

DESCRIPTION OF ICE CREAM MACHINE

One of the main ingredients of the ice cream is air; without air any ice cream would be hard and cold as a piece of ice. In fact is the air that give to the ice cream softness and palatability, gives the sensation of a food creamy and slightly cold, allowing the perception of tastes, even if this dessert is consumed at a negative temperature. In the ice cream is the air that makes it very nice and soft. This ice cream, so soft and creamy, is always fresh, because it is expressly creamed for each single drink.

GÈLAMI'S ICE CREAM MACHINE

The machines have higher chilled tanks for mixtures, which feed the freezing cylinders. Lowering the lever, the machine produces and dispenses a soft ice cream and at the same time a new quantity of mixture passes from the tanks to the cylinders, to be transformed into ice cream.



MAIN CHARACTERISTICS

DISPENSING LEVERS:	3 LEVERS, TWO FLAVORS AND 1 MIXED TASTE
CYLINDER SUPPLY:	THROUGH A PUMP THAT PRESSURIZES THE MIXING WITH THE AIR (OVERRUN UP TO 30%)
DIMENSIONS:	71,5 X 56 X 78 CM
WEIGHT:	120 KG
PRODUCTION:	25L/H
POWER SUPPLY:	220V
POWER:	1850W
NOISE:	48 DB
COOLER:	PANASONIC
GAS:	R404A AND R134A FOR PRECOOLING SYSTEM

The extrusion temperature of the ice cream can be as low as -7 ° C to -8 ° C

USED OF GÈLAMI'S ICE CREAM MACHINES

Three main types of use of these machines:

Ice cream parlors (o shop) and pastry workshops: for infusing specialties with particular products, such as very rich ice cream, frozen desserts and walking dessert.

Public exercises: bars, restaurants, discos, kiosks, amusement parks, etc. to attract new customers with fresh ice cream.

Soft-ice-cream shops: that is shops that sell soft ice cream, served or self-service, with two or more machines that produce various flavors of ice cream, that can be completed with grains, sauces and toppings, chosen by the customer.

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