

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Monofase
V 230/1
50
1
75
83
390
460
850

PROFESSIONAL DESCRIPTION

Manual extraction ice cream, granita and sorbet machine on cabinet:

- $\circ~$ mixture capacity per cycle 2.0 litres;
- $\circ~$ hourly production: ICE CREAM 6-10 litres, GRANITA 16-20 litres ;
- air cooling;
- also ideal for small laboratories, as the small size facilitates installation;
- the **transparent lid** allows you to observe the freezing phases;
- they work with the timed cycle and allow you to obtain the optimal structure and consistency of the ice cream;
- in addition to ice cream, classic granitas and traditional fruit sorbets can be produced;
- single-phase power supply;
- o dimensions 390x460x850h mm.

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
CRGEL10	MACHINE for: ICE CREAM, SORBET and SLUSH from the table with MANUAL EXTRACTION, CYCLE MIXING CAPACITY 2.0 lt, hourly production: ICE CREAM 6-10 lt, SLUSH 16-20 lt, air cooling, V.230/1, Kw 1.0, dimensions 390x460x850h mm	