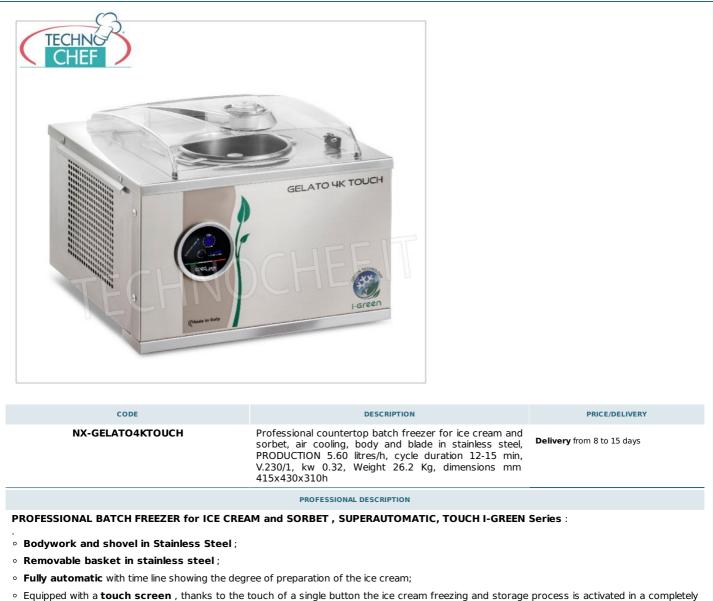


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Services and Technologies for professional catering since 1973



- Equipped with a touch screen, thanks to the touch of a single button the ice cream freezing and storage process is activated in a completely automatic way;
- The operator has **five levels of conservation** available (from softer to more consistent) which can be varied at any time during the ice cream preservation phase;
- The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that blocks the rotation of the shovel when it is lifted;
- The 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 mins ,
- 4 Kg (5,6 lt) 1h ;
- Possibility of making ice cream both in the fixed basket and in the removable one;
- Stainless steel shovel with interchangeable inserts ;
- ECOLOGICAL gas R290 ;
- $\circ~$ Electric absorption 320W.

CE MARK MADE IN ITALY

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

