



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 220/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,65
<b>net weight (Kg)</b>	34
<b>breadth (mm)</b>	465
<b>depth (mm)</b>	480
<b>height (mm)</b>	395

#### PROFESSIONAL DESCRIPTION

##### PROFESSIONAL COUNTERTOP BATCH FREEZER in 18/10 STAINLESS STEEL:

- body and blade in **18/10 stainless steel** ;
- **air cooling** ;
- hourly production capacity: **7 litres/h // 5.0 kg/h**;
- cycle duration **12-15 min** ;
- **drain hole** for easy cleaning of the tub;
- **magnetic safety** : when lifting the lid the blade stops automatically;
- **wide opening** that allows the insertion of ingredients;
- equipped with **program selector and storage** : artisanal ice cream, semi-soft ice cream, granita, rapid cooling;
- shovel with **interchangeable scrapers**;
- the **software automatically** manages the churning, density and conservation of the ice cream;
- **gas R404** ;
- dimensions mm 465x480x395h.

**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
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## NX-GELATO5KCREA

PROFESSIONAL COUNTERTOP BATCH FREEZER in 18/10 STAINLESS STEEL, air cooling, body and blade in stainless steel, PRODUCTION 7 litres/h, cycle duration 12-15 min, V.230/1, kw 0.65, dimensions mm 465x480x395h

**€ 2.803,90**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 8 to 15 days

	<b>SICUREZZA MAGNETICA :</b> Alzando il coperchio il movimento della pala si arresta automaticamente
	<b>APERTURA AMPIA :</b> Consente l'inserimento di ingredienti
	<b>SELETTORE PROGRAMMI E CONSERVAZIONE:</b> Gelato artigianale, Gelato semi-soft, granita, raffreddamento rapido, 4 livelli di conservazione per ogni programma
	<b>PALA E INSERTI :</b> Pala in acciaio con raschianti regolabili
	<b>OPZIONALE :</b> Pala per lavorazione granita
	<b>SISTEMA SCARICO :</b> Sistema di scarico per una facile pulizia
	<b>GESTIONE AUTOMATICA :</b> Il software gestisce automaticamente la mantecazione, la densità e la conservazione del gelato