

IGLOO
MORE THAN COOLING
IGLOO.PL

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PASTELLA

NEW INDEPENDENT LINE OF
CONFECTIONERY EQUIPMENT

NEW

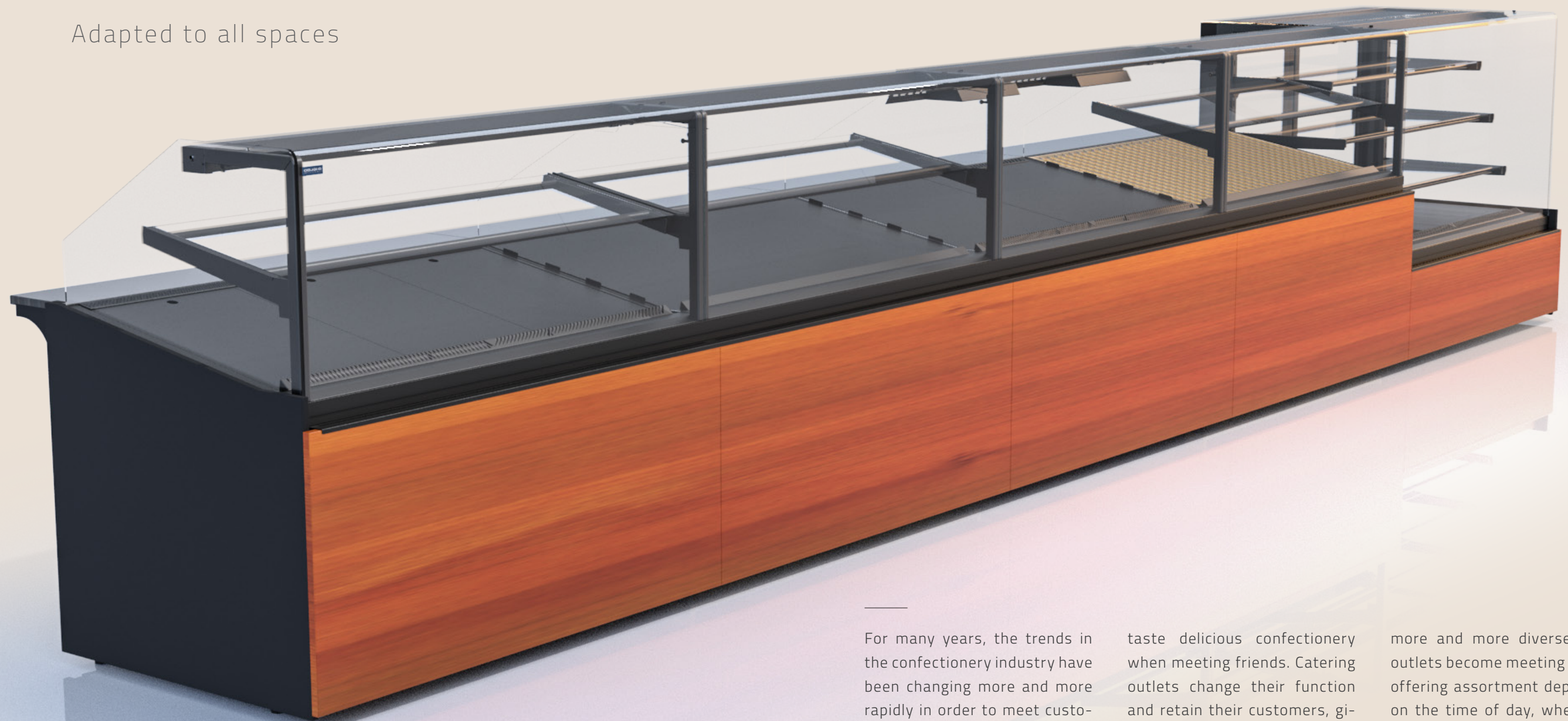
IGLOO
MORE THAN COOLING

ECO
FRIENDLY
R 290

PASTELLA

MODERN SALES CONCEPTS
REQUIRE MODERN SOLUTIONS

Adapted to all spaces



For many years, the trends in the confectionery industry have been changing more and more rapidly in order to meet customer expectations. Consumers are not only looking for a standard assortment of different types of bread but also want to have a cup of coffee and

taste delicious confectionery when meeting friends. Catering outlets change their function and retain their customers, giving them an opportunity to rest and relax while enjoying their snacks. The assortment in these places has been expanding, and their offer is becoming

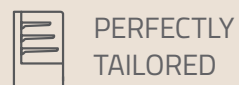
more and more diverse. Such outlets become meeting places, offering assortment depending on the time of day, where you can have a satisfying breakfast or a delicious lunch. The new PASTELLA line is a response to the latest global trends in Bakery & Coffee type restaurants.



LATEST TRENDS

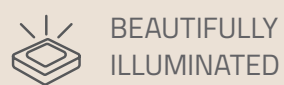
NEW PASTELLA LINE

The Pastella cabinet line has been designed with modern sales concepts in mind, which require flexibility of arrangement and the ability to react quickly to changes in the assortment, even during the day.



PERFECTLY TAILORED

Pastella line products stand out with their modern design, many variants of finish and a wide range of sizes. Thanks to the combination of these features, they will work perfectly in any place, regardless of its size and decor.



BEAUTIFULLY ILLUMINATED

It is worth highlighting the displayed confectionery products with appropriately selected light. The Pastella line of appliances is equipped with specially selected lighting, which, thanks to its delicate and warm colour, perfectly emphasizes the products on display so that they look attractive.



ECO-FRIENDLY

We meet the highest standards to protect the environment. Products from the Pastella line use R290 eco-friendly refrigerants and are designed to deliver the best possible energy efficiency.



FLEXIBLE INSTALLATION

The units are designed to be connected to one another in a line in order to provide optimal functionality in a given place. Pastella units can be combined with all CUBE units, offering many possibilities and types of settings.



ERGONOMIC DESIGN

Cleverly designed Pastella appliances ensure user comfort. Easy access to products when arranging them on display and when servicing customers. Very convenient cleaning of glass panes.



+4 / +10°C

PASTELLA SWEET

ID	CODE
PSTS90W	PASTELLA SWEET 0.9W
PSTS130W	PASTELLA SWEET 1.3W
PSTS90W-c	PASTELLA SWEET 0.9W mod/C
PSTS130W-c	PASTELLA SWEET 1.3W mod/C

PASTELLA SWEET N

ID	CODE
PSTS90N	PASTELLA SWEET 0.9N
PSTS130N	PASTELLA SWEET 1.3N

PASTELLA N

ID	CODE
PST90N	PASTELLA 0.9 N
PST130N	PASTELLA 1.3 N

SALES COUNTERS

ID	CODE
PASTELLA COUNTER	0.5, 0.6, 0.7, 0.8, 0.9, 1.0, 1.1, 1.2, 1.3, 1.4, 1.5
2 STEP PASTELLA COUNTER	0.5, 0.6, 0.7, 0.8, 0.9, 1.0, 1.1, 1.2, 1.3, 1.4, 1.5

+30 / +60 °C

PASTELLA PG

ID	CODE
PST90PG	PASTELLA 0.9PG
PST130PG	PASTELLA 1.3 PG
PST90PG-mod	PASTELLA 0.9PG-mod
PST130PG-mod	PASTELLA 1.3 PG-mod

PASTELLA NEUTRAL BAKE

ID	CODE
PST90NB	PASTELLA 0.9N BAKE
PST130NB	PASTELLA 1.3N BAKE

+4 / +10°C

PASTELLA W

ID	CODE
PSTS90W	PASTELLA SWEET 0.9W
PSTS130W	PASTELLA SWEET 1.3W
PSTS90W-c	PASTELLA SWEET 0.9W mod/C
PSTS130W-c	PASTELLA SWEET 1.3W mod/C

UNIVERSAL DESIGN

COMPATIBLE WITH CUBE UNITS

Pastella is a new unique line of appliances dedicated for the confectionery industry. It perfectly matches the latest world trends and **can be connected to CUBE appliances.**

The offered solutions are excellent for comprehensive furnishing of any confectionery, as the product line has many functional and finishing variants, in which a wide range of assortment can be displayed.



CUBE 3P



CUBE 2P



WORK SPACE

The space that surrounds us is of great importance.
We try to make it as ergonomic and comfortable as possible.
The new Pastella has many advantages that will surprise you!

Hinged front glass with R20 bend radius

LED lighting

Wooden grill for bread display
- no visible crumbs

Additional glass shelf
with LED backlighting - additional option

Provided with a grey granite
worktop (20 mm thick)

Electronic temperature recorder
+ software

Socket with a fuse

The largest space on the market
for storing baking trays - 20 pcs.

Stainless trays for crumbs

STANDARD

	PASTELLA W	PASTELLA N	PASTELLA PG	PASTELLA SWEET N	PASTELLA SWEET W	PASTELLA NEUTRAL BAKE	2 STEP PASTELLA COUNTER	PASTELLA COUNTER
internal refrigerating unit fuelled by R290 refrigerant	•	-	-	-	•	-	-	•
no refrigerating system, and it cannot be installed	-	•	•	•	-	•	•	•
dynamic cooling with automatic defrost	•	-	-	-	•	-	-	-
external flashing made of coated sheet metal – different colours available (IGLOO sample book)	•	-	•	-	•	-	-	-
melamine board outer body - different colours available (IGLOO sample book)	-	•	-	•	-	•	•	•
melamine board sides - different colours available (IGLOO sample book)	•	•	•	•	•	•	-	-
full melamine front panel - different colours available (IGLOO sample book)	•	•	•	•	•	•	•	•
display space made of coated sheet metal – different colours available (IGLOO sample book)	•	•	•	-	-	-	-	-
lower shelf made of coated sheet metal – different colours available (IGLOO sample book)	-	-	-	•	•	-	-	-
3 glass display shelves on a frame with height and suspension angle adjustment	-	-	-	•	•	-	-	-
wooden grill	-	-	-	-	-	•	-	-
stainless trays for crumbs	-	-	-	-	-	•	-	-
baking tray frame – (0.9–10 pcs.; 1.3–20 pcs.)	-	-	-	-	-	•	-	-
pull-out drawer (not applicable to counters with a length of 0.5)	-	-	-	-	-	-	•	•
grey granite worktop (20 mm thick)	•	•	•	-	-	•	•	•
internal powder-coated frame - different colours available (IGLOO sample book)	•	•	•	•	•	•	-	-
front glass with R20 radius (can be opened)	•	•	•	•	•	•	-	-
internal LED lighting at the top	•	•	•	-	-	•	-	-
internal lighting at the top + backlight of each shelf	-	-	-	•	•	-	-	-
socket with a fuse	•	•	•	•	-	•	•	•
eco-friendly polyurethane foam insulation	•	-	-	-	•	-	-	-
automatic condensate evaporation	•	-	-	-	•	-	-	-
electronic temperature controller with digital display (IGLOO)	•	-	•	-	•	-	-	-
audible alarm informing about condenser contamination or blocked fan operation	•	-	-	-	•	-	-	-

OPTIONS

the design allows in-line connection of multiple units, (mod/A) or (mod/C)	•	•	•	•	•	•	-	-
display space made of stainless steel sheet metal	•	•	•	-	-	-	-	-
display space made of acid-resistant sheet metal	•	•	•	-	-	-	-	-
Balmoral grey granite worktop (20 mm thick)	•	•	•	-	-	•	•	•
black grey granite worktop (20 mm thick)	•	•	•	-	-	•	•	•
unit without the granite worktop	•	•	•	-	-	•	-	-
wooden front panel made of veneered board or TREND – different colours available (IGLOO sample book)	•	•	•	•	•	•	•	•
wooden side panels made of veneered board or TREND – different colours available (IGLOO sample book)	•	•	•	•	•	•	-	-
LEFT melamine board side panel - different colours available (IGLOO sample book)	-	-	-	-	-	-	•	•
RIGHT melamine board side panel - different colours available (IGLOO sample book)	-	-	-	-	-	-	•	•
side panel made of veneered board or LEFT TREND – different colours available (IGLOO sample book)	-	-	-	-	-	-	•	•
side panel made of veneered board or RIGHT TREND – different colours available (IGLOO sample book)	-	-	-	-	-	-	•	•
additional LED illuminated shelf on the frame	•	•	-	-	-	•	-	-
lower shelf made of stainless steel	-	-	-	•	•	-	-	-
lower shelf made of acid-resistant steel	-	-	-	•	•	-	-	-
temperature recorder cable	•	-	-	•	•	-	-	-
electronic temperature recorder + software	•	-	-	•	•	-	-	-
set of wheels	•	•	•	•	•	•	•	•



PLUG-IN

Appliances with an internal unit



REMOTE

Appliances with an external unit



CUSTOM

Devices adapted for individual fitting
(no front and side panels)



PG

Appliance with heating pads and lamp panel
with radiators (temp. range +30 to +60°C)



PASTELLA W



PASTELLA PG



PASTELLA SWEET



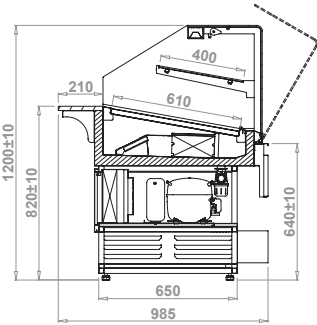
PASTELLA NEUTRAL BAKE



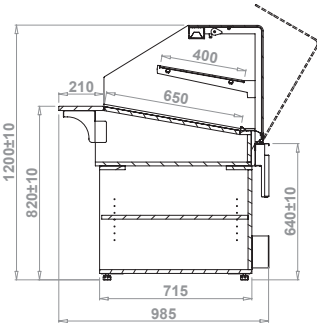
PASTELLA COUNTER



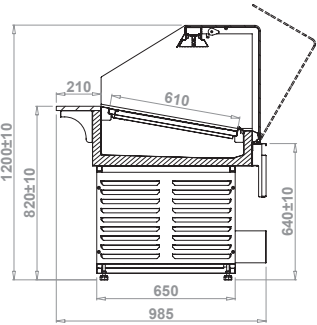
2 STEP PASTELLA COUNTER



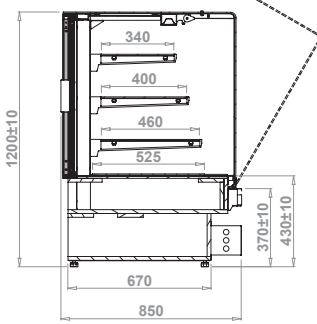
PASTELLA W



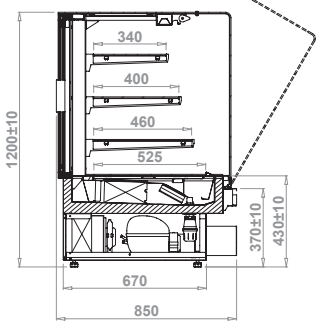
PASTELLA N



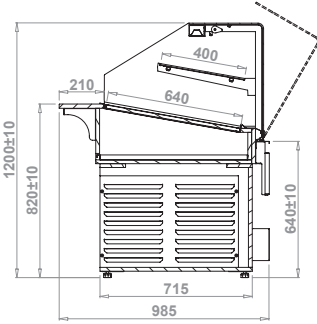
PASTELLA PG



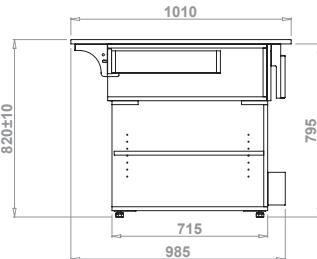
PASTELLA SWEET N



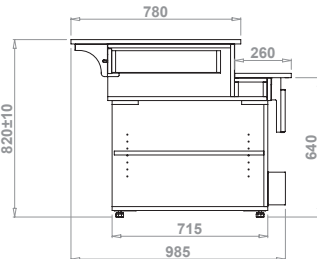
PASTELLA SWEET



PASTELLA NEUTRAL BAKE



PASTELLA COUNTER



2 STEP PASTELLA COUNTER