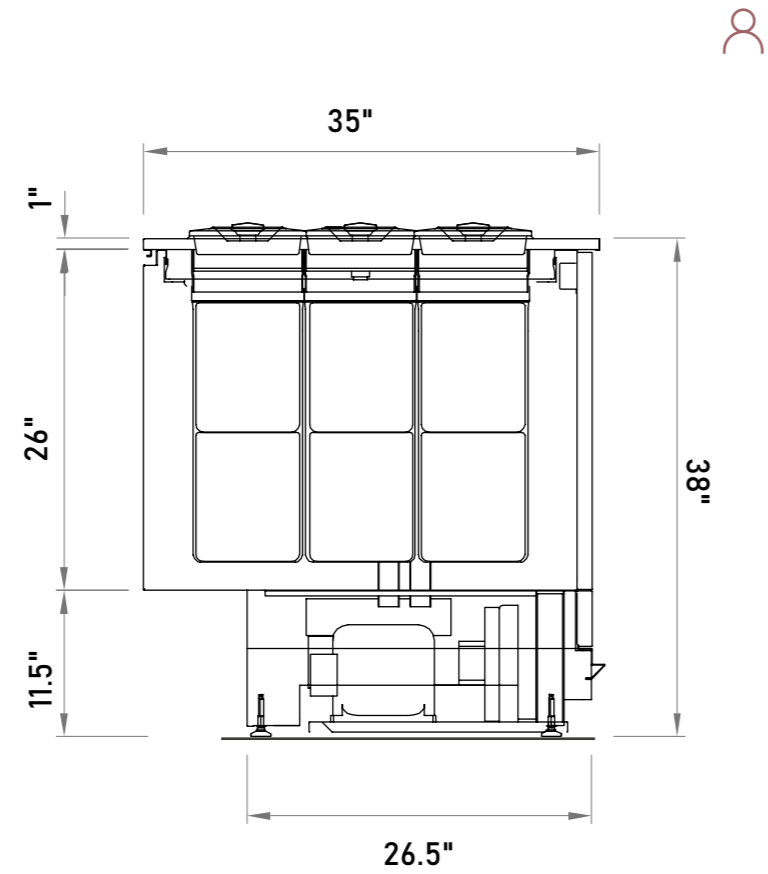


4.0 Connectivity	Carapina with anti-rotation system	Condensation-proof heated top
Glycol and Ventilated	Internal stainless steel structure	Set of wheels available as option
R290 for internal refrigerating unit	Bar counters same depth	Glass structure with or without led lighting as option
-14/-18°C	230V/1ph/50Hz	

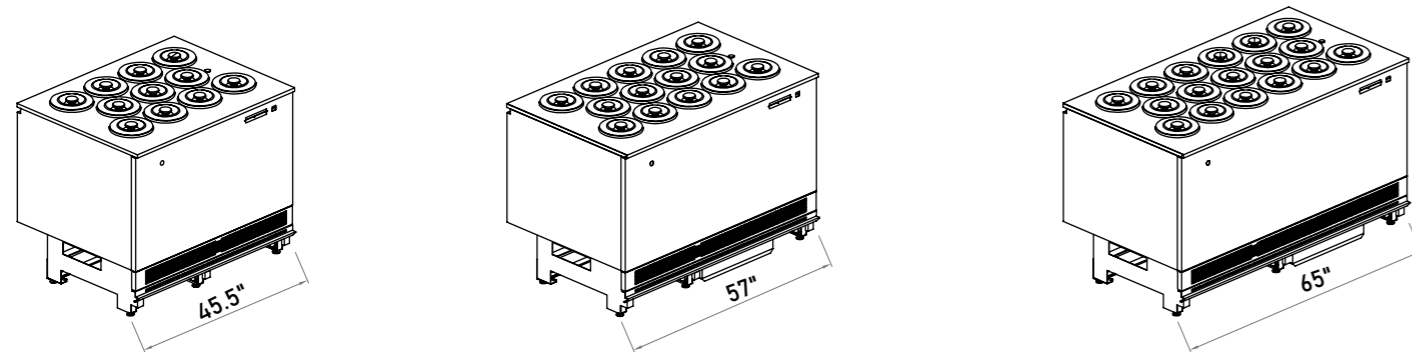
Sections

TRE Glycol

Glycol tank counter with reserve and with internal engine

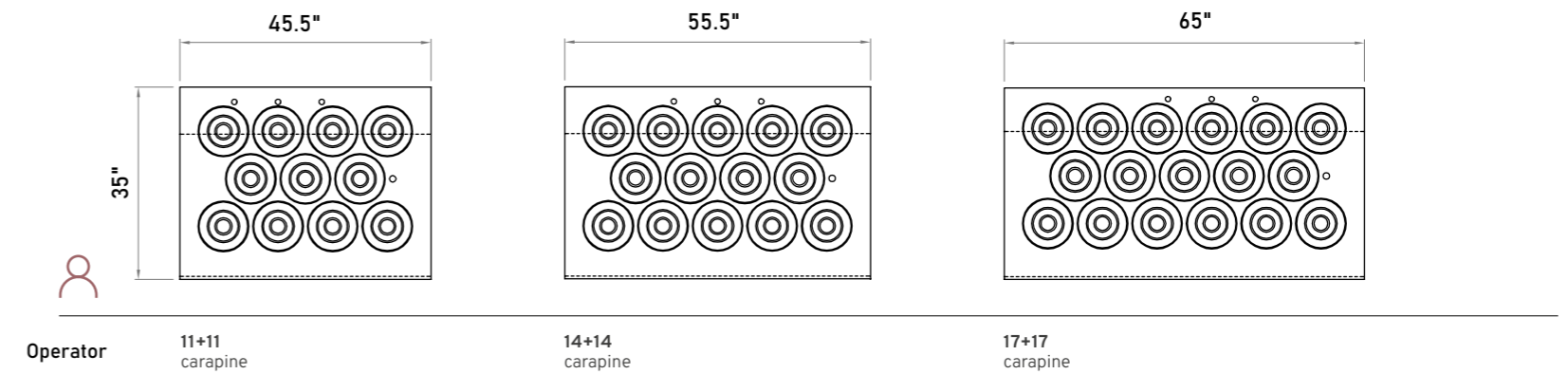


Range



Dimensions

TRE Glycol and ventilated tank counter



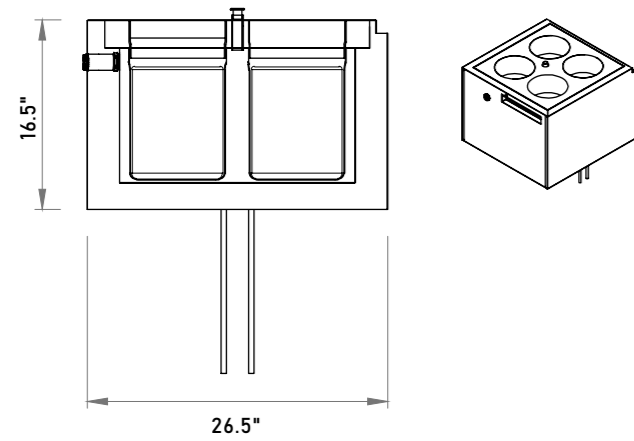
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Sections

Glycol

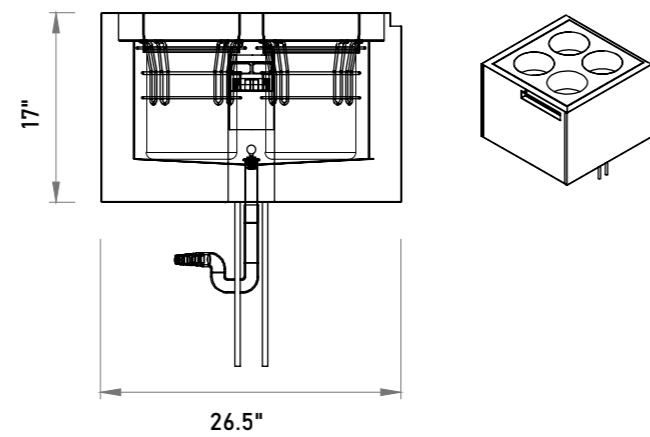
34

Glycol tank counter without reserve with remote engine

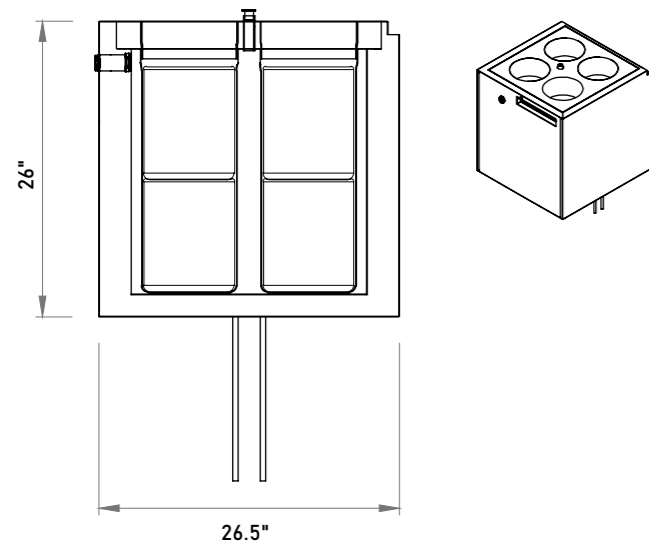


Ventilated

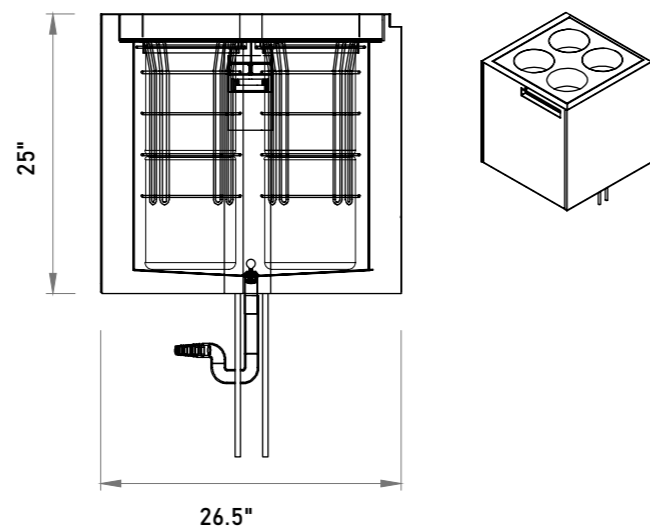
Ventilated tank counter without reserve with remote engine



Glycol tank counter with reserve with remote engine

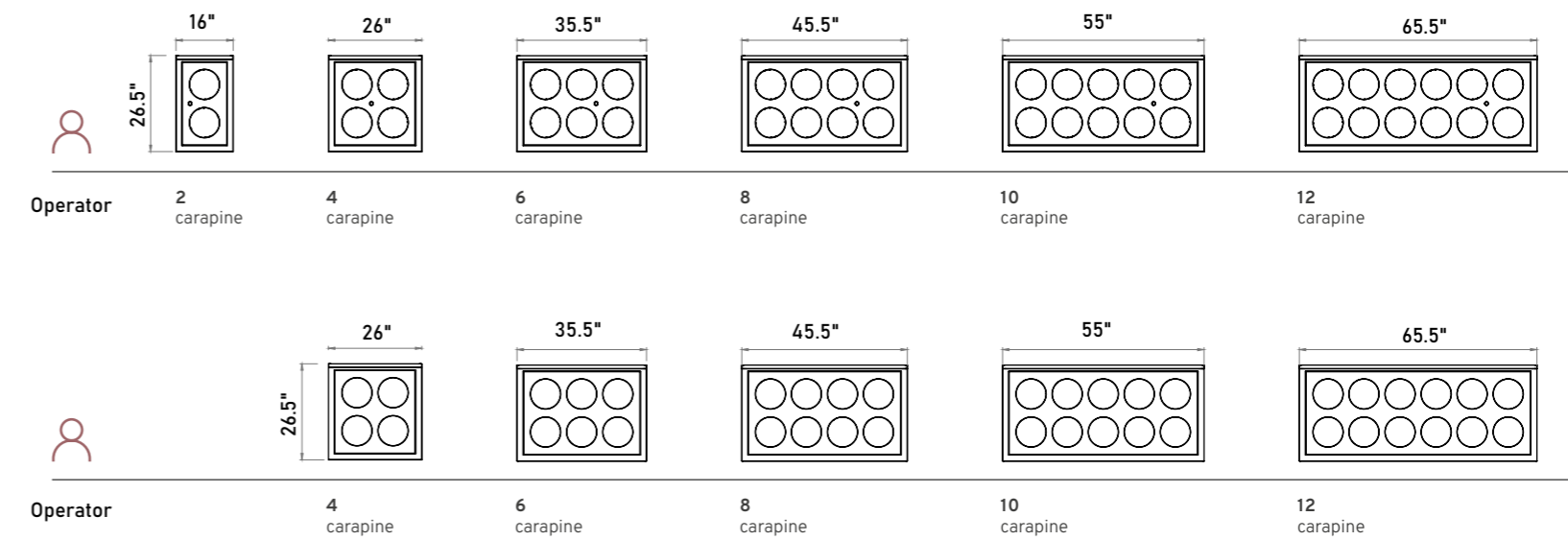


Ventilated tank counter with reserve with remote engine



Dimensions

Glycol and ventilated tank counter



4.0 Connectivity	Carapina with anti-rotation system	Condensation-proof heated top
Glycol and Ventilated	Internal stainless steel structure	Glass structure with or without led lighting as option
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-14/-18°C	230V/1ph/50Hz	

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