



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)	0,25
net weight (Kg)	22
breadth (mm)	450
depth (mm)	345
height (mm)	330

PROFESSIONAL DESCRIPTION

SEMI-PROFESSIONAL BATCH FREEZER for ICE CREAM and SORBET , CHEF I-GREEN Series :

- **Stainless steel body and blade ;**
- **Removable stainless steel basket ;**
- **Available with two operating options :**
 - **Manual mode :** an electronic system controls the density of the ice cream by blocking the blade when the preparation becomes too consistent. The compressor continues to work. The operator can then decide whether to turn off the machine or switch to automatic storage mode,
 - **Automatic mode :** at start-up, simply activate the preservation button. This will start an automatic process of ice cream production and preservation. The preservation cycle managed by the software will start the blade and compressor according to the density of the preparation to maintain the ideal consistency for serving;
- **Air cooling ;**
- **Production capacity :**
 - **1 Kg (1.5 lt) - 20/25 min**
 - **3 Kg (4.5 lt) - 1h ;**
- Possibility of making ice cream in both the fixed and removable bowl;
- **ECOLOGICAL gas R290 ;**
- Power consumption 250W.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
NX-GELATOCHEF5LAUTOMATIC	Semi-professional countertop batch freezer for ice cream and sorbet, air cooling, stainless steel body and blade, production 4.5 litres/h, cycle duration 20-25 min, V.230/1, kw 0.25, weight 22 Kg, dimensions mm 450x345x330h	€ 1.529,40 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

