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Services and Technologies for professional catering since 1973



- Stainless steel body and blade ;
- Removable stainless steel basket ;
- Completely automatic with time line showing the level of preparation of the ice cream;
- Equipped with a **touch screen**, thanks to the touch of a single button the freezing and preservation process of the ice cream is activated completely automatically;
- The operator has five conservation levels available (from softer to firmer) which can be varied 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 blocks 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 :
- 0.85 Kg (1.2 lt) 12/15 min ,
 - 3.4 kg (4.8 lt) 1 h;
- Possibility of making ice cream in both the fixed and removable basket;
- Stainless steel shovel with interchangeable inserts ;
- ECOLOGICAL gas R290 ;
- Electrical absorption 280W.

CE MARK MADE IN ITALY

TECHNICAL CARD

power supply Monofase

Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,28
net weight (Kg)	21
breadth (mm)	340
depth (mm)	430
height (mm)	280

