



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
NX-GELATO5KSCREA	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	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL countertop BATCH FREEZER in 18/10 STAINLESS STEEL:

- bodywork and shovel 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 bowl;
- **magnetic safety** : lifting the lid the shovel stops automatically;
- **wide opening** that allows the insertion of ingredients;
- equipped with **program selector and conservation** : homemade ice cream, semi-soft ice cream, granita, rapid cooling;
- shovel with **interchangeable scrapers**;
- the **software automatically** manages the freezing, density and preservation of the ice cream;
- **R404 gas** ;
- dimensions mm 465x480x395h.

MADE IN ITALY

TECHNICAL CARD

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

**SICUREZZA MAGNETICA :**

Alzando il coperchio il movimento della pala si arresta automaticamente.

**APERTURA AMPIA :**

Consente l'inserimento di ingredienti.

**SELETTORE PROGRAMMI E CONSERVAZIONE:**

Gelato artigianale, Gelato semi-soft, granita, raffreddamento rapido, 4 livelli di conservazione per ogni programma.

**PALA E INSERTI :**

Pala in acciaio con raschianti regolabili.

**OPZIONALE :**

Pala per lavorazione granita.

**SISTEMA SCARICO :**

Sistema di scarico per una facile pulizia.

**GESTIONE AUTOMATICA :**

Il software gestisce automaticamente la mantecazione, la densità e la conservazione del gelato.