



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,8
net weight (Kg)	23
breadth (mm)	216
depth (mm)	400
height (mm)	544

PROFESSIONAL DESCRIPTION

PROFESSIONAL KITCHEN ROBOT for EMULSIFYING ICE CREAM and FROZEN FOOD, MAX GLASS CAPACITY 1.3 litres :

- Designed for **restaurant kitchens, hotels and ice cream parlors** that require **instant preparation of ice cream and sorbet starting from frozen fruit and vegetables**, but also for the **preparation of creams, aromatic salts, oils and emulsions**. Perfect management and organization systems for all those preparations that lend themselves to being stored in a refrigerated environment. This professional machine is **perfect for working with ice cream and other refrigerated products**.
- **Versatile** : **3 different feed speeds** and **3 rotation speeds of the blades (1,000-1,500-2,500 rpm)**, to enhance the user's creativity and to speed up production times, if necessary. **10 servings in just 60 seconds**. **It is possible, for one portion, to obtain up to a maximum of 2 descents**
- **Innovative** : Can **be** connected to the internet for software updates and remote assistance in case of faults. Memory on app but not on machine
- **Precise** : Capable of making portions of just 20 grams, or more traditionally around 80g.
- **Flexible** : Capable of emulsifying with **a pressure of 1.8 bar**, **at atmospheric pressure or with an air recirculation function**, deciding between different blade speeds and repeating the function up to 4 times, even at different speeds.
- **Fast** : **Up to 10 80 gram portions in just 60 seconds**.
- **Convenient** : Easy Giaz can be used with **common 1.3l glasses** on the market, ensuring compatibility with competitive containers.
- **Safe** : The special coupling of the blades prevents unwanted release in any situation.
- **Silent** : It guarantees extremely silent processing, thanks to the special cutting design of the blades and the glass closed in the appropriate work compartment.

- **Efficient** : The cutting blade is separate from the emulsion blade, because it is the only one that can deteriorate over time, with the advantage of lower maintenance costs. The cutting blade also has a conical design, ensuring less noise and eliminating the risk of breakage due to poor freezing or empty spaces inside the glass.

Supplied :

- 2 glasses of 1.3 liters - 2 lids

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
HMP-EASYGIAZ	Professional kitchen robot for emulsifying ice cream and frozen foods, 3 blade speeds, max glass capacity 1.3 litres, V.230/1, Kw.1.8, Weight 23 Kg, dim.mm.216x400x544h	€ 4.520,90 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days