Chocolat

Make your art precious

Design Raffaella Morosini

Pastry / Praline





Welcome to Chocolat

Bring your masterpieces on stage with **Chocolat**, the display case designed for pralines and pastry chefs who want to embellish their creations and showcase them in a jewellery-type display. A genuine casket of glass and light in which every praline or pastry is lit up and individually celebrated, captivating all of the onlooker's senses.

Create your own Chocolat

Choose from the many possible customisations.

- Adjustable **LED spotlights**.
- **LED lighting** between panelling and plinth.
- **Customisable** work surface in three different materials.
- **Practical** neutral **drawers** on operator side.

Showcase your talent

Give your creations the visibility they deserve.

- Display case top in **tempered glass**.
- **Grazing LED lighting** on both customer and operator side

Freshly made

Perfectly preserves the appeal, flavour and properties of the food.

- Fixed double glazed front glass for **perfect thermal insulation**.
- **Static refrigeration** with timed defrosting.
- Possibility to use the same display case with **Praline or Pastry service.**

General features

Chocolat is a display case that can be installed free-standing or ducted with other Chocolat display cases to create highly captivating compositions.

The **base**, equipped with stiffening elements and adjustable feet, is in tubular steel with epoxy powder coating and 180°C oven curing to guarantee utmost sturdiness and durability over time.

The **tank** is a monobloc insulated with high-density (40 Kg/m3) polyurethane, with minimum thickness 45 mm (1.77").
The practical **work surface** on the operator side, 280 mm (11.02") deep, can be customised with various finishes:
- AISI 304 BA polished stainless steel;
- plywood with birch wood veneer in various hues;
- marble, granite, composite.



The operator side can be equipped with ambient temperature drawers to hold trays, ribbons or packaging:
- 4 pull-out drawers in case of remote condensing unit;
- 2 pull-out drawers and 2 false drawers with hidden ventilation slots in case of on-board condensing unit.

The drawers can be customised with the same finishes as the front panelling and sides.
The electronic control panel is inserted in the rear structure with a digital temperature repeater visible to the customer.



Preservation technology

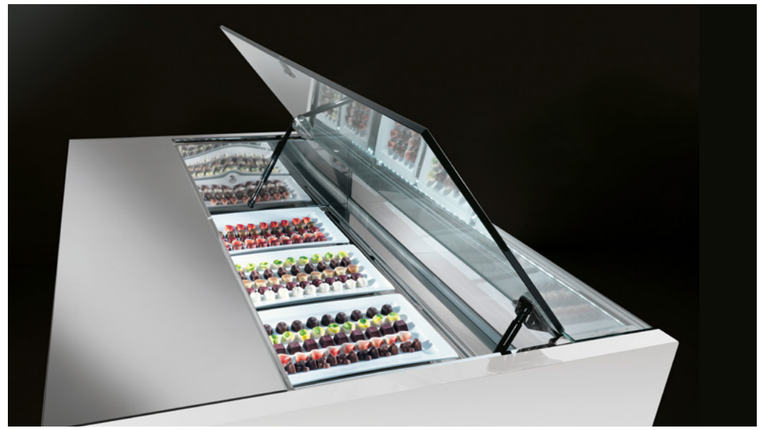
Chocolat has a **static refrigeration system**. Thanks to the possibility to control the internal humidity, Chocolat is two display cases in one.

By simply adjusting the temperature and humidity from the control panel, the same display case can act as both:
- a Praline service with operating temperature +14°C/+18°C (+57.2°F/+64.4°F) and humidity regulation from 45% to 55%;
- a Pastry service with operating temperature +4°C/+8°C (+39.2°F/+46.4°F) and humidity regulation of 60%/65%.

Glass frame

The **upper tempered glass** opens upwards by means of a gas piston for utmost service ergonomics. The **double glazed front glass** is fixed to guarantee improved insulation

The oblique **LED lighting** is positioned on the operator and customer side. On request, two adjustable LED spotlights can be added to the sides of the display surface.





Configurations

Possibility for customisation:
- 4 neutral drawers can be inserted on the operator side, two of which are fixed in case of an on-board motor.
- Additional two adjustable LED spotlights on the sides of the display surface.
- LED lighting between the panelling and plinth.
- Work surface available in three finishes: stained birch veneered plywood, polished stainless steel, marble, granite or composite.





Adjustable LED spotlights



Ambient temperature drawer for trays, ribbons, boxes



Faux drawer with cuts for condensing unit ventilation



Data sheet

For more product information click here

› CLIMATIC CLASS 4

Praline	+30°C (+86°F) - 55% U.R.

› SERVICES

Praline	+14°C;+18°C/+4°C;+8°C (+57.2°F;+64.4°F/+39.2;+46.4)

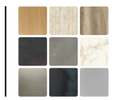
› SIZE

mm (inches)
H 951 (37.44")
L 1331 (52.40")
P 852 (33.54")

› ENERGY CLASS

Click here

› FINISHING



Ifi finish Collection



Lacquered according to sample

› TECHNICAL DRAWINGS

