



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
NX-GELATOCHEF3LAUTOMATIC	Semi-professional countertop batch freezer for ice cream and sorbet, air cooling, stainless steel body and blade, production 3.0 litres/h, cycle duration 20-25 min, V.230/1, kw 0.16, weight 15.6 Kg, dimensions 400x345x310h mm	€ 1.131,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

SEMI-PROFESSIONAL BATCH FREEZER for ICE CREAM and SORBET , CHEF I-GREEN Series :

- **Stainless steel body and blade ;**
- **Removable stainless steel basket ;**
- **Available with two operating options :**
 - **Manual mode :** an electronic system controls the density of the ice cream by blocking the shovel when the preparation becomes too consistent. The compressor continues to run. At this point the operator can decide whether to turn off the machine or switch to automatic conservation mode,
 - **Automatic mode :** at startup simply activate the hold button. This will activate an automatic ice cream production and storage process. The conservation cycle managed by the software will start the shovel and compressor according to the density of the preparation to maintain the ideal consistency for the service;
- **Air cooling ;**
- **Production capacity :**
 - **0.85 Kg (1.5 lt) - 25/30 min ,**
 - **1.7 Kg (3 lt) - 1h ;**
- Possibility of making ice cream in both the fixed and removable basket;
- **ECOLOGICAL gas R290 ;**
- Electrical absorption 160W.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,16

net weight (Kg)	15,6
breadth (mm)	400
depth (mm)	345
height (mm)	310



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