



Batch Freezer

Pasteurizer

Combined

Soft Serve Machines

Gelato Carts

Gelato Displays

Chocolate Equipment

Moulders



STAF59
the friendly ice cream company

BATCH
FREEZER



STAF59
the friendly ice cream company

PASTEURIZER



STAF59
the friendly ice cream company
ROBO
cream

COMBINED



ARIA

SOFT SERVE
MACHINES



WDONE

GELATO
CARTS



WDONE

GELATO
DISPLAYS



SELMi

CHOCOLATE
EQUIPMENT



PAVONI
ITALIA

MOULDERS &
INDUSTRIAL
CRATES

STAF59 | COMBINED



STAF⁵⁹
the friendly ice cream company





STAF⁵⁹
the friendly ice cream company



MASTERGEL |Vertical Batch Freezers

MASTERGEL are a range of Electro-Mechanical Batch Freezers equipped with Automatic extraction and timer controlled cooling system. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include a timer (initiates cooling system), 3 speed agitator settings and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 1L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling Sytem controlled by timer
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine is working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
BTM5	1-2	6	435 x 520 x 405	40	230V, 1N, 700W, 3A
BTM10	1-3	10	435 x 520 x 405	45	230V, 1N, 1.1kW, 4.8A

Benchtop - 2L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling Sytem controlled by timer
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine is working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
BTE150	1-2	15	435 x 605 x 595	58	240V, 1N, 1.5kW, 7A

STAF59 | BATCH FREEZER



SMARTGEL | Horizontal Batch Freezers

SMARTGEL are a range of Electro-Mechanical Batch Freezers equipped with Automatic extraction and timer controlled cooling system. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include a timer (initiates cooling system), 3 speed agitator settings and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 3.5L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Air Cooled (Water cooled on request)
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
HTE200	1.3-4.5	20	692 x 798 x 1257	100	230V, 1N, 1.6kW, 7A

Free-Standing - 5L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Water cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
HSX300	1.3-5	30	435 x 798 x 1257	140	400V, 3N, 2.8kW, 12A
HSX600	3-10	60	600 x 830 x 1388	256	400V, 3N, 5.8kW, 25.2A

Free-Standing - 7L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Water cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
HSE400	3-7	40	600 x 663 x 1257	224	400V, 3N, 4kW, 18A
HSE600	3-10	60	600 x 663 x 1257	256	400V, 3N, 5.8kW, 24A

Larger Free-Standing Machines

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Water cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
HSE800	4-16	80	600 x 663 x 1257	300	400V, 3N, 7.5kW, 30A
HSE1000	4-20	100	600 x 663 x 1257	305	400V, 3N, 9kW, 39A



STAF59 | PASTEURIZER



PASTEURIZER

Vertical electronic pasteurizers play a crucial role in gelato production, carefully reducing the bacterial load in raw ingredients and fresh mixes to ensure food safety without compromising quality. By maintaining the natural flavors, creamy texture, and nutritional properties of the base ingredients, these pasteurizers allow gelato makers to create products that are not only safe to consume but also rich, smooth, and indulgent. Their precise temperature control and gentle processing help preserve the delicate balance of taste and texture that defines premium gelato, making them an essential component in producing consistent, high-quality frozen desserts.

Benchtop

Standard Features

- Front control panel with favorite icons for a fast programs selection for gelato, sorbet and slush.
- Shelf for any type of container, adjustable height and depth.
- Agitator stop at the opening of the lid controlled by a certified safety control unit.
- Low water consumption thanks to high exchange condensers with wide copper area.
- Low power absorption thanks to the Inverter that optimizes the electrical motor's power.
- All parts in contact with the mix or the gelato are in stainless steel and in non-toxic material; all of them are easily accessible and removable for cleaning.



Model	Pasteurization Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
PT151	3.5 / 15	600 x 840 x 456	110	220V, 1N, 2.3kW, 9.2A

Free-Standing

Standard Features

- Front control panel with favorite icons for a fast programs selection for gelato, sorbet and slush.
- Shelf for any type of container, adjustable height and depth.
- Agitator stop at the opening of the lid controlled by a certified safety control unit.
- Low water consumption thanks to high exchange condensers with wide copper area.
- Low power absorption thanks to the Inverter that optimizes the electrical motor's power.
- All parts in contact with the mix or the gelato are in stainless steel and in non-toxic material; all of them are easily accessible and removable for cleaning.



Model	Pasteurization Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
P400	10 / 40	600 x 836 x 1335	145	400V, 3N, 3.45kW, 15A

STAF59 | COMBINED



SMARTMIX | Horizontal 3-in-1

SMARTMIX are a range of Electronic 3-in-1 machines (Batch freezer - Pasteuriser - Cream Cooker + More) equipped with Automatic extraction and Density controlled programmability. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include two separate panels, each with a 2.5" digital screen with up to 50 programs, variable agitator speed, density control and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Integrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 3.5L Tank

Standard Features

- Separate Heating and Freezing tanks - working independently
- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled (Water cooled on request)
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
RHT4/20	1-3.5	20	3.5	480 x 798 x 773	105	240V, 1N, 2.2kW, 9.6A

Free-Standing - 7L Tank

Standard Features

- Separate Heating and Freezing tanks - working independently
- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Water cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
RHS15/60	3-10	60	15	600 x 830 x 1500	345	400V, 3N, 9.1kW, 39A

Larger Free-Standing Machines

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Water cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight (kg)	Power
RHS 15/80	4-16	80	600 x 836 x 1190	405	400V, 3N, 7.5kW, 33A
RHS 15/100	4-20	100	600 x 836 x 1190	420	400V, 3N, 9.9kW, 45A



ROBOCREAM | COMBINED



ROBO
cream





ROBOCREAM | Vertical 3-in-1

ROBOCREAM are a range of Electronic 3-in-1 machines (Batch freezer - Pasteuriser - Cream Cooker + More) equipped with Automatic extraction and Density controlled programmability. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include a 2.5" digital screen with up to 50 programs, variable agitator speed, density control and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 2 L Tank

Standard Features

- Built-in inverter to optimize transmission and reduce energy consumption.
- Digital control system with variable-speed agitator.
- Density-controlled programmable cycles for precise product consistency.
- Magnetic safety system that stops operation when the lid is opened.
- Double lid design allowing ingredients to be added during operation.
- Vertical tank design for easy monitoring of the mixture and product extraction.
- Food-contact components made of stainless steel or non-toxic materials.
- Removable agitator for simple cleaning and maintenance.
- Adjustable container shelf to support containers while dispensing the product.
- Removable magnetic extraction chute to simplify cleaning.



Model	Gelato/Cycle Min-Max L	Aging per Cycle L	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
RT51	1-2	1.5 - 5	1.5 - 5	435 x 605 x 595	70	240V, 1N, 1.7kW, 7.4A

Benchtop - 40 L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine is working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Aging per Cycle L	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
R400	5-40	5 - 40	5 - 40	600 x 836 x 1335	176	400V, 3N, 5.3kW, 24A

Benchtop - 60 L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine is working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Aging per Cycle L	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight (kg)	Power
R600	15 - 60	15 - 60	15 - 60	700 × 1000 × 1440	245	400V, 3N, 6.6kW, 28.5A

ROBO
cream



ARIA | DESSERT EQUIPMENT

GIUS





ARIA | SOFT SERVE MACHINES



Aria provides professional kitchen and foodservice solutions across the Asia Pacific region, specializing in bakery, dessert, and frozen treat equipment. They offer a full range of soft-serve ice cream machines, frozen yogurt machines, cream and milkshake equipment, commercial kitchen appliances, and refrigeration systems. Leveraging global brand partnerships, design expertise, and project management capabilities, they deliver high-performance, reliable solutions for restaurants, hotels, cafés, and dessert businesses, supported by comprehensive consultancy and after-sales service.

Single Flavour - S930FT

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)



Model	Capacity (L)	Cylinder Capacity (L)	Ext. Dim. mm W - D - H	Weight (kg)	Power
S930TP	9.5	2.0	380 x 635 x 803	120	220V, 1N, 2kW, 9.1A

2 Flavour - S121 with Air Pump

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)
- Solid discharge door with heavy duty lock nuts



Model	Capacity (L)	Cylinder Capacity (L)	Ext. Dim. mm W - D - H	Weight (kg)	Power
S121FAP	2 x 9.5	2 x 2.0	530 x 890 x 980	246	400V, 3N, 3.6kW, 27A

Single Flavour w/ Stand - S970FT

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle to extend mix life and reduce cleaning frequency
- Solid perspex discharge door with heavy duty lock nuts



Model	Capacity (L)	Cylinder Capacity (L)	Ext. Dim. mm W - D - H	Weight (kg)	Power
3970T	2 x 12.5	2 x 2.5	550 x 829 x 1553	280	400V, 3N, 4.8kW, 36A

WDONE | DESSERT EQUIPMENT





WDONE | GELATO CARTS



GTRange Type 6/8

Standard Features

- Imported brand compressors. Fully enclosed refrigeration unit; high efficient, low consumption, and low noise
- Optimization of refrigeration system structure, convenient for daily maintenance
- Italian DIXELL thermostat
- Foam barrel lid, heat insulation, no fear of direct sunlight
- Single or double layer of barrels can optional
- Inflatable tires make it convenient to go out and participate in outdoor activities
- The body and umbrella fabric support personalized customization



Model	Capacity (L)	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
GT6	9.5	-8°C~-22°C	1665 x 855 x 2200	300/355	1100
GT8	9.5	-8°C~-22°C	1665 x 855 x 2200	300/355	1350

Gelato Cart M3-C

Standard Features

- Imported brand compressors. Fully enclosed refrigeration unit; high efficient, low consumption, and low noise
- Optimization of refrigeration system structure, convenient for daily maintenance
- Italian DIXELL thermostat
- Foam barrel lid, heat insulation, no fear of direct sunlight
- Single or double layer of barrels can optional
- Inflatable tires make it convenient to go out and participate in outdoor activities
- The body and umbrella fabric support personalized customization



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
M3-C	G 1/2 2 G 1/3 G 1/1 T L 3 G 1/6 6 / STICKS 50 / C D 1 2	-10°C~-22°C	1000 x 800 x 2230	300/355	1100

Gelato Cart M4-H

Standard Features

- Imported brand compressors. Fully enclosed refrigeration unit; high efficient, low consumption, and low noise
- Optimization of refrigeration system structure, convenient for daily maintenance
- Italian DIXELL thermostat
- Foam barrel lid, heat insulation, no fear of direct sunlight
- Single layer of barrels
- Collapsible compact design make it convenient to participate in outdoor activities
- The body and umbrella fabric support personalized customization



Model	Capacity (L)	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
M4-H	3.5	-10°C~-22°C	1000 x 800 x 2230	300/355	1100



Qingdao Wanxunda Electric Appliance Co., Ltd., a young industrial entity, was founded in 2020, integrating the research and development of refrigeration system, ice cream freezing display cabinet and dessert refrigerated display cabinet design, production and sales service, and has its own brand "WDONE".

The founding team has been ploughing the refrigeration industry and Italian handmade ice cream industry for more than ten years, pouring ingenuity into the design and production of products. We sincerely hope that our products and services can bring you a satisfactory experience. It is our survival philosophy and unremitting pursuit to have a keen insight into the market demand and to meet the highest requirements of our customers with excellent product quality and thoughtful service. Today, with the rapid development of science and technology, we will show you a new way of life and consumption concept.

Gelato Display - M3

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
M3	GN1/2 2 GN1/3 3 GN1/4 / ITALY 3 GN1/6 6 / STICKS 50 / COMBINED 1+2	-10°C~-22°C	655 x 740 x 350	55/65	500

Gelato Display M3-D

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)
- Separate cooling system for each side



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
M3	GN1/2 2 GN1/3 3 GN1/4 / ITALY 3 GN1/6 6 / STICKS 50 / COMBINED 1+2	-10°C~-22°C	695 x 660 x 870	70/90	500

Gelato Display F Range

Standard Features

- Imported brand compressor. Fully enclosed refrigeration unit; high efficient, low consumption, and low noise.
- Optimization of refrigeration system structure, convenient for daily maintenance .
- Super permeable heating glass, power-saving and no fog, with good display effect.
- Fully toughening treatment, safety and security.
- Italian DIXELL thermostat.
- LED lamp, Ra> 80
- Fully enclosed sliding door structure, with lock optional.
- Adjustable foot and universal wheel , easy to move and position.
- GN Pans, Italy pans , barrels are optional.



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
F10	GN1/4 10 / GN1/3 7 / ITALY 6	-10°C~-22°C	1030 x 900 x 1250	180/230	1050
F12	GN1/4 12 / GN1/3 9 / ITALY 9	-10°C~-22°C	1253 x 900 x 1250	200/245	1100
F16	GN1/4 16 / GN1/3 12 / ITALY 12	-10°C~-22°C	1609 x 900 x 1250	240/270	1350
F18	GN1/4 18 / GN1/3 14 / ITALY 14	-10°C~-22°C	1787 x 900 x 1250	260/290	1400

Gelato Display D Range

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
D5	GN1/4 - / GN1/3 5 / ITALY 5	-10°C~-22°C	1075 x 725 x 1250	150/200	960
D6	GN1/4 - / GN1/3 6 / ITALY 6	-10°C~-22°C	1253 x 725 x 1250	180/225	1030
D7	GN1/4 - / GN1/3 7 / ITALY 7	-10°C~-22°C	1431 x 725 x 1250	200/245	1180
D9	GN1/4 - / GN1/3 9 / ITALY 9	-10°C~-22°C	1787 x 725 x 1250	240/270	1300

Gelato Display P Range

Standard Features

- Imported brand compressor. Fully enclosed refrigeration unit; high efficient, low consumption, and low noise.
- Optimization of refrigeration system structure, convenient for daily maintenance .
- Super permeable heating glass, power-saving and no fog, with good display effect.
- Fully toughening treatment, safety and security.
- Italian DIXELL thermostat.
- LED lamp, Ra> 80;he showcase.
- Fully enclosed sliding door structure, with lock optional.
- Adjustable foot and universal wheel , easy to move and position.
- GN Pans, Italy pans , barrels are optional.



Model	Capacity	Temperature	Ext. Dim. mm W - D - H	Weight (kg)	Input power(W)
P12	GN1/4 - / GN1/3 12 / ITALY 12	-10°C~-22°C	1253 x 1040 x 1200	200/250	1200
P16	GN1/4 - / GN1/3 16 / ITALY 16	-10°C~-22°C	1609 x 1040 x 1200	220/265	1450
P18	GN1/4 - / GN1/3 18 / ITALY 18	-10°C~-22°C	1787 x 1040 x 1200	260/290	1500
P20	GN1/4 - / GN1/3 20 / ITALY 20	-10°C~-22°C	1965 x 1040 x 1200	280/310	2100
P24	GN1/4 - / GN1/3 24 / ITALY 24	-10°C~-22°C	2321 x 1040 x 1200	300/330	2350

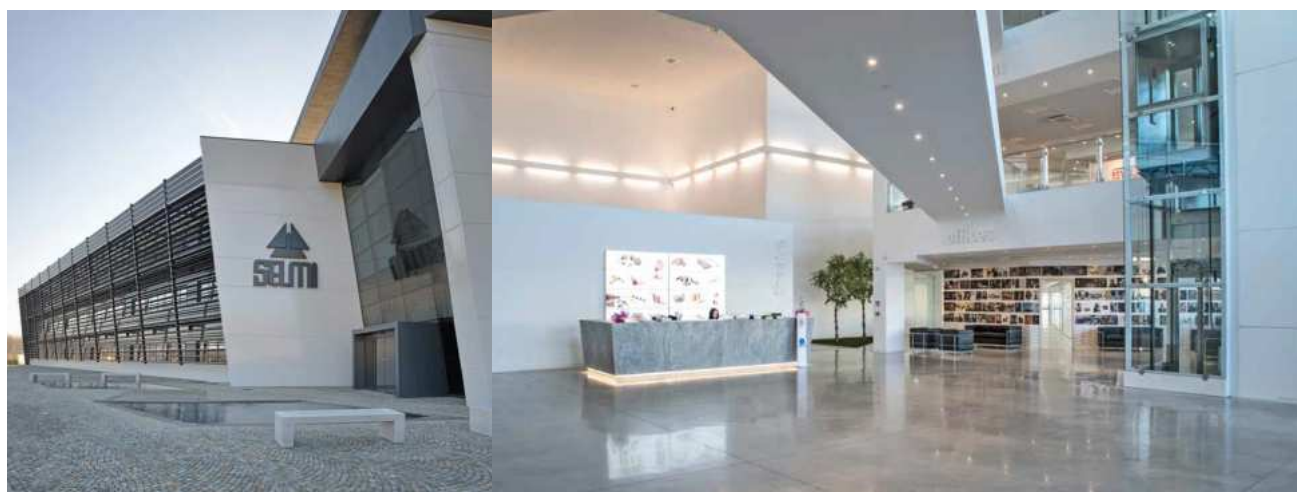
SELMI | CHOCOLATE EQUIPMENT





 **SELMI**





Selmi not only creates technology tailored to the customer, but even makes it user friendly. That is to say practical, flexible, easy to use, durable and aesthetically pleasing.

This is the brilliance that sets it apart: by putting its technology and ideas at the disposal of professionals in this field it creates and steers the market.

Since the sixties, Selmi has been a point of reference for machines and equipment for processing chocolate in all its forms: pralines, bars, truffles, chocolate snacks, bean to bar chocolate, chocolate dragées, artisanal spreadable creams and much more

The company's brand-new headquarters in Bra, spreading over 20,000 square metres, is a place that expresses how strong and deep-rooted the 'chocolate culture' is in our company and what passion animates the management and the entire staff.

Tempering Machines



Chocolate tempering machines are professional equipment designed to melt, cool, and stabilize chocolate at precise temperatures to achieve a smooth texture, glossy finish, and proper crystallization. Equipped with advanced temperature control systems, continuous mixing, and cooling mechanisms, these machines ensure consistent tempering for the production of pralines, chocolate bars, truffles, and other confectionery products. They can operate continuously and may be paired with accessories for coating, moulding, and decorating chocolate creations.

Panning Machines



Panning machines are specialized confectionery equipment designed to coat products such as nuts, dried fruits, coffee beans, and confectionery centers with layers of chocolate, sugar, or other coatings. Using a rotating drum or pan, the machine gently tumbles the products while liquid or powdered coatings are gradually applied, creating a smooth and uniform layer. Panning machines are widely used in chocolate and confectionery production to create products like chocolate-covered nuts, dragees, and candy-coated snacks.

Refining Machines



Refining machines are professional equipment used to grind and refine chocolate, spreadable creams, and nut pastes into a smooth and homogeneous mixture. Using a ball-refining system, the ingredients circulate continuously while stainless-steel spheres reduce particle size to very fine levels, often below 20 microns, resulting in a silky texture and uniform quality. Integrated temperature control and cooling systems regulate heat generated during grinding, preserving the flavor and organoleptic properties of chocolate, pralines, and confectionery fillings.

Oneshot Tuttuno



Refining machines are professional equipment used to grind and refine chocolate, spreadable creams, and nut pastes into a smooth and homogeneous mixture. Using a ball-refining system, the ingredients circulate continuously while stainless-steel spheres reduce particle size to very fine levels, often below 20 microns, resulting in a silky texture and uniform quality. Integrated temperature control and cooling systems regulate heat generated during grinding, preserving the flavor and organoleptic properties of chocolate, pralines, and confectionery fillings.

Chocolate Extruders



Chocolate extruders are specialized confectionery machines designed to shape chocolate mixtures, pralines, truffles, and paste based products into continuous forms. Using pressure from screw pumps or cylindrical cartridges, the machine pushes the mixture through interchangeable dies or matrices to create specific shapes and sizes, which are then cut to the desired length. These systems allow high-volume production and can process ingredients such as chocolate, gianduja, ganache, nut pastes, and other confectionery compounds. They are often integrated with cooling tunnels, coating systems, or tempering machines to create a continuous chocolate production line.

Automatic Demoulder



The automatic demoulder is a chocolate processing machine designed to automatically remove chocolate pralines and bars from their moulds after the cooling stage. The system releases the finished products onto a rigid surface or conveyor, eliminating manual intervention and ensuring consistent production flow. With a capacity of approximately 4 moulds per minute, it can operate as a standalone unit or be integrated with a cooling tunnel and packaging line to improve efficiency and productivity in chocolate manufacturing.

Enrobing Lines Tunnels



Integrated systems that coat confectionery products with tempered chocolate and cool them through controlled refrigeration tunnels, ensuring uniform coating and stable crystallization for continuous chocolate production.

Bean to Bar



Integrated chocolate production equipment that processes raw cocoa beans through roasting, winnowing, refining, conching, and tempering to create finished artisan chocolate from bean to bar under full process control.

Nuts Processing Line



Nuts processing line is a complete production system designed to handle dried nuts such as hazelnuts, pistachios, almonds, cashews, and peanuts through multiple stages including roasting, crushing, grinding, refining, and sieving to produce refined nut pastes or products for use in spreadable creams, artisanal ice cream bases, pralines, fillings, and other confectionery applications. Selmi's nuts processing lines include specialised roasters with patented systems, crushers, grinders, ball refiners, and sieving machines, allowing operators to control every step of the process and tailor the texture and quality of nut pastes and derivatives to meet production needs.

Chocolate Fountains



Chocolate fountains are professional chocolate dispensing and presentation machines designed to melt and continuously circulate chocolate for use in cafés, patisseries, events, and dessert stations. Selmi's fountains, such as the Macchia models, combine melting, holding, and dosing functions with a flow control system and volumetric dispenser, allowing operators to create chocolate-based specialties like variegated ice cream, chocolate drinks, and decorative toppings in full view of customers. Larger formats like the wall fountain create a dramatic continuous waterfall effect, adding visual impact and aroma to retail and hospitality environments.

Wall Fountain



The Wall Fountain is a professional chocolate display and dispensing system designed to produce a continuous curtain of flowing chocolate for dessert stations, events, and retail environments. It integrates a powerful chocolate melting and circulation system with a vertical cascade design, creating a visually striking chocolate curtain that enhances presentation while keeping chocolate at the proper temperature. Ideal for buffets, showcooking, and branded installations, the Wall Fountain combines functionality with dramatic visual appeal.

Roasting Machines



Professional-grade roasting machine equipment designed to roast coffee beans, cocoa beans, dried nuts (such as hazelnuts, almonds, pistachios), seeds, and other products with precision and control. Selmi's roasters feature the patented Vertiflow® air cyclone system, which evenly distributes heat without mechanical agitation in the roasting chamber, preserving product integrity and enhancing flavour development. With programmable roast profiles, automatic temperature control, and integrated cooling, these machines allow artisans to customise roasting profiles for consistent results in chocolate production, nut processing, and coffee roasting.

PAVONI | MOULDERS AND INDUSTRIAL CRATES





pavoni
ITALIA





Two souls and a single goal. Pavoni Italia focuses its business on two divisions, Industrial and Food equipment. Two souls that merge into a single goal: customer satisfaction.

We have forty-five years of experience in the Industrial market with the production of containers in the white art sector and then expanding to the food, automotive and pharmaceutical industries with customers all over the world and ambitious turnkey design and production projects.

A dedicated division of polyethylene and polypropylene containers, with personalized and custom-made solutions not only in the product, but in the entire manufacturing process. From research and development, through to production and distribution, we aim to create beautiful, well-made products designed for the specific needs of the customer, through the passionate responsibility of all collaborators.

The Pavoni Italia collection dedicated to the world of Food Equipment is characterized by innovative ideas and products with a unique design, created in collaboration with the best reference professionals in the art of confectionery and the world of catering. The best equipment for chocolate, cooking and freezing desserts, ice cream making, catering together with colors and raw materials dedicated to the food sector. Tools conceived, designed and produced to transform each preparation into a small work of art with over 20,000 customers worldwide and more than 7,000 product references.

Food Equipment



Pavoni Italia's food equipment division offers a wide range of professional tools, machines, and accessories dedicated to the pastry, confectionery, catering, gelato, and horeca sectors. Their products include silicone and plastic moulds, baking and chocolate tools, specialised machines, and other equipment designed to support chefs, chocolatiers, and pastry professionals in creating high-quality desserts, filled pastries, and plated preparations. This equipment is developed in collaboration with leading industry professionals and combines innovative design with functionality suitable for professional kitchens and artisanal production. The Food Equipment range aims to transform preparation processes into artistic and efficient workflows for creative culinary results.

Industrial Crates



Industrial crates are polyethylene and polypropylene containers designed for use in food, logistics, automotive, and light industrial sectors. Built for durability, hygiene, and efficient handling, these crates and containers come in various sizes and styles including stackable and nestable options, pallets, tanks, and boxes to support safe transport, storage, and organization of products across food production, distribution, and warehouse environments. Pavoni's industrial crate solutions also include thermoboxes for temperature-sensitive transport and customized options tailored to specific operational needs.