

A stainless steel ice cream machine, model STAF59, is shown at an angle. It features a large hopper at the top for ingredients, a central mixing and churning mechanism with a blue handle, and a front-loading chute that dispenses ice cream into a blue tray. The machine is mounted on a sturdy frame with four casters for mobility. The brand name 'STAF59' is visible in the top left corner.

STAF⁵⁹

STAF⁵⁹

the friendly ice cream company



MASTERGEL

Mantecatori verticali - Vertical batch freezers

Estrazione manuale - Elettromeccanico
Manual extraction - Electro-mechanical - Time control



BTM 5
BTM 10



BFM 10



Carrello / Trolley
BTM5 - BTM10 - VT152M - VT152P - GLST1

Elettromeccanico / Electro-mechanical - Time control



VT152M



V152M



V607M



BFE1000
BFE1500

Digitale / Digital - Density control



VT152P



V152P



V607P



BFX1000
BFX1500



SMARTGEL

Mantecatori orizzontali / Horizontal batch freezers

Elettromeccanico / Electro-mechanical - Time control



HT203M



H203M
H303M



H607M
H8011M
H10014M

Digitale / Digital - Density control



HT203P



H203P
H303P



H607P
H8011P
H10014P



Gelati
Ice creams



SMARTMIX - MACCHINE COMBIMATE / COMBINED MACHINES

Mantecatore - Pastorizzatore - Digitale

Batch freezer - Pasteurizer - Digital - Density control

Digitale / Digital - Density control



RHT203



RH203
RH303



RH607
RH8011
RH10014



Rubinetto a farfalla pastorizzatore
Pasteurizer butterfly tap
P40, P60, PT15



Rubinetto Porzionatore
Portioning Tap
RH607
RH8011
RH10014

PASTOMIXER

Pastorizzatori / Pasteurizers

Digitale / Digital



PT15



P40



P60



P2000



GLS Gelato Live Show - Churning machines

Mantecatore - Espositore per Gelato fresco / Batch freezer - display for fresh Gelato

Digitale / Digital - Temperature control



GLST1



GLS2



GLS4



GLS1



GLS2LX



GLS4LX



VISAGEL

Conservatori per Gelato, bevande, frutta, yogurt (positivo/negativo)

Cabinets for scooping Gelato / Ice-cream, drinks, fruits, salads, yogurt (positive/negative)



V410V FS



V410C FS



V420C FS



V410V FI



V410C FI



V420C FI



V840C OW



V410V OW



V410C OW



V420C OW

MODELLO MODEL	Prod. Gelato Ciclo Prod. Gelato Cycle Kg.	Prod. Gelato Oraria Hourly prod. Gelato Lt.	Prod. Crema/Base Prod Base/Cream Lt.	Condensazione Cooling	Dimensioni nette LxPxH - mm Net Dimensions WxDxH - mm	Volt/Ph/Hz	Potenza W Power W	Systema 4.0
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MasterGel - Mantecatori verticali / Vertical batch freezers

Estrazione manuale Elettromeccanico / Manual extraction - Electro-mechanical - Time control

BTM5	1,15/1,5	6	N/A	A/W	435x564x514	230V~50Hz	700	
BTM10	1,15/2,3	10	N/A	A/W	435x564x514	230V~50Hz	1100	
BFM10	1,15/2,3	10	N/A	A/W	435x564x1070	230V~50Hz	1100	

Elettromeccanico / Electro-mechanical - Time control - Inverter

VT152M	1,15/2,3	15	N/A	A	435x695x597	230V~50Hz	1500	
	1,15/2,3	15	N/A	W	435x695x597	230V~50Hz	1500	
V152M	1,15/2,3	15	N/A	A	435x695x1163	230V~50Hz	1500	
	1,15/2,3	15	N/A	W	435x695x1163	230V~50Hz	1500	
V607M	2,3/8	60	N/A	A	600x835x1335	400V3N~50Hz	4400	
	2,3/8	60	N/A	W	600x835x1335	400V3N~50Hz	4400	
	2,3/8	60	N/A	AW	600x835x1335	400V3N~50Hz	4400	
BFE1000	4,6/16	100	N/A	W	600x945x1335	400V3N~50Hz	7500	
BFE1500	4,6/24	150	N/A	W	600x945x1335	400V3N~50Hz	9900	

Digitale / Digital - Density control - Inverter

VT152P	1,15/2,3	15	N/A	A	435x695x597	230V~50Hz	1500	
	1,15/2,3	15	N/A	W	435x695x597	230V~50Hz	1500	
V152P	1,15/2,3	15	N/A	A	435x695x1163	230V~50Hz	1500	
	1,15/2,3	15	N/A	W	435x695x1163	230V~50Hz	1500	
V607P	2,3/8	60	N/A	A	600x835x1335	400V3N~50Hz	4400	
	2,3/8	60	N/A	W	600x835x1335	400V3N~50Hz	4400	
	2,3/8	60	N/A	AW	600x835x1335	400V3N~50Hz	4400	
BFX1000	4,6/16	100	N/A	W	600x945x1335	400V3N~50Hz	7500	
BFX1500	4,6/24	150	N/A	W	600x945x1335	400V3N~50Hz	9900	

Gelato Live Show - Churning Machines

Mantecatore - Espositore per Gelato fresco / Batch freezer - Display for fresh Gelato

GLST1	4	15	N/A	A/W	700x550x450	230V~50Hz	1250	Opt.
GLS1	4	15	N/A	A/W	700x616x1176	230V~50Hz	1250	Opt.
GLS2	4x2	15x2	N/A	A/W	861x616x1176	230V~50Hz	1250x2	Opt.
GLS2 LX	4x2	15x2	N/A	A/W	861x645x1176	230V~50Hz	1250x2	Opt.
GLS4	4x4	15x4	N/A	A/W	1055x965x1176	230V~50Hz	1250x4	Opt.
GLS4 LX	4x4	15x4	N/A	A/W	1055x1005x1176	230V~50Hz	1250x4	Opt.

LX | Modello con kit lavaggio, doccetta e lavaporzionate / Model with washing kit, handshower, utensilwasher

MODELLO MODEL	Combinazione Vaschette Carapine Basins/Tubs combination	Temperatura di esercizio Operating temp	Refrigerazione Cooling system	Condensazione Cooling	Dim. nette LxPxH Net Dimensions WxDxH mm	Volt/Ph/Hz	Potenza W Power W
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VisaGel Conservatori per gelato, bevande, frutta, yogurt (positivo/negativo) | Cabinets for scooping gelato/ice-cream, drinks, fruits, salads, yoghurt (positive and negative) Vaschette, carapine e coperchi inclusi - Basins, tubs and cover included

V410VFS	Vaschette Inox <i>Stainless steel basins</i>	+4°C / -25°C	Statica <i>Static</i>	Aria <i>Air</i>	495x706x445	230V~50Hz	200
V410VFI	2x5L - 4x2,5L				495x495x665		200
V410VOW	1x5L - 2x2,5L				495x495x1000		200
V410CFS	Carapine Inox				495x706x400		200
V410CFI	<i>Stainless steel tubs</i>				495x495x620		200
V410COW	4x2,5L				495x495x1000		200
V420CFS	Carapine Inox				495x706x445		200
V420CFI	<i>Stainless steel tubs</i>				495x495x670		200
V420COW	2x7,5L+2x2,5L				495x495x1000		200
V840COW	Carapine Inox <i>Stainless steel tubs</i>						
	4x7,5L+4x2,5L						

MODELLO MODEL	Prod. Gelato Cido Prod. Gelato Cycle Kg.	Prod. Gelato Oraria Hourly prod. Gelato Lt.	Prod. Crema/Base Prod Base/Cream Lt.	Condensazione Cooling	Dimensioni nette LxPxH - mm Net Dimensions WxDxH - mm	Volt/Ph/Hz	Potenza W Power W	Systema 4.0
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SmartGel - Mantecatori orizzontali / Horizontal batch freezers

Elettromeccanico | *Electro-mechanical - Time control - Inverter*

HT203M	1,15/3,7	20	N/A	A	515x713x795	230V~50Hz	2100	
	1,15/3,7	20	N/A	W	515x713x795	230V~50Hz	2100	
H203M	1,15/3,7	20	N/A	A	515x713x1362	230V~50Hz	2100	
	1,15/3,7	20	N/A	W	515x713x1362	230V~50Hz	2100	
H303M	1,15/4	30	N/A	A	515x713x1362	400V3N~50Hz	3200	
	1,15/4	30	N/A	W	515x713x1362	400V3N~50Hz	3200	
	1,15/4	30	N/A	AW	515x713x1362	400V3N~50Hz	3200	
H607M	2,3/8	60	N/A	A	606x690x1490	400V3N~50Hz	4400	
	2,3/8	60	N/A	W	606x690x1490	400V3N~50Hz	4400	
	2,3/8	60	N/A	AW	606x690x1490	400V3N~50Hz	4400	
H8011M	3,5/12,6	80	N/A	W	606x690x1490	400V3N~50Hz	7500	
H10014M	3,5/16	100	N/A	W	606x690x1490	400V3N~50Hz	9900	

Digitale / Digital - Density control - Inverter

HT203P	1,15/3,7	20	N/A	A	515x713x795	230V~50Hz	2100	
	1,15/3,7	20	N/A	W	515x713x795	230V~50Hz	2100	
H203P	1,15/3,7	20	N/A	A	515x713x1362	230V~50Hz	2100	
	1,15/3,7	20	N/A	W	515x713x1362	230V~50Hz	2100	
H303P	1,15/4	30	N/A	A	515x713x1362	400V3N~50Hz	3200	
	1,15/4	30	N/A	W	515x713x1362	400V3N~50Hz	3200	
	1,15/4	30	N/A	AW	515x713x1362	400V3N~50Hz	3200	
H607P	2,3/8	60	N/A	A	606x690x1490	400V3N~50Hz	4400	
	2,3/8	60	N/A	W	606x690x1490	400V3N~50Hz	4400	
	2,3/8	60	N/A	AW	606x690x1490	400V3N~50Hz	4400	
H8011P	3,5/12,6	80	N/A	W	606x690x1490	400V3N~50Hz	7500	
H10014P	3,5/16	100	N/A	W	606x690x1490	400V3N~50Hz	9900	

SmartMix - Macchine combinate / Combined machines

Mantecatore Pastorizzatore Digitale - Density control - Inverter | *Batch freezer Pasteurizer*

RHT203	1,15/3,7	20	4	A	515x713x795	230V~50Hz	3700	Opt.
	1,15/3,7	20	4	W	515x713x795	230V~50Hz	3700	Opt.
RH203	1,15/3,7	20	4	A	515x713x1362	230V~50Hz	3700	Opt.
	1,15/3,7	20	4	W	515x713x1362	230V~50Hz	3700	Opt.
RH303	1,15/4	30	15	A	515x713x1362	400V3N~50Hz	4800	Opt.
	1,15/4	30	15	W	515x713x1362	400V3N~50Hz	4800	Opt.
	1,15/4	30	15	AW	515x713x1362	400V3N~50Hz	4800	Opt.
RH607	2,3/8	60	15	A	606x690x1465	400V3N~50Hz	6900	Opt.
	2,3/8	60	15	W	606x690x1465	400V3N~50Hz	6900	Opt.
	2,3/8	60	15	AW	606x690x1465	400V3N~50Hz	6900	Opt.
RH8011	3,5/12,6	80	15	W	606x690x1465	400V3N~50Hz	8000	Opt.
RH10014	3,5/16	100	15	W	606x690x1465	400V3N~50Hz	10000	Opt.

PastoMixer

Pastorizzatore | *Pasteurizer*

PT15	N/A	N/A	3,5/15	A	515x713x810	230V~50Hz	3900	Opt.
	N/A	N/A	3,5/15	W	515x713x810	230V~50Hz	3900	Opt.
P40	N/A	N/A	10/40	W	600x835x1335	400V3N~50Hz	5400	Opt.
	N/A	N/A	10/40	A	600x835x1335	400V3N~50Hz	5400	Opt.
	N/A	N/A	10/40	AW	600x835x1335	400V3N~50Hz	5400	Opt.
P60	N/A	N/A	20/60	W	600x835x1335	400V3N~50Hz	5400	Opt.
	N/A	N/A	20/60	A	600x1400x1335	400V3N~50Hz	5400	Opt.
	N/A	N/A	20/60	AW	600x1400x1335	400V3N~50Hz	5400	Opt.
P2000	N/A	N/A	30/200	W	974x1155x1085	400V3N~50Hz	-----	Opt.

- ▲ Su richiesta condensazione ad aria (A) e mista (AW) con aumento di profondità di 50cm. Prezzo su richiesta.
On request in air (A) and mixed (AW) cooling with increase of depth 50cm. Price on request.

LA MACCHINA PIÙ USER-FRIENDLY DEL MERCATO

Il nostro scopo è quello di semplificare la vita dei gelatieri e dare loro serenità all'interno dell'Hell's Kitchen.

Lo facciamo impegnandoci ogni giorno perchè crediamo che solo così riusciamo a soddisfare i tuoi bisogni.

Lo facciamo perseverando perchè crediamo che nel lungo periodo i risultati arrivino sempre.

Lo facciamo semplificandoti la vita perchè crediamo che non ci sia miglior aiuto che riuscire a risolvere le difficoltà quotidiane.

Quello che facciamo nel concreto è progettare e realizzare macchine high performance ma con un'interfaccia user-friendly e facile da utilizzare che permettono ai gelatieri di ottenere un prodotto perfetto con il minimo sforzo.



www.staf59.com

THE MOST USER-FRIENDLY MACHINE IN THE MARKET

Our aim is to make gelato makers' life easy and give them peace of mind inside Hell's Kitchen.

We do it by working hard every day, because we believe that only in this way can we satisfy your needs.

We do it by persevering, because we believe that in the long term, results always come.

We do it by making easy your life, because we believe that the best way to help you is to solve your daily difficulties.

What we actually do is design and manufacture high performance machines with an user-friendly interface, that allows gelato makers to obtain a perfect product with little effort.

STAF59
the friendly ice cream company

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