

## 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;
- $\ \, \circ \ \, \text{Stainless steel blade with interchangeable inserts} \, ; \\$
- ∘ ECOLOGICAL gas R290;
- $\circ$  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  VAT escluded  Shipping to be calculed
	410X43UX31UII	Delivery from 8 to 15 days

