



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,32
net weight (Kg)	26
breadth (mm)	415
depth (mm)	430
height (mm)	310

PROFESSIONAL DESCRIPTION

PROFESSIONAL BATCH FREEZER for ICE CREAM and SORBET , SUPERAUTOMATIC, TOUCH I-GREEN Series :

- **Stainless steel body and blade ;**
- **Removable stainless steel basket ;**
- **Fully automatic** with time line showing the degree of preparation of the ice cream;
- Equipped with **a touch screen** , the ice cream churning and preservation process is activated completely automatically by touching a single button;
- The operator has **five levels of preservation** available (from softer to firmer) which can be changed at any time during the ice cream maintenance phase;
- **The lid is equipped with an opening** to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted;
- Ice cream can be stored in the machine for a period of 8 hours, after which the machine switches off automatically;
- **Air cooling ;**
- **Production capacity:**
 - **1 Kg (1.4 lt) - 12/15 min ,**
 - **4 Kg (5.6 lt) - 1h ;**
- Possibility of making ice cream in both the fixed and removable bowl;
- **Stainless steel blade with interchangeable inserts ;**
- **ECOLOGICAL gas R290 ;**
- Power consumption 320W.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
NX-GELATO4KTOUCH	Professional countertop batch freezer for ice cream and sorbet, air cooling, stainless steel body and blade, PRODUCTION 5.60 litres/h, cycle duration 12-15 min, V.230/1, kw 0.32, Weight 26.2 Kg, dimensions mm 415x430x310h	€ 2.430,04 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



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