

KEY FEATURES

- A new concept allowing the making and distribution of soft Italian ice cream in small quantities.
- Main body - white/stainless steel.
- 6 litre Capacity
- Makes the ice cream in less than an hour from mix + milk (or water : sorbet)
- Polycarbonate interior slightly inclined to facilitate distribution and cleaning process.
- Horizontal evaporator allowing conservation of product at an ideal temperature (around - 10°C)
- Displays the temperature at the front.
- Control panel (pre-set) allowing specific adjustments of temperature/ product density/rotation speed of the mixer.
- Device for blocks in the tap – a lock for closing lid.
- Back panel (customisable) with a backlit LED light screen.
- Interior defrosting system
- Emergency stop system in case the lid opens
- Suitable for all types of preparation for soft ice cream.

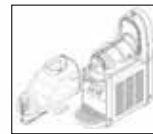
EXTRA SPEC DETAILS

- Power required – 13 amp



Ice Cream Dispenser

Removable anti-shock polycarbonate cover



Easy access for maintenance



Minigel 1



Minigel 2



Minigel 3

Model

Dimensions (wxdxh) mm

Temperature Range

Capacity

Weight Kg

Minigel 1

195 x 480 x 615

-10°C±1°C

1 x 6 litre

25

Minigel 2

390 x 480 x 615

-10°C±1°C

2 x 6 litre

45

Minigel 3

585 x 480 x 615

-10°C±1°C

3 x 6 litre

61