



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,16
net weight (Kg)	15,6
breadth (mm)	400
depth (mm)	345
height (mm)	310

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 :**
 - **0.85 Kg (1.5 lt) - 25/30 min ,**
 - **1.7 Kg (3 lt) - 1h ;**
- Possibility of making ice cream in both the fixed and removable bowl;
- **ECOLOGICAL gas R290 ;**
- Power consumption 160W.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
NX-GELATOCHEF3LAUTOMATIC	Semi-professional countertop batch freezer for ice cream and sorbet, air cooling, stainless steel body and blade, production 3.0 litres/h, cycle duration 20-25 min, V.230/1, kw 0.16, weight 15.6 kg, dimensions mm 400x345x310h	€ 1.192,93 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



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