



Jolly hybrid

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INDUSTRIE I



The first gelato display cabinet with HYBRID refrigeration system

Presented at SIGEP 2018, **Jolly hybrid** is the first ice cream display cabinet with hybrid refrigeration system: an advanced preservation system for artisan gelato that eliminates the negative effects due to the necessary defrosting phase.

Thanks to the **hybrid system**, Jolly generates a CONTINUOUS air flow, even during the defrosting phase, thus preventing thermal shocks and the formation of a shiny skin on the gelato surface.

How is it possible?

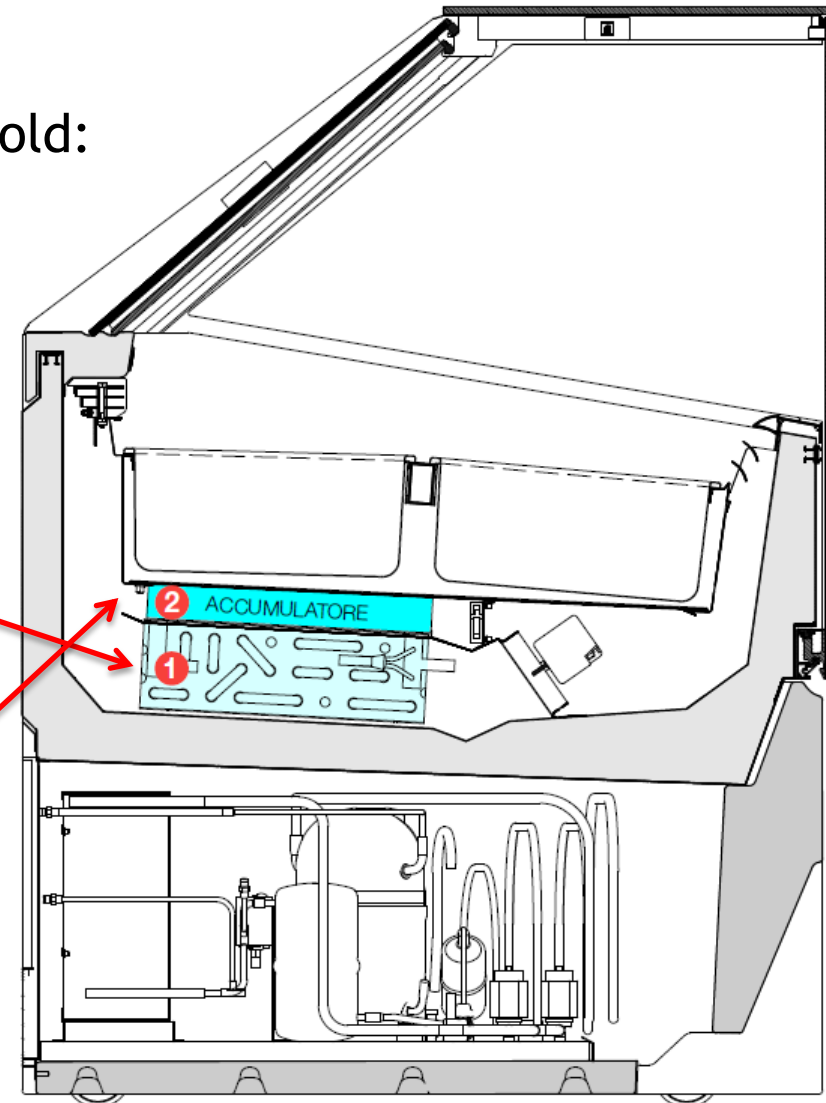
Let's find it out together ...

HYBRID refrigeration system

Jolly hybrid features 2 different sources of cold:

1
primary source - compressor with
the evaporator

2
secondary source - cold accumulator



Jolly hybrid

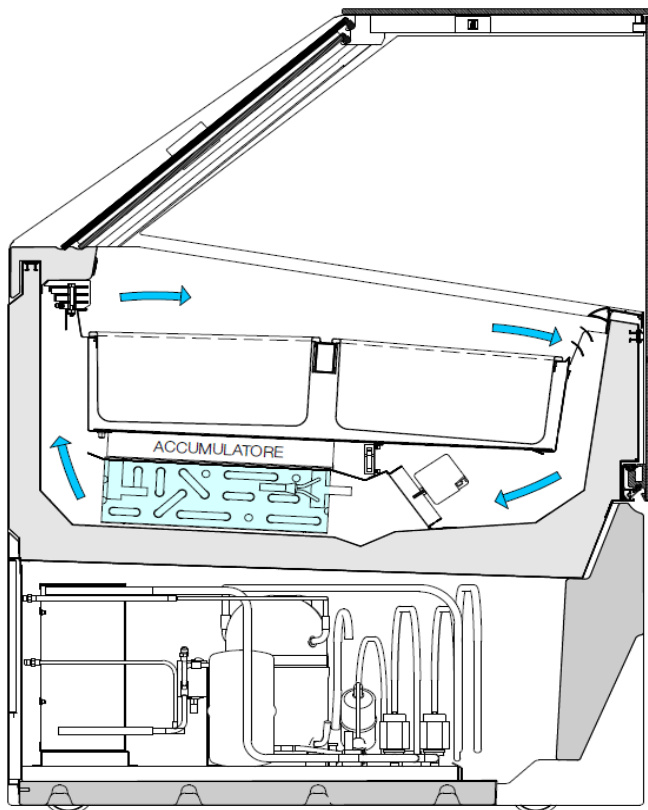
HYBRID refrigeration system

It works exactly like a hybrid car that runs on two distinct types of power: when the main combustion engine is functioning, it charges the batteries of the secondary electric motor.

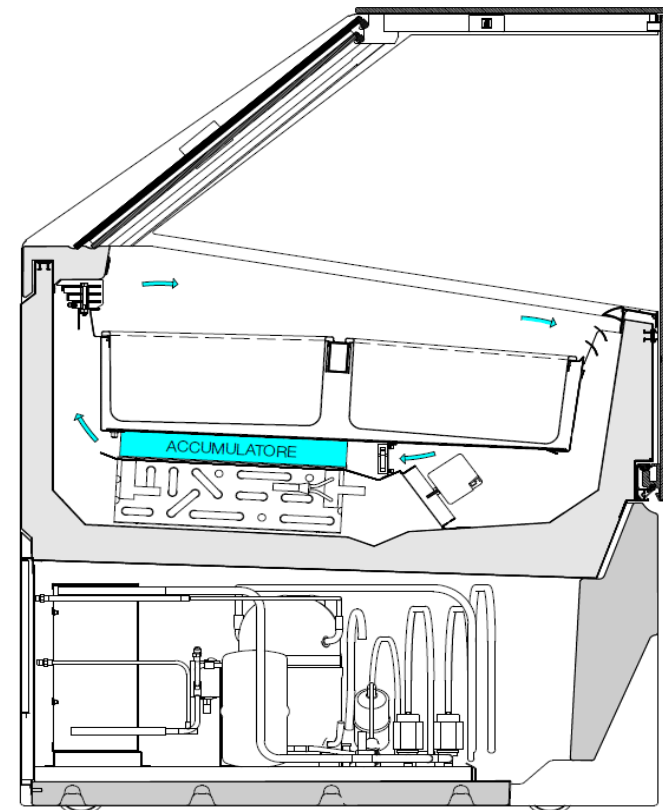
In Jolly hybrid the **secondary source of cold** kicks in when the evaporator of the **primary source of cold** goes into defrost mode: this means that the supply of cold air on the gelato is constant, which preserves both the appearance (the gelato does not become shiny) and the taste in the best possible way.

HYBRID refrigeration system

Air flow during normal functioning of the display case: ventilation is provided by the main row of fans.



Air flow during the defrosting phase of the evaporator: a row of smaller supplementary fans turns on, pushing air through the cold accumulator



Jolly hybrid

HYBRID refrigeration system

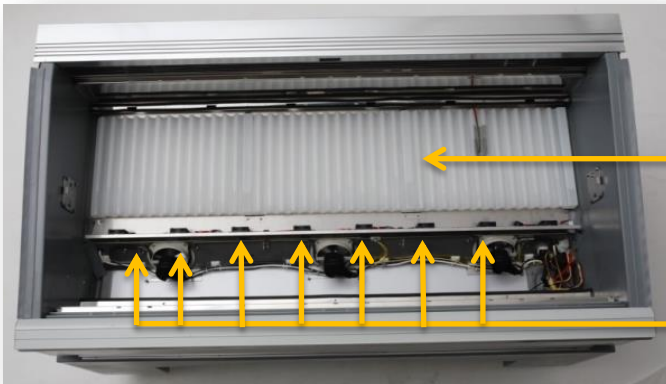


The **cold accumulator** is located underneath the s/steel trays that separate the refrigerating system from the gelato pans.

The **cold accumulator** - **secondary source of cold**, freezes while the cabinet is working.



During the defrosting phase, fans pushing air through the evaporator turn down, while the additional row of fans, located in proximity of the cold accumulator, turns on by bringing cold air over the gelato.



The particular **“accordion” shape** of the cold accumulator serves to increase the cold air exchange surface: instead of passing on a flat surface, air passes into the accordion-shaped accumulator, which doubles the exchange surface.

Additional fans pushing air through the cold accumulator

Jolly hybrid

HYBRID refrigeration system

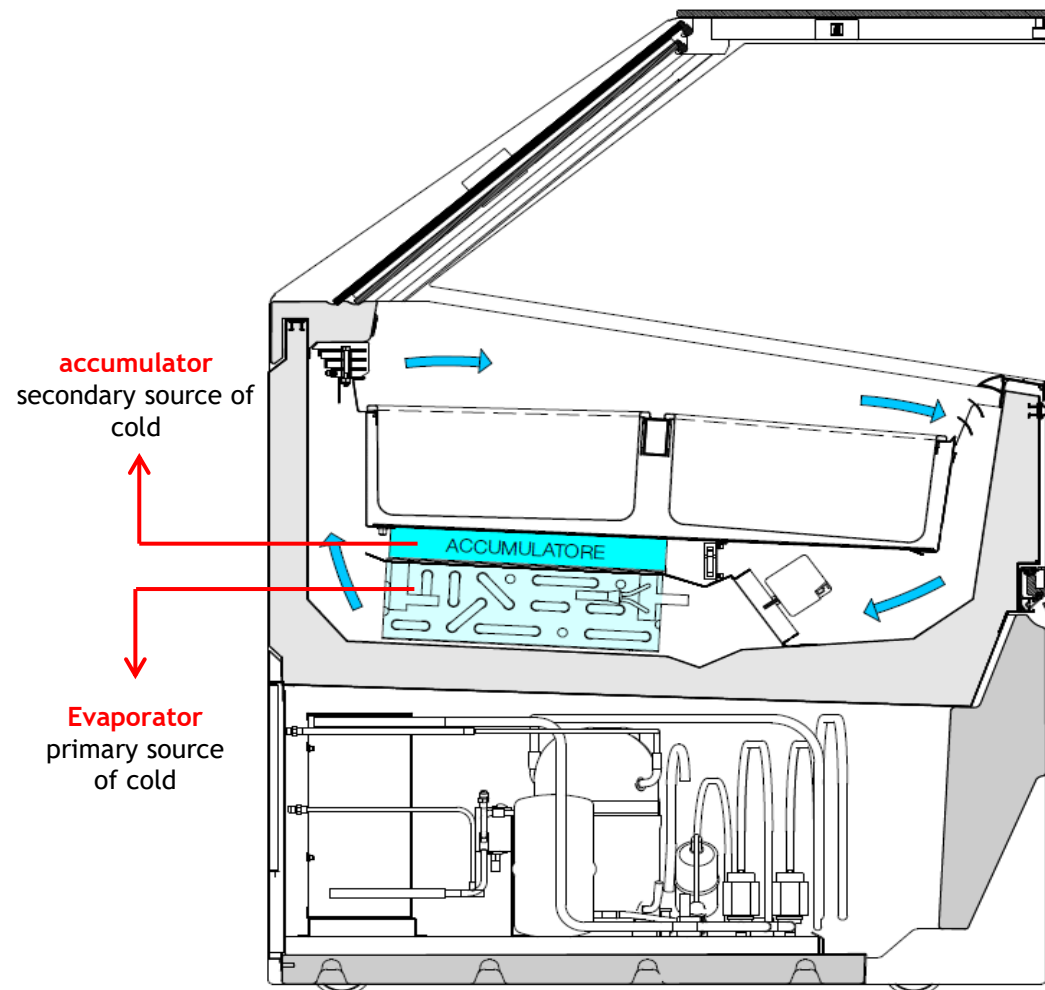
On all display cases, defrosting must be rapid to limit the aesthetic alteration of the gelato as much as possible (shiny surface).

On **Jolly**, thanks to the **hybrid technology**, the defrosting of the evaporator can last as long as required for ice to completely melt and water to flow out, because the secondary refrigeration system starts up and preserves the gelato during this delicate phase.

Therefore, **Jolly hybrid** does not need to be turned off every day!

Jolly hybrid

HYBRID refrigeration system



Once the **secondary cold accumulator** has completely frozen, it works like the major source of cold inside the display case.

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The motor can take longer breaks, it works less

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- longer compressor life time
- energy saving

Jolly hybrid

HYBRID refrigeration system + HCS

Jolly hybrid is equipped with **HCS closure system**, which reduces the number of defrostings because less warm and humid air from the external environment enters the display case: this happens only when gelato is being served.

With hybrid and the HCS closure system, the gelato can be preserved inside Jolly **24 hours a day** without ever being exposed to the typical effect that occurs when the evaporator defrosts = **Jolly works also as a chiller cabinet**

With the **patented hybrid system**, IFI once again has revolutionised the way we preserve artisan gelato, introducing a new evolution in the history of display cases.

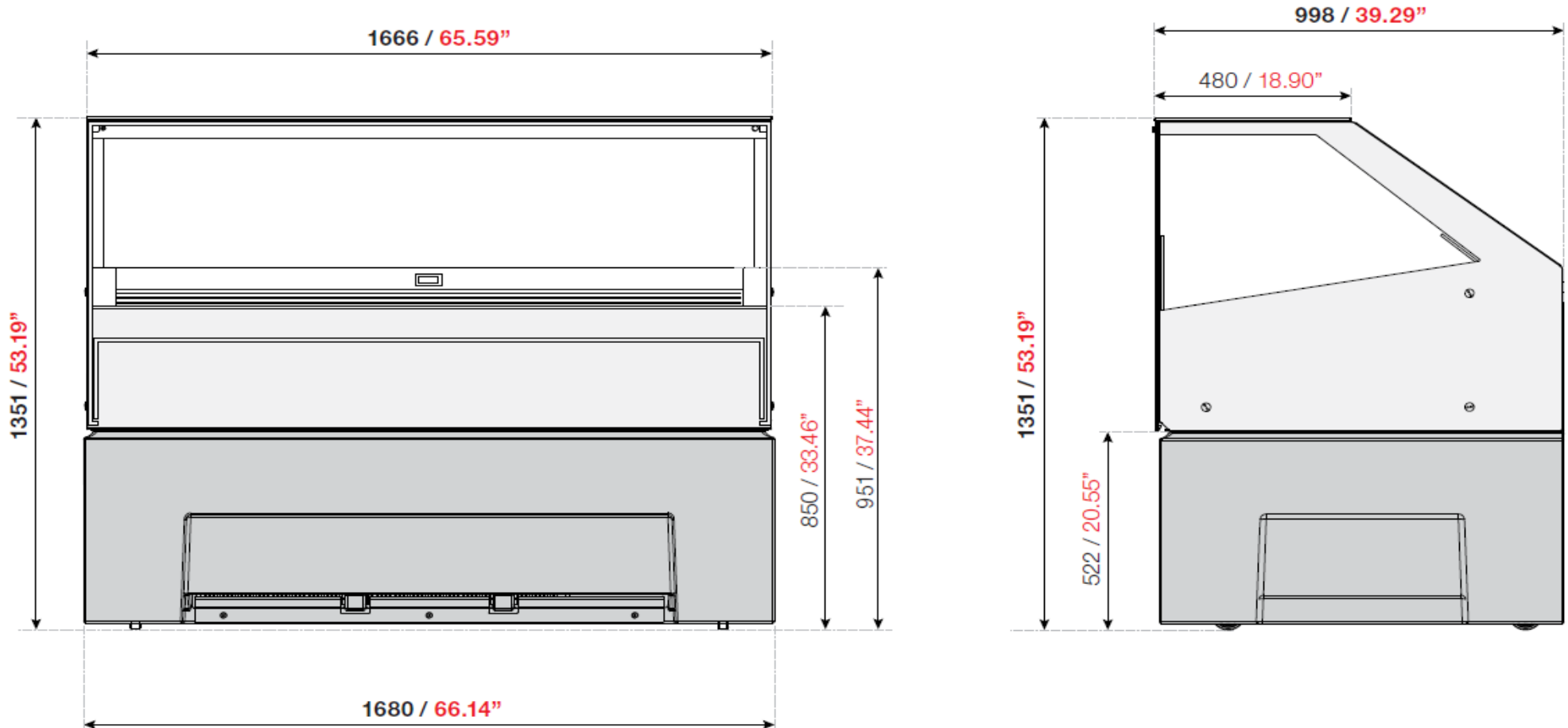
Jolly hybrid

Technical description

For the time being **Jolly hybrid** is available in just one finished configuration:

Length: **1680mm** - Depth is less than 1mt: **998mm** - Height: **1351mm (VAD)**

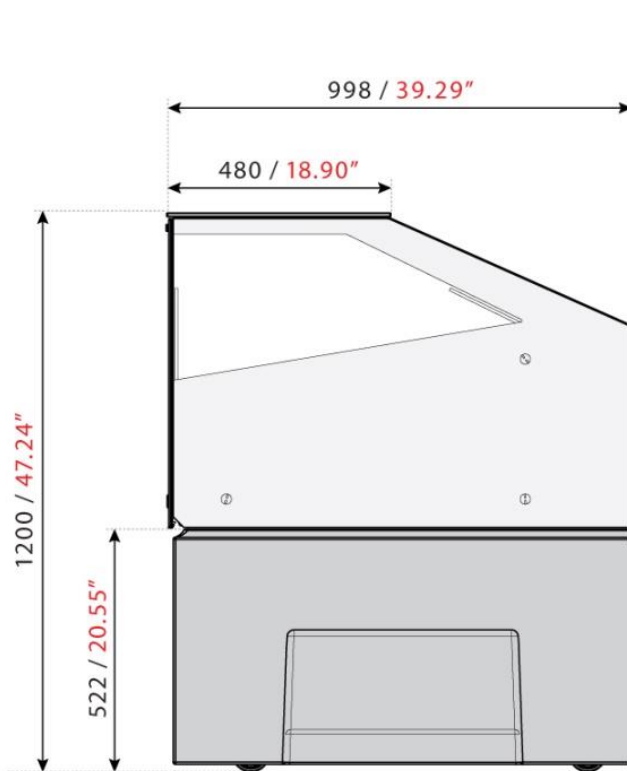
Built-in hidden wheels - **Adjustable feet** for standing position - **Self-evaporating tray**



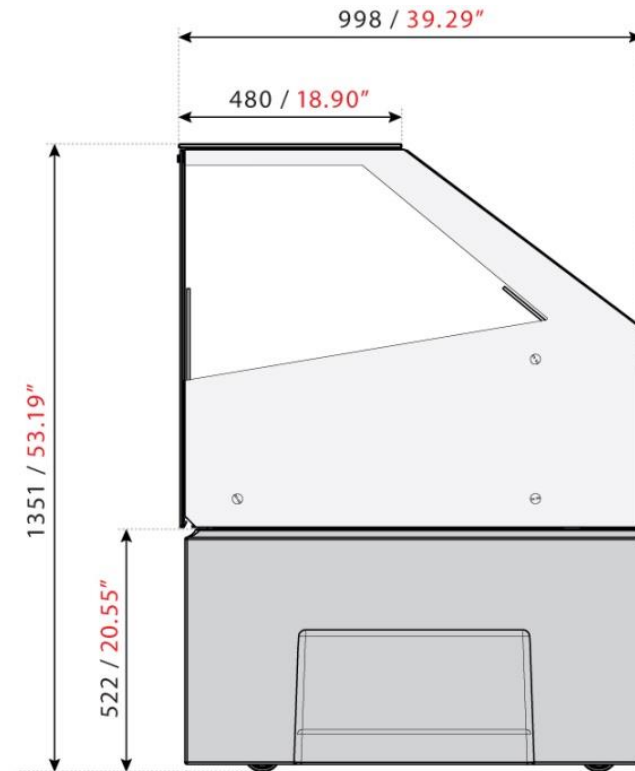
Jolly hybrid

The range

Starting from **October 15th, 2018**, Jolly hybrid will be available also with low straight glass (VBD) H1200:



VBD H 1200



VAD H 1351

Jolly hybrid

The range:

A new «total black» version will also be available starting from October 15th



base in gray polyethylene with
gray silk-screened glass castle



base in black-gray polyethylene with
black-gray silk-screened glass castle

Jolly hybrid



VBD H 1200/VAD H 1351



VBD H 1200



VAD H 1351

Technical description

Fixed top in single, tempered glass - depth 480 mm

Sides in single, pyrolytic, tempered and heated glass

Single, pyrolytic, tempered and heated front glass, that opens from the top down by unscrewing the two front screws

Hidden hinge for glass opening



Base made of **grey double-walled polyethylene**.
The double wall is filled entirely with polyethylene foam
To both provide structure and improve the **acoustic insulation**
of the display case.

Jolly hybrid

Technical description



Apart from being **acoustically insulated**, the polyethylene base will not resonate with the vibrations produced by the motor

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lower db emission → 57 decibel

Technical description

Glass side covered entirely with shock-proof metal sheet to protect the corners. Sliding doors close against the metal sheet

Hermetic closure system (HCS) with:

- sliding doors in Plexiglass, thickness 8 mm
- 2 sensors that signal when the glass is closed, one per each sliding door

Worktop in extruded polished aluminum, internally insulated with polyurethane foam, with integrated runners of sliding doors (2 grooves), granting increased hygiene

Door with filter for easy cleaning of the condenser



Jolly hybrid

Technical description

LED lighting 4000° K, framing gelato both from the glass top and sides



PRICE LIST

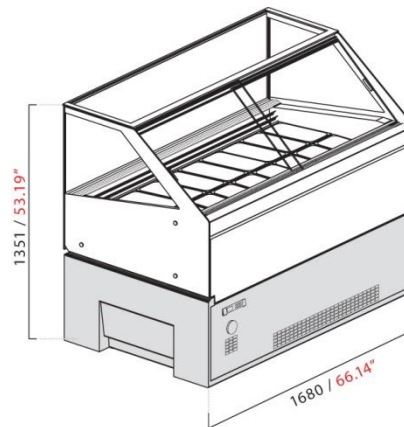
Standard configuration

L1680 (9+9) with:

- Built-in condensing unit
- Self-evaporating tray
- Wheels

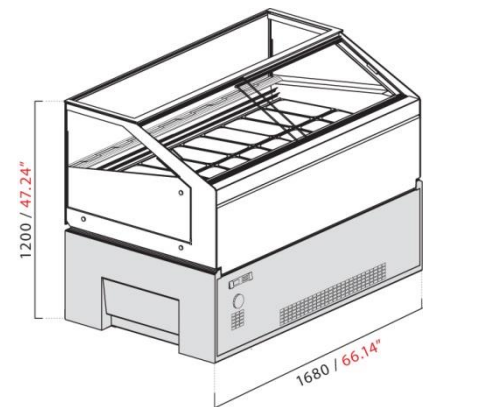
Tested at 32° C - 60% R.H.

VAD H.1351 (gray or black)



€ 12.500,00*

VBD H.1200 (gray or black)



€ 12.500,00*

**Gelato pans not included*