

# TEKNEITALIA®

The Art of Quality



## *Procopio Slim P3* *Aluminium*



# Procopio Slim P3

## Aluminium

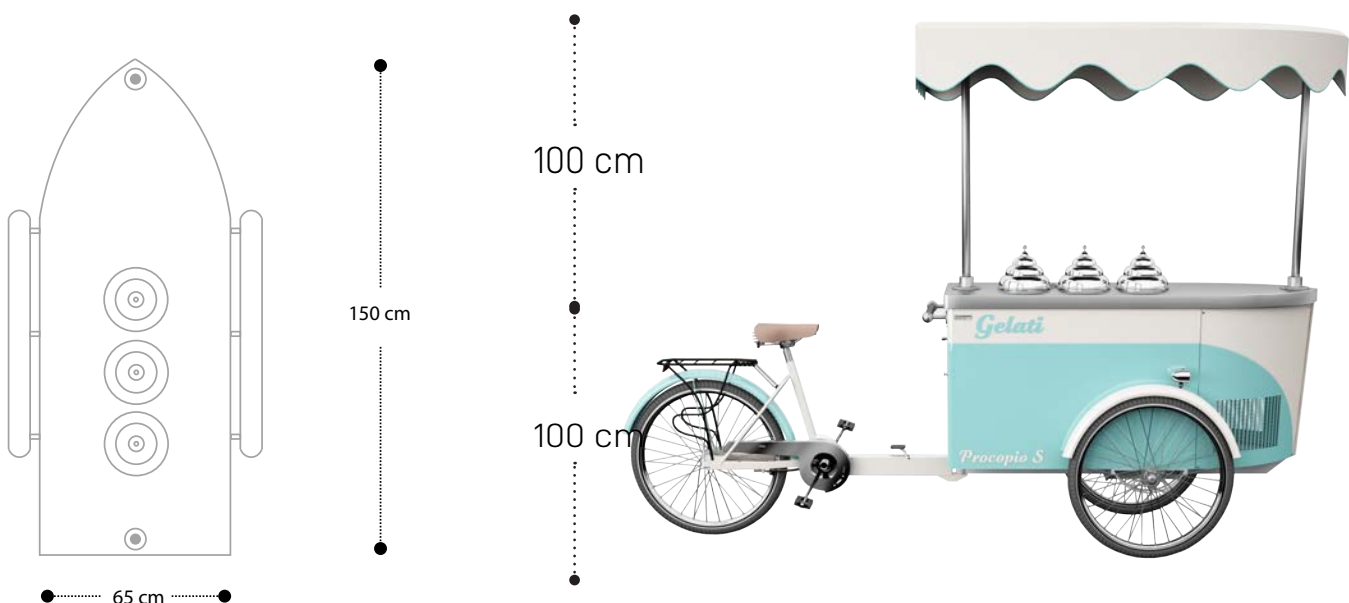
Code: 192

### Ice Cream Cart “Procopio Slim P3 Aluminium”

- \_ Capacity 3+3 Carapine (5Kg Cad.)
- \_ Ice cream capacity 30 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 200 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Aluminium structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W



### Dimensions



Subject to technical modifications

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## *Procopio Slim P4* *Aluminium*



# Procopio Slim P4

## Aluminium

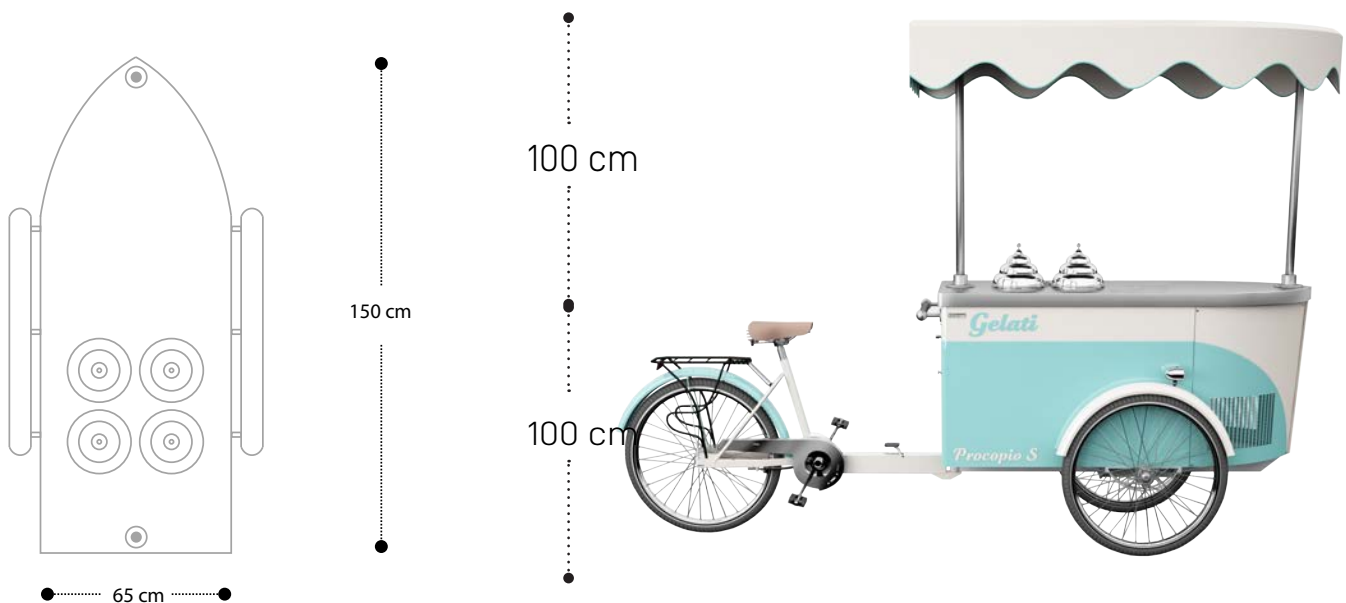
Code: 166

### Ice Cream Cart “Procopio Slim P4 Aluminium”

- \_ Capacity 4+4 Carapine (5Kg Cad.)
- \_ Ice cream capacity 40 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 200 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Aluminium structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 380 W



### Dimensions



Subject to technical modifications

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## Procopio P6



# Procopio P6

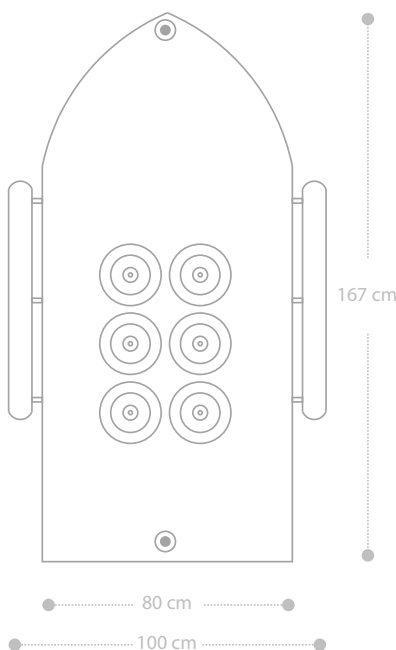
Code: 134

## Ice Cream Cart “Procopio P6”

- \_ Capacity 6+6 Carapine (5Kg Cad.)
- \_ Ice cream capacity 60 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 250 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 110V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 6/7 hours



## Dimensions



Subject to technical modifications

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## Procopio P8



# Procopio P8

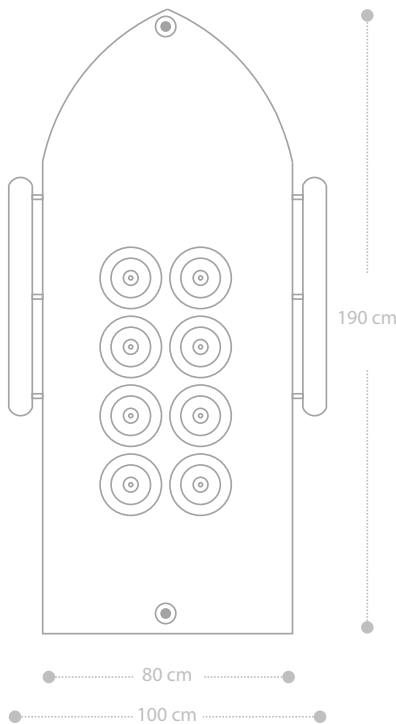
Code: 176

## Ice Cream Cart “Procopio P8”

- \_ Capacity 8+8 Carapine (5Kg Cad.)
- \_ Ice cream capacity 80 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 350 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 350 W
- \_ Cold autonomy 6/7 hours



## Dimensions



Subject to technical modifications



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## Procopio V6



# Procopio V6

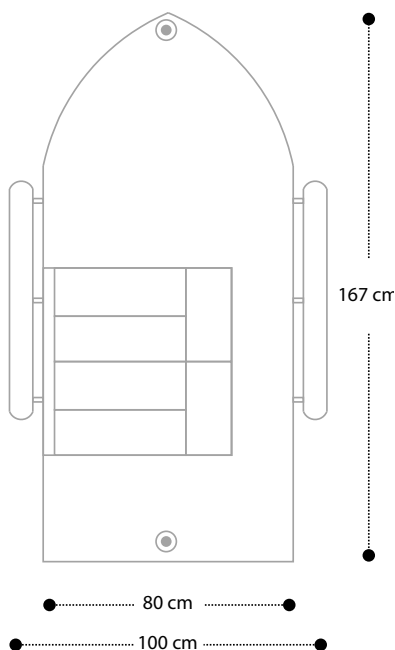
Code: 175

## Ice Cream Cart “Procopio V6”

- \_ Capacity 12 ice cream container (5Kg Cad.)
- \_ Ice cream capacity 60 Kg
- \_ Dry refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 200 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 30 min (not recommended for outdoor use)



## Dimensions



Subject to technical modifications

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## *Procopio V9*

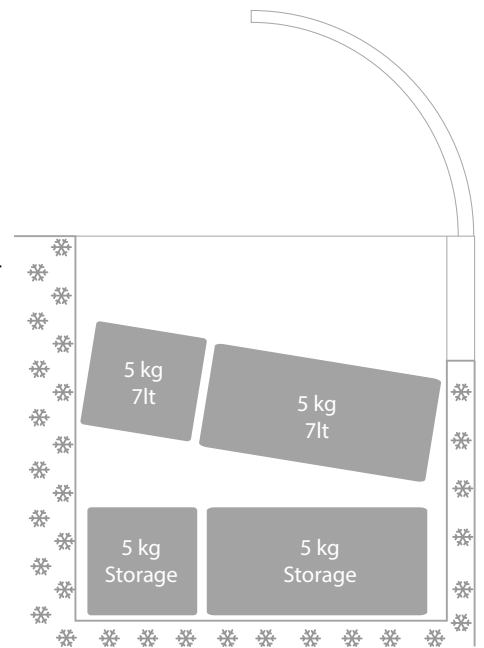


# Procopio V9

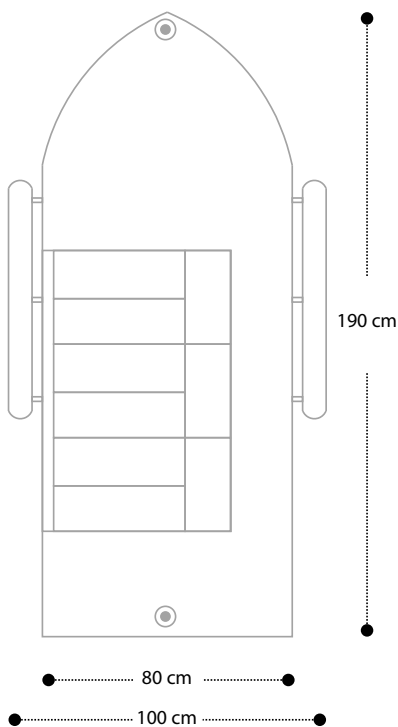
Code: 099

## Ice Cream Cart “Procopio V9”

- \_ Capacity 18 ice cream container (5Kg Cad.)
- \_ Ice cream capacity 90 Kg
- \_ Dry refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 250 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 350 W
- \_ Cold autonomy 30 min (not recommended for outdoor use)



## Dimensions



Subject to technical modifications

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## *Katerina P4*

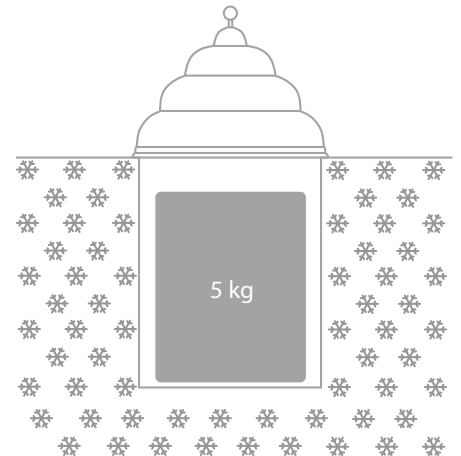


# Katerina P4

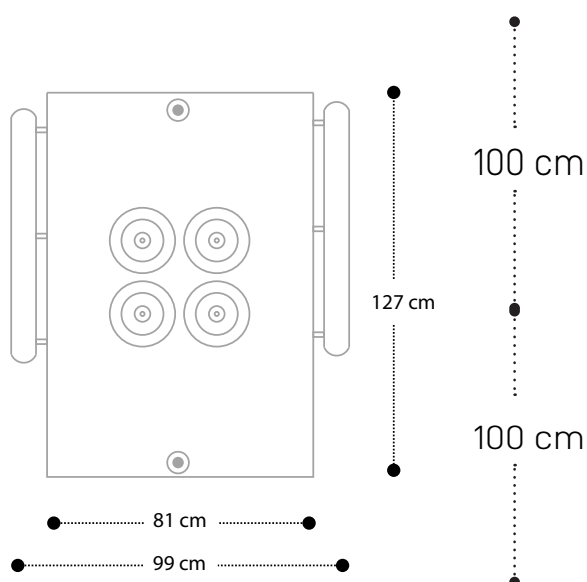
Code: 124

## Ice Cream Cart "KATERINA P4"

- \_ Capacity 4 Carapine (5Kg Cad.)
- \_ Ice cream capacity 20 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 200 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 350 W
- \_ Cold autonomy 4/5 hours



## Dimensions



Subject to technical modifications

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## *Katerina P6*

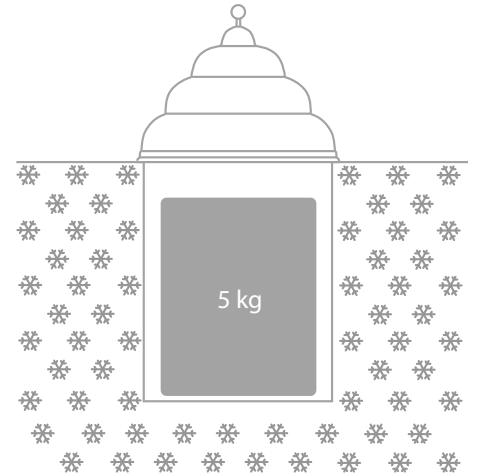


# Katerina P6

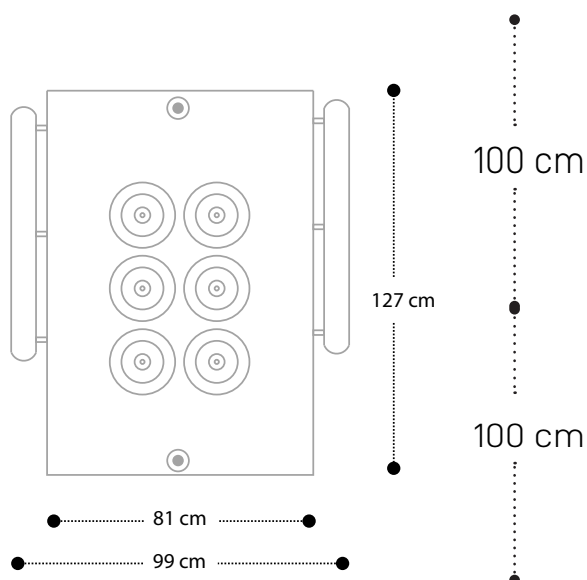
Code: 177

## Ice Cream Cart "KATERINA P6"

- \_ Capacity 6 Carapine (5Kg Cad.)
- \_ Ice cream capacity 30 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 200 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 4/5 hours



## Dimensions



Subject to technical modifications



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## *Katerina P8*

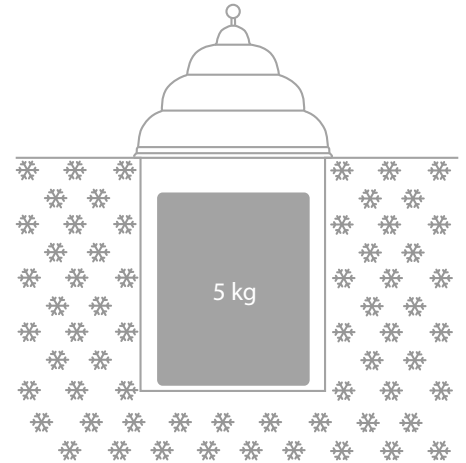


# Katerina P8

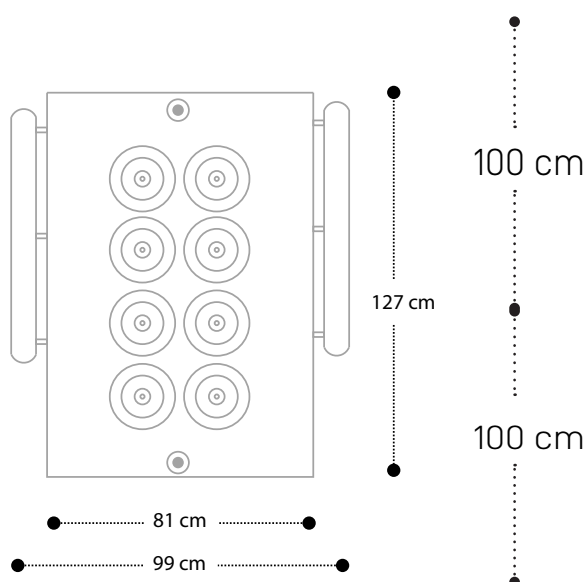
Code: 178

## Ice Cream Cart "KATERINA P8"

- \_ Capacity 8 Carapine (5Kg Cad.)
- \_ Ice cream capacity 40 Kg
- \_ Glicol refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 220 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 4/5 hours



## Dimensions



Subject to technical modifications

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## *Katerina V6*



# Katerina V6

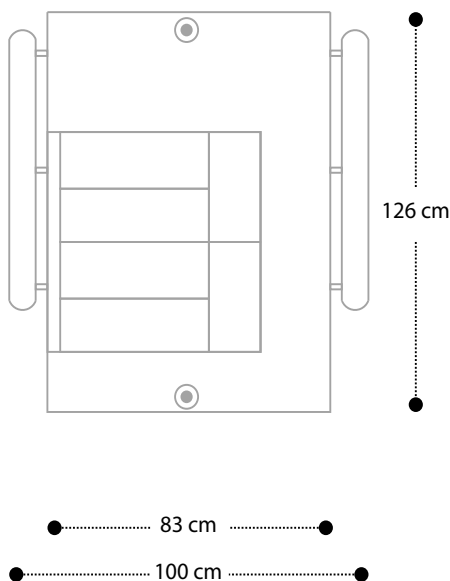
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## Ice Cream Cart “Katerina V6”

- \_ Capacity 6 ice cream container (5Kg Cad.)
- \_ Ice cream capacity 30 Kg
- \_ Dry refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 250 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 30 min



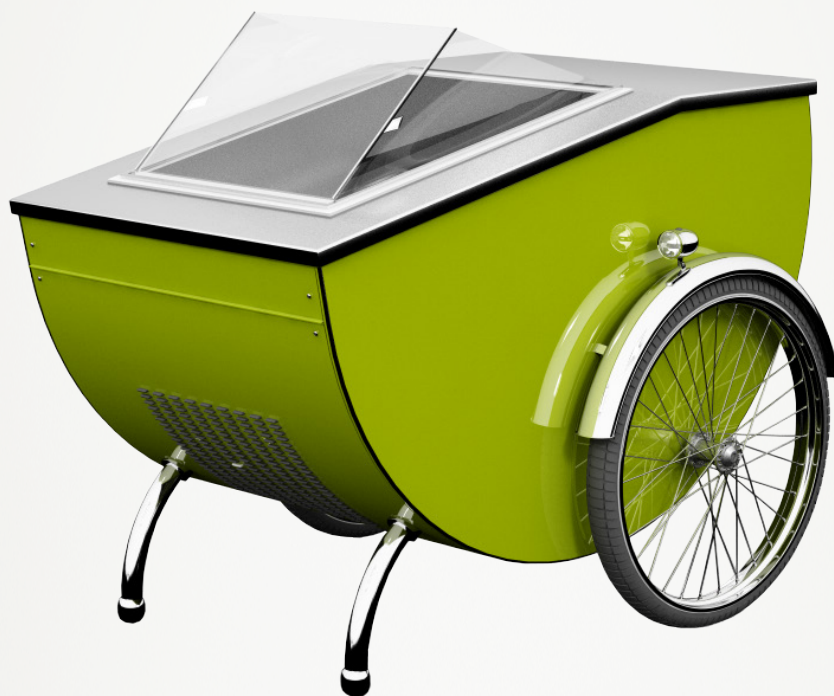
## Dimensions



Subject to technical modifications

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*Archimede*



# Archimede

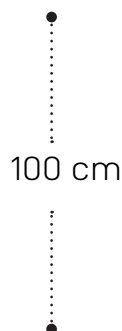
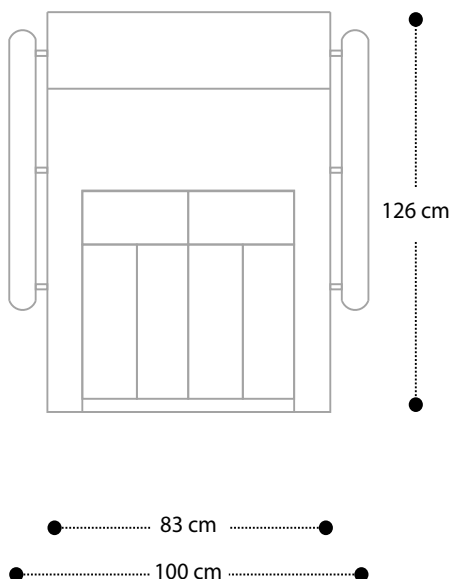
Code: 518

## Ice Cream Cart "Archimede"

- \_ Capacity 6 ice cream container (5Kg Cad.)
- \_ Dry refrigeration system
- \_ Ice Cream capacity 30 Kg
- \_ Room temperature 35°
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Graphic construction
- \_ Stainless steel worktop
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Operating temperature -10 ° / -18 °
- \_ Polyurethane insulation injected without HCFC/CFC



## Dimensions



Subject to technical modifications

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## *Neviera*



# Neviera

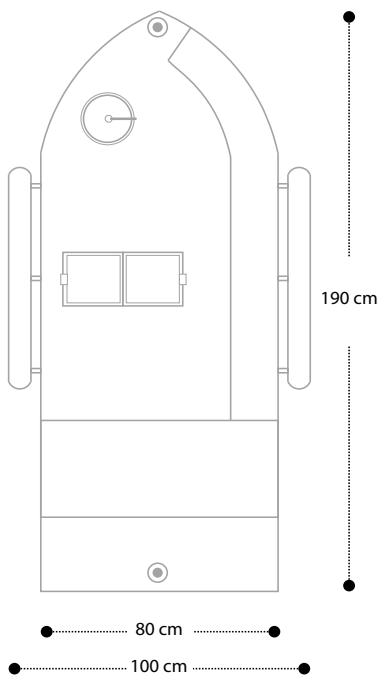
Code: 418

## GRANITA CART “Neviera”

- \_ Refrigerated room
- \_ Dry refrigeration system
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Weight 350 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Canopy structure stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 1100 W
- \_ Miss Gelo (granita maker)



## Dimensions



Subject to technical modifications



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## Miss Gelo





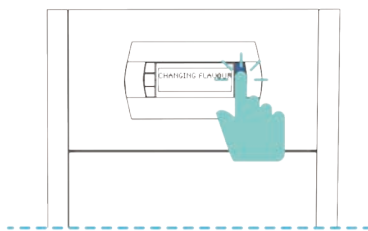
Code: 413

## Granita maker "Miss Gelo Smart"

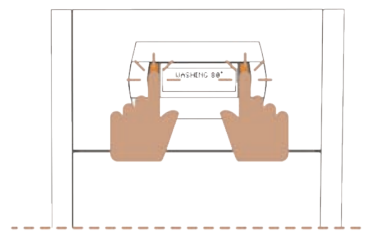
- \_ Production 180 doses/h 160 g
- \_ Minimum size 30x50x80h
- \_ Ecological (just in production)
- \_ Changing taste (4sec)
- \_ Automatic sanitizing system
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 1100 W



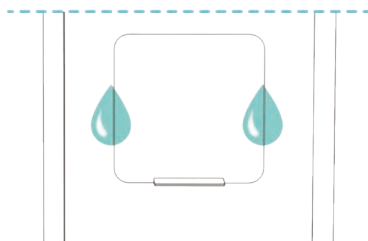
### Fonctionnement



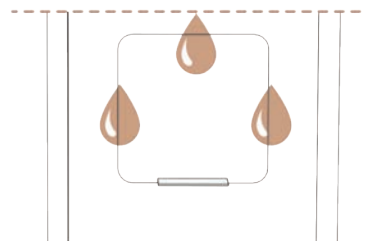
Change Flavour  
with one click



Sanitize it with two  
fingers



Very fast:  
4 sec.



Process with  
High temperature  
water

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# Miss Gelo





Code: 413

## Granita maker "Miss Gelo Manual"

- \_ Production 180 doses/h 160 g
- \_ Minimum size 35x50x88h
- \_ Ecological (just in production)
- \_ Changing (manual)
- \_ Manual washing system
- \_ Manual sanitizing system
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 1100 W



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## Waffe & Cappuccino

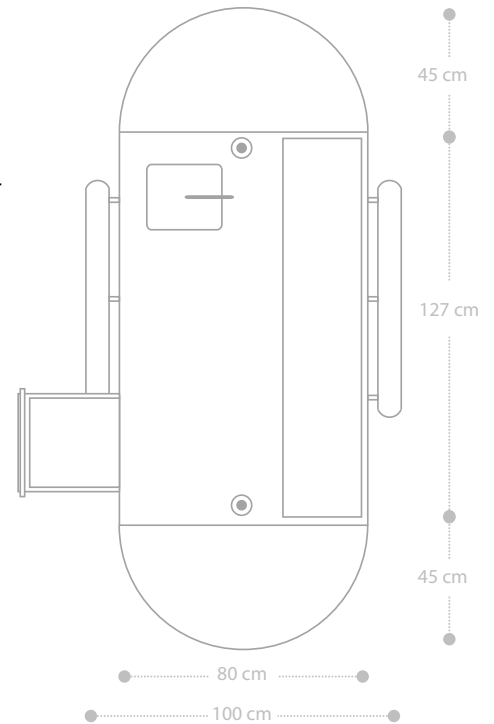


# Caffe & Cappuccino

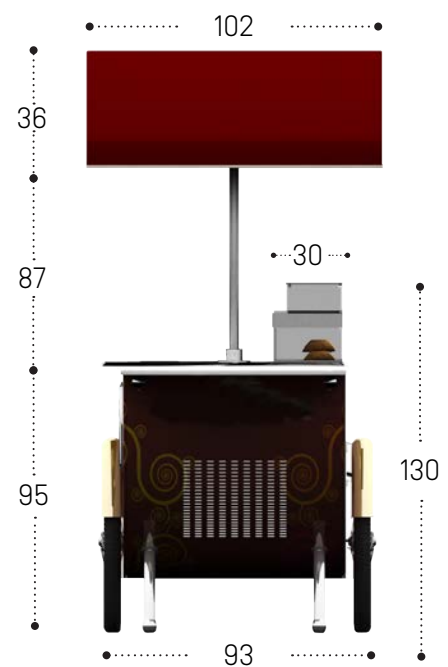
Code: 556

## Specialist Cart “Caffe & Cappuccino”

- \_ Drawer for coffe
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60 Hz
- \_ Double neutral showcase
- \_ Graphic construction



### Dimensions



Subject to technical modifications

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## *Cannoleria Siciliana*

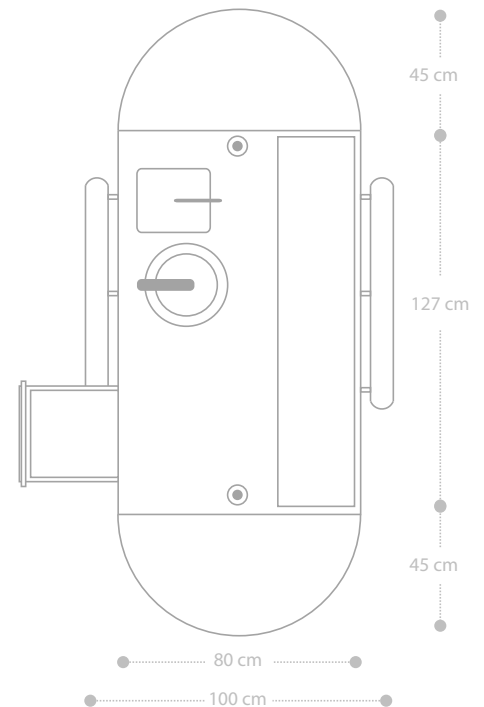


# *Cannoleria Siciliana*

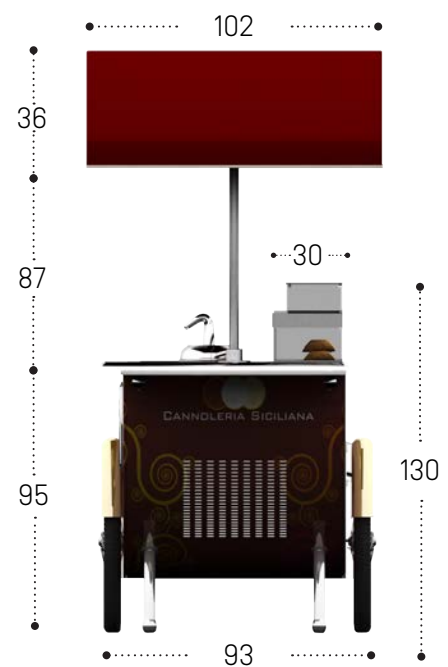
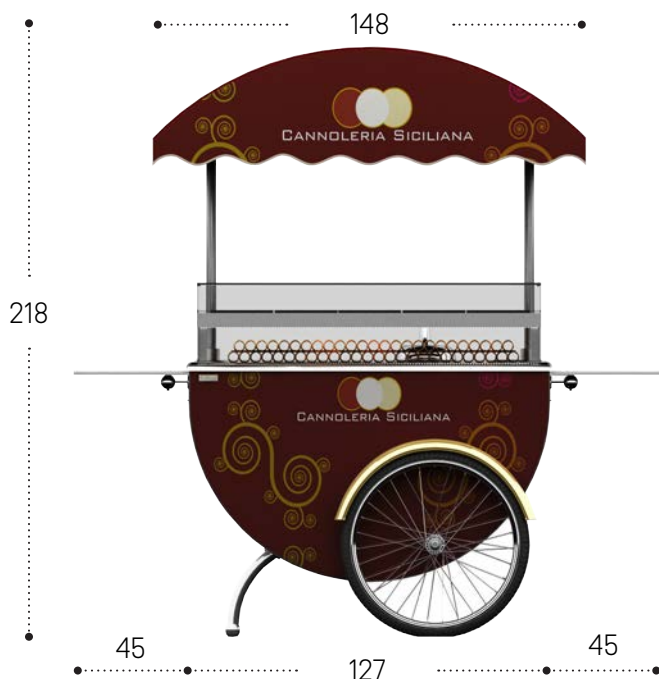
Code: 544

## Cannoli's Cart "CANNOLERIA SICILIANA"

- \_ Refrigerated drawer 400x440x245h
- \_ Operating temperature + 3°/+0°
- \_ Weight 220 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60 Hz
- \_ Input Power 450 W
- \_ Double neutral showcase
- \_ Graphic construction



### Dimensions



Subject to technical modifications



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## *Frozen Yogurt*

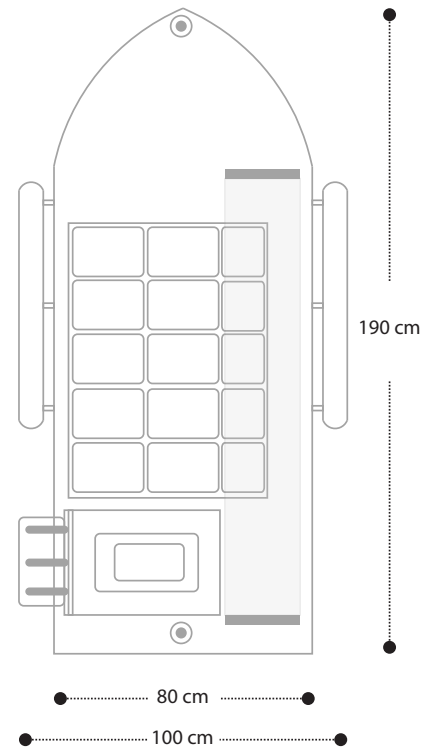


# Frozen Yogurt

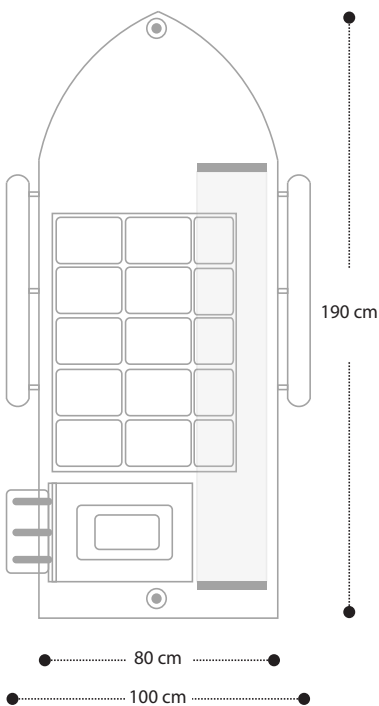
Code: 564

## Specialist Cart “FROZEN YOGURT”

- \_ Refrigerated container with 8 basins 1/4 GN and lid
- \_ Operating temperature + 3°/+5°
- \_ Weight 250 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60 Hz
- \_ Input Power 450 W
- \_ Double neutral showcase
- \_ Graphic construction



### Dimensions



Subject to technical modifications

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I ♥ Pasta!

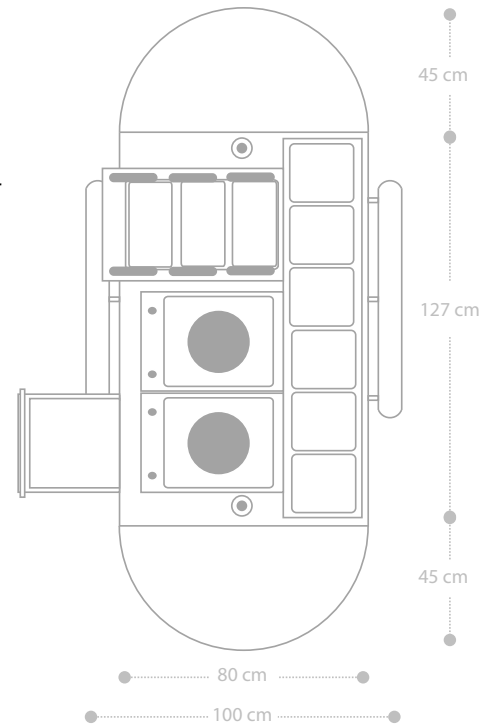


# I Pasta

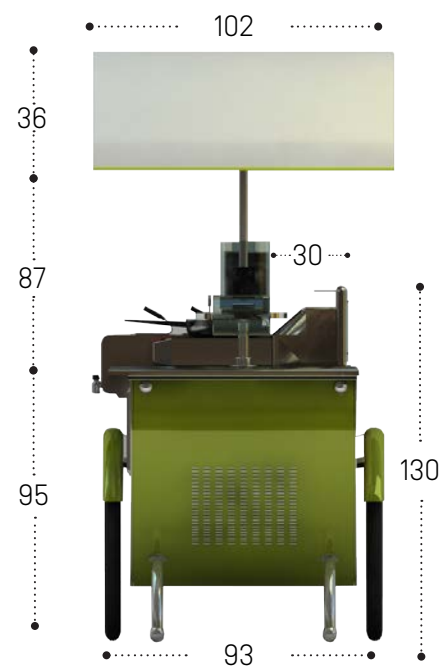
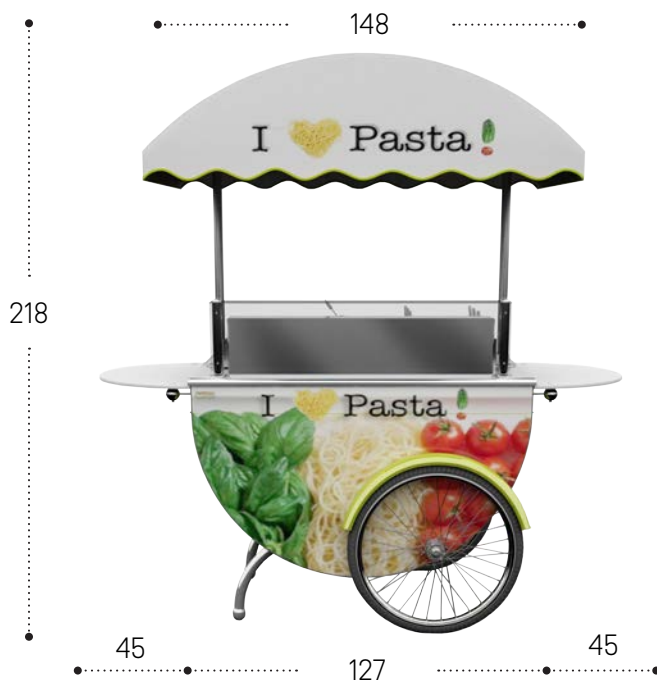
Code: 415

## Specialist Cart "I LOVE PASTA"

- \_ Refrigerated drawer 400x440x245h
- \_ Operating temperature + 3°/+0°
- \_ Weight 250 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60 Hz
- \_ 330 V + N / 220 V + N
- \_ 12,500 W
- \_ Double neutral showcase
- \_ Graphic construction
- \_ Ceiling exhaust fan with acril filters



## Dimensions



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*Yeah  
Crepes*

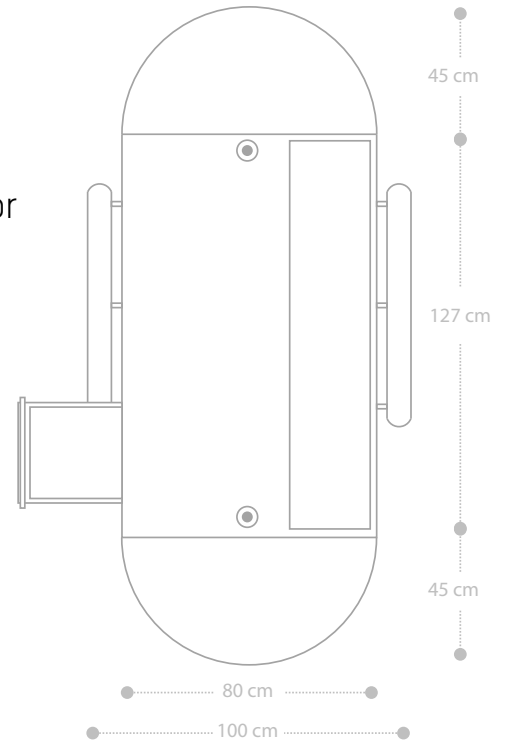


# Yeah Crepes

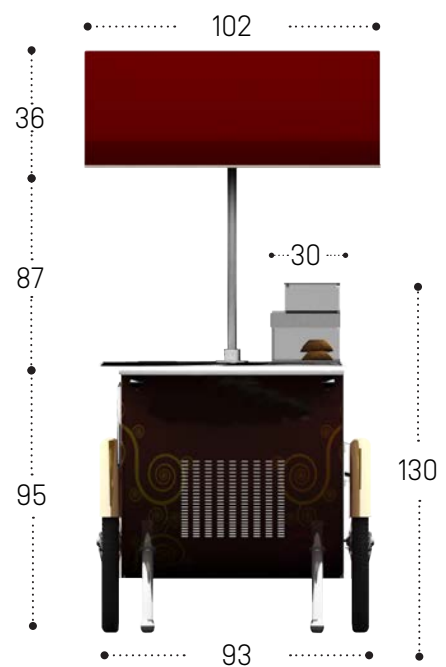
Code: 556

## Specialist Cart "CREPES"

- \_ Refrigerated drawer 400x440x245h
- \_ Operating temperature + 3°/+0°
- \_ Weight 220 Kg
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Telescopic canopy stainless steel
- \_ LED Lighting
- \_ Stainless steel worktop
- \_ Hermetic compressor with internal motor protector
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60 Hz
- \_ Input Power 450 W
- \_ Graphic construction
- \_ Neutral container with 6 basins Gn 1/6 and lid



## Dimensions



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Apollo Caffe



# Apollo Caffè



Subject to technical modifications



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## Apollo Cannoli



# Apollo Cannoli



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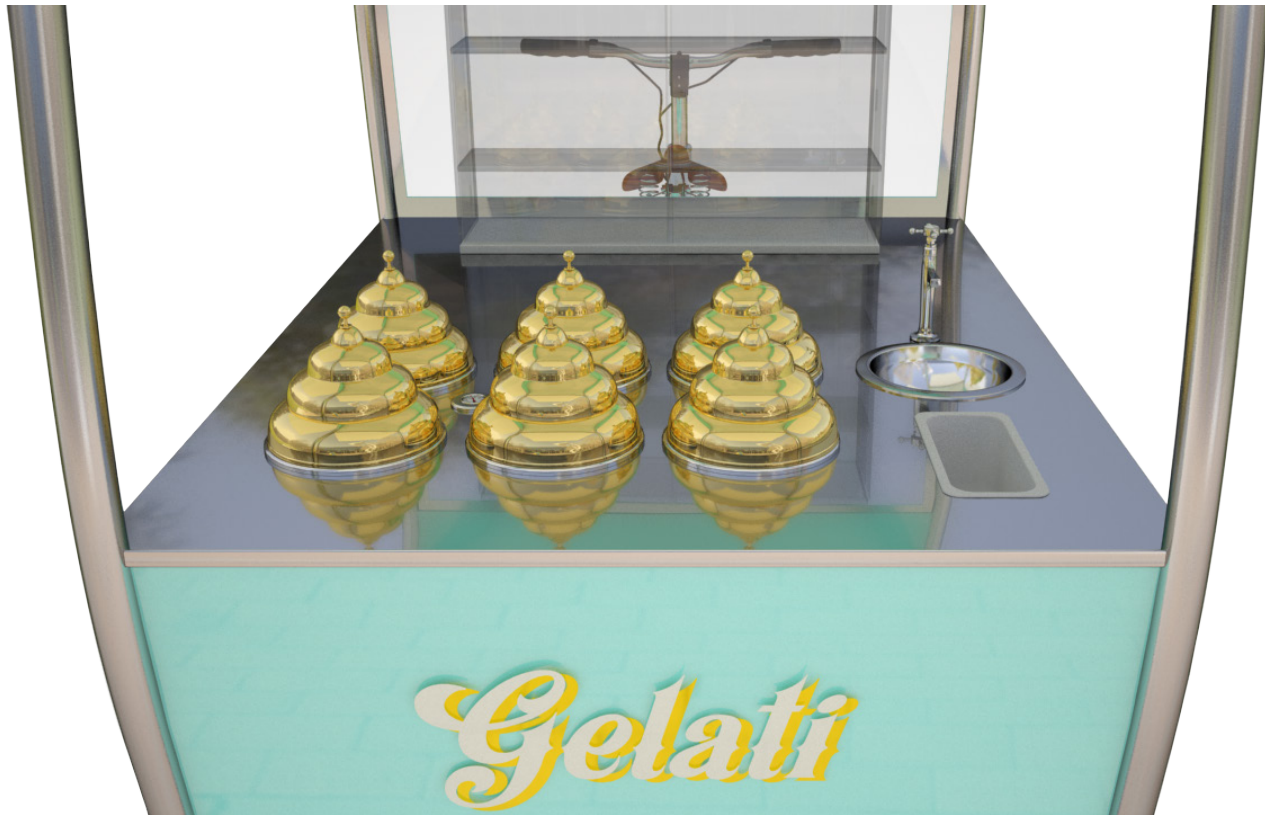
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Apollo Gelato 6P



# Apollo Gelato 6P



Subject to technical modifications

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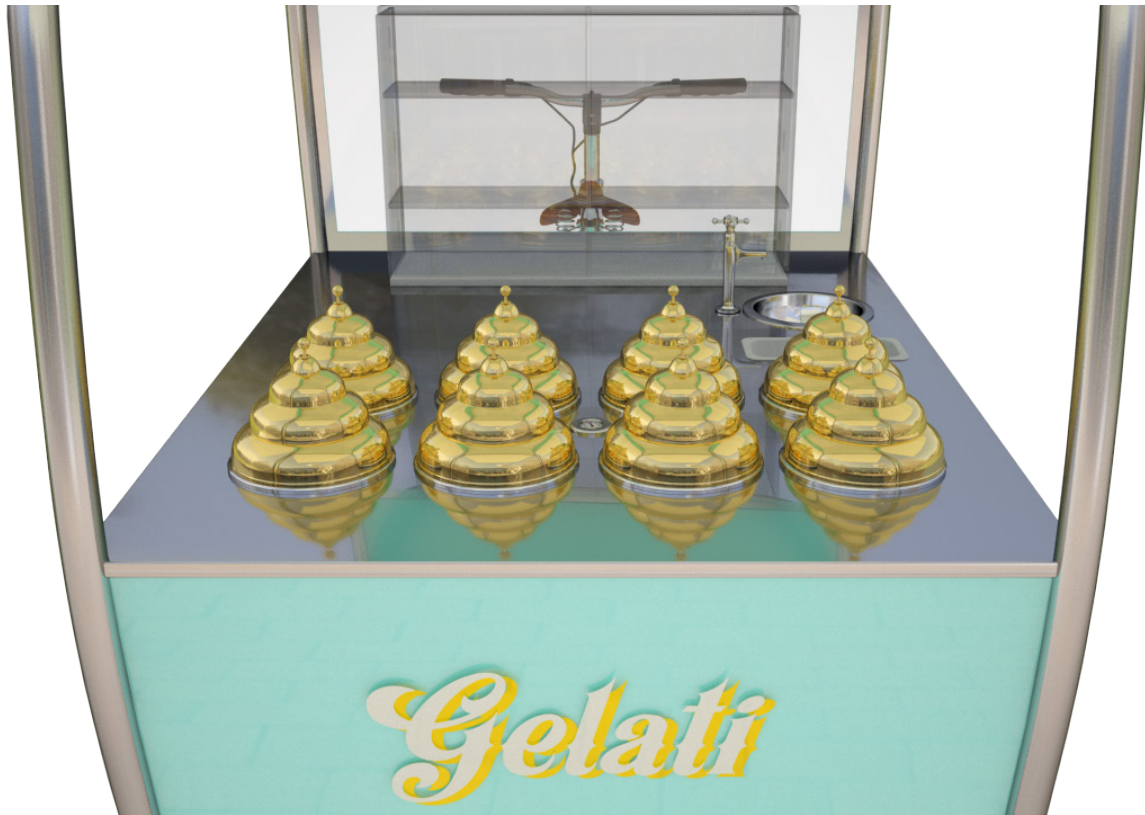
The Art of Quality



Apollo Gelato 8P



# Apollo Gelato 8P



Subject to technical modifications

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## *Don Peppino*

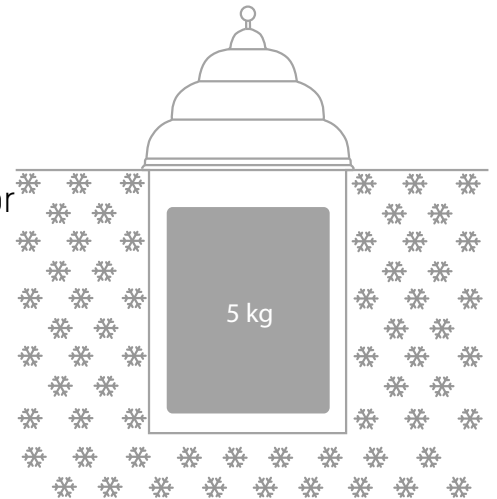


# Don Peppino

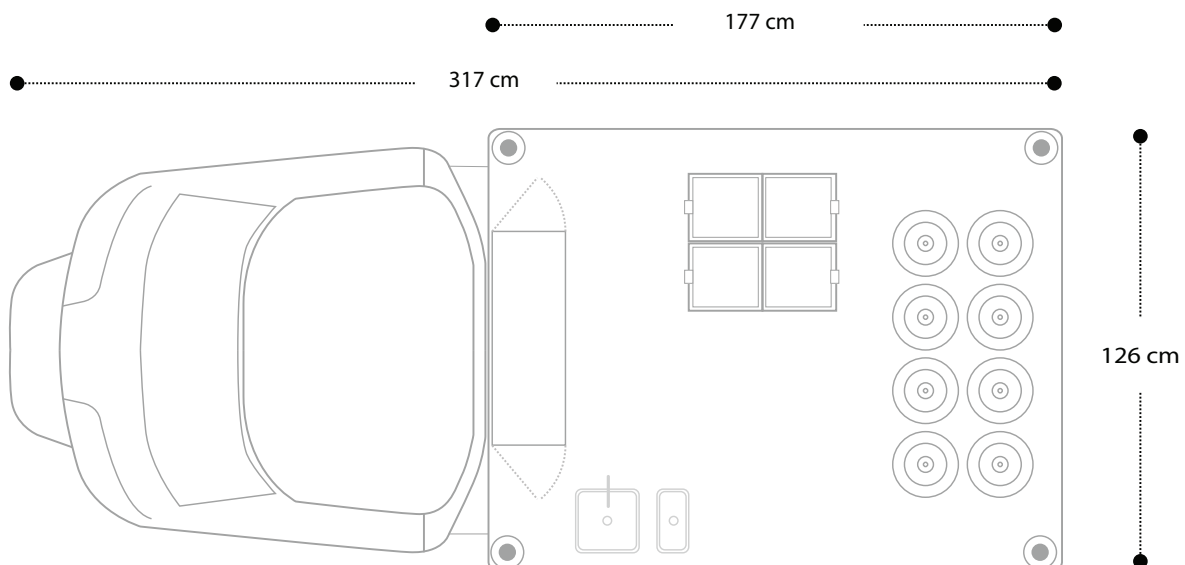
Code: 622

## Ape Ice Cream “Don Peppino”

- \_ Capacity 8 Carapine (5Kg Cad.)
- \_ Cooling system glicole
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Neutral room with stainless steel door
- \_ Fixed steel curtain with LED lighting
- \_ Stainless steel worktop
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 115V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 4/5 hours
- \_ Graphic construction



## Dimensions



Subject to technical modifications



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## *Don Cola*



# Don Cola

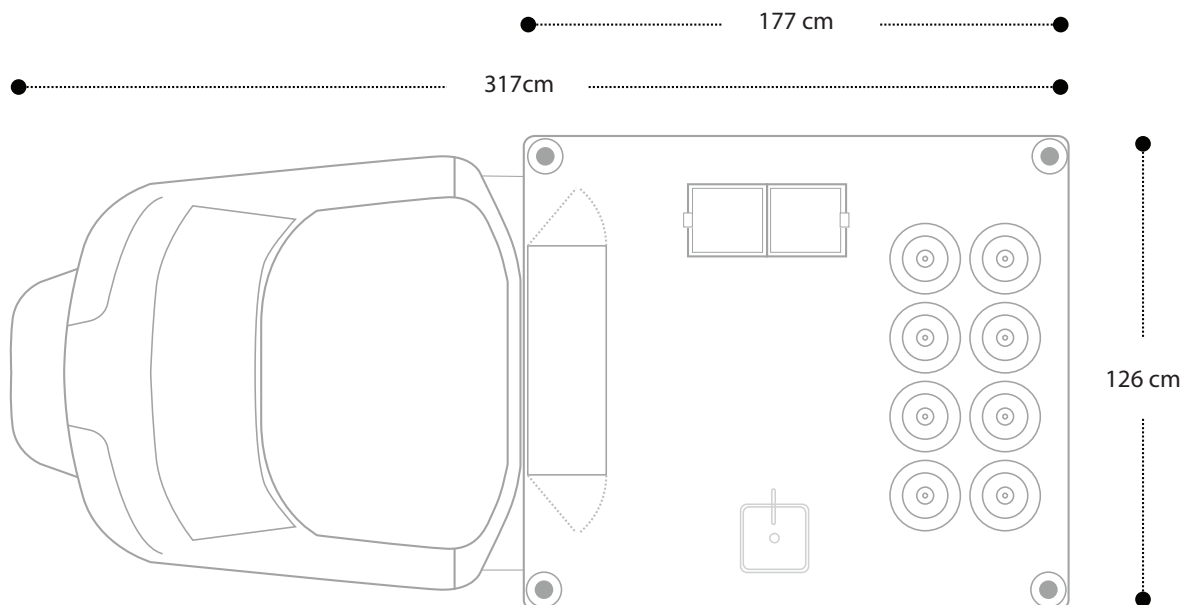
Code: 621

## Ape Ice Cream “Don Cola”

- \_ Capacity 8 Carapine [5Kg Cad.]
- \_ Cooling system glicole
- \_ Room temperature 35°
- \_ Operating temperature -10 ° / -18 °
- \_ Polyurethane insulation injected without HCFC/CFC
- \_ Steel structure with zinc coated panels painted for outdoor
- \_ Neutral room with stainless steel door
- \_ Showcase
- \_ Fixed steel curtain with LED lighting
- \_ Stainless steel worktop
- \_ Electronic temperature control
- \_ Copper evaporator
- \_ Power supply 240V/50 Hz or 110V/60Hz
- \_ Input Power 450 W
- \_ Cold autonomy 4/5 hours
- \_ Graphic construction

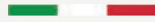


## Dimensions



Subject to technical modifications

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50'in Cannoli



# 50'in Cannoli



Subject to technical modifications

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The Art of Quality



50'in Zeppola



# 50'in Zeppola



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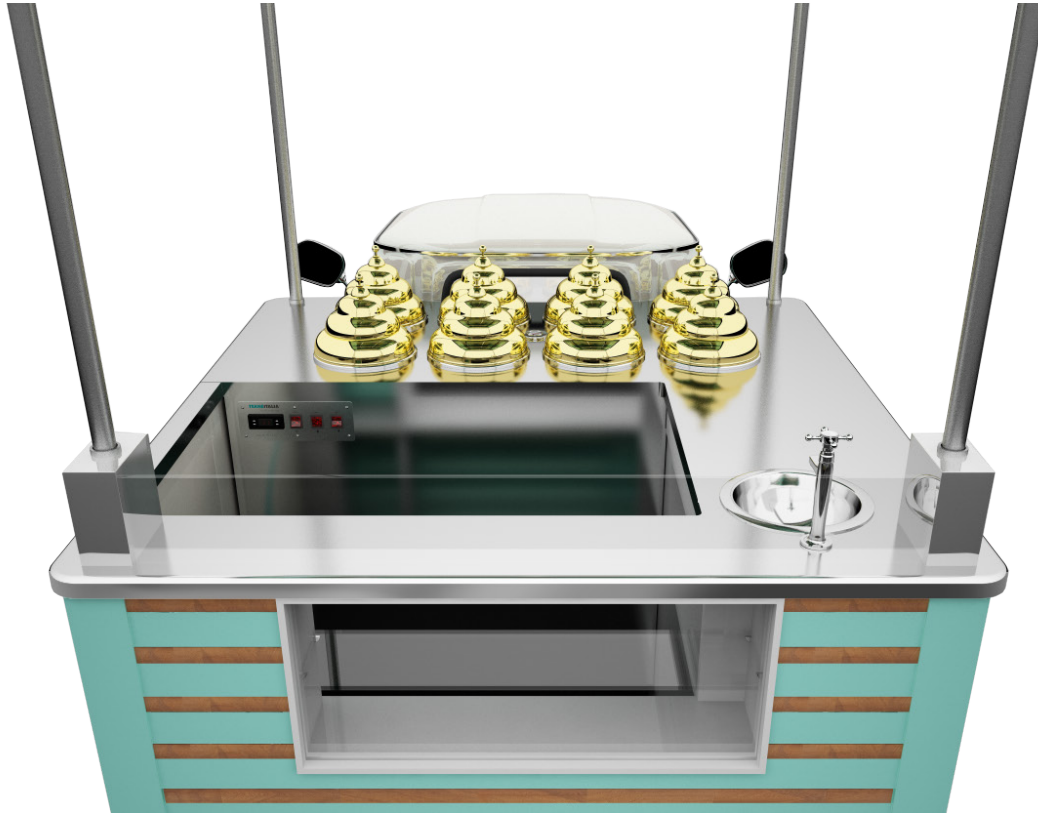
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## 50'in Gelato



# 50'in Gelato



Subject to technical modifications



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50'in Pasta



# 50'in Pasta



Subject to technical modifications

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Italian BBQ



# Italian BBQ



Subject to technical modifications

# TEKNEITALIA®

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## Cannoleria Siciliana



# Cannoleria Siciliana



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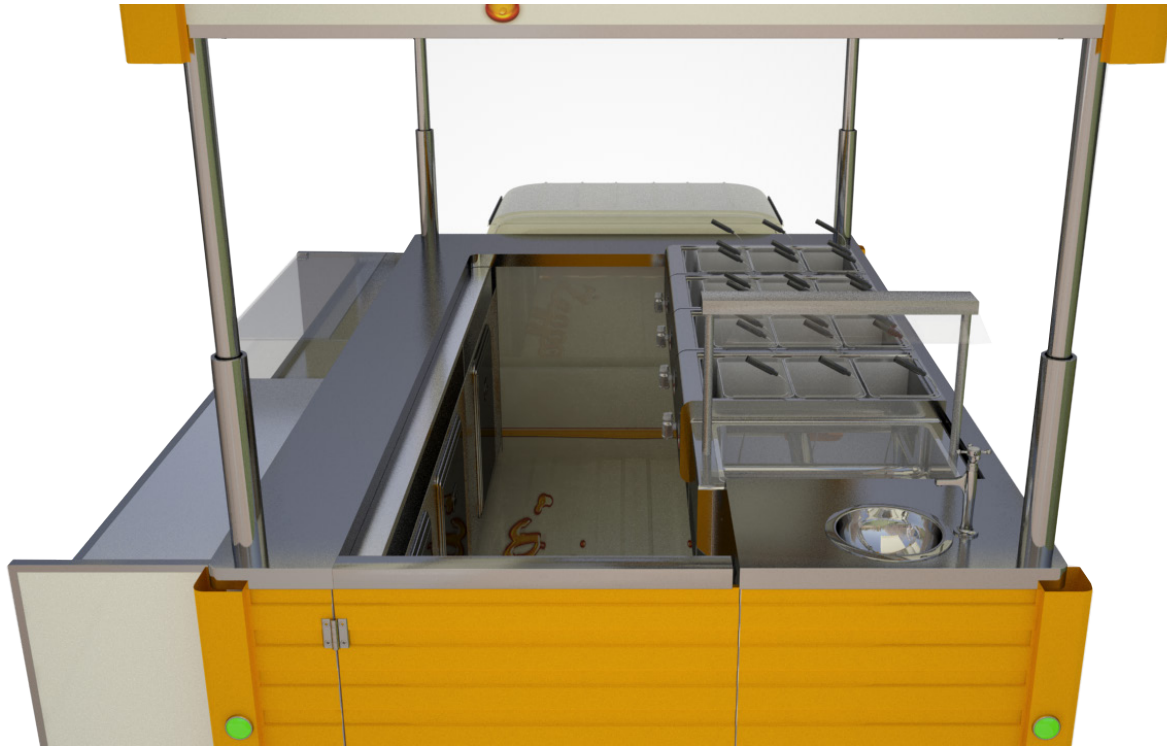
The Art of Quality



Zeppola



# Zeppola



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## Gelati



# Gelati



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I love Pasta



# I love Pasta



Subject to technical modifications

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## Pizza Time



# Pizza Time



Subject to technical modifications