



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|---------------------------------|--|--|
| HMP-GIAZ | Professional kitchen robot for emulsifying ice cream and frozen foods, 8 blade speeds, max glass capacity 1.8 litres, V.230/1, Kw.1.8, Weight 45 Kg, dim.mm.320x420x638h | € 5.720,68 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days |
| PROFESSIONAL DESCRIPTION | | |

PROFESSIONAL KITCHEN ROBOT for EMULSIFYING ICE CREAM and FROZEN FOOD, MAX GLASS CAPACITY 1.8 litres :

- Designed for **restaurant kitchens, hotels and ice cream parlors** that require **instant preparation of ice cream and sorbets starting from frozen fruit and vegetables** , but also for the **preparation of creams, aromatic salts, oils and emulsions** . Perfect management and organization systems for all those preparations that lend themselves to being stored in a refrigerated environment. This professional machine is **perfect for working with ice cream and other refrigerated products** .
 - **Versatile : 8 different advancement speeds and 12 rotation speeds of the blades** , to enhance the user's creativity and to speed up production times, if necessary. **10 servings in just 38 seconds** . It is **possible, for a portion, to obtain up to a maximum of 4 descents** even at different blade rotation and/or descent speeds.
 - **Solid : Entirely made of stainless steel** .
 - **Innovative** : Connectable to the internet for software updates and remote assistance in the event of faults.
 - **Precise** : Capable of making portions of just 20 grams, or more traditionally around 80g.
 - **Revolutionary** : The smartphone application indicates the number of glasses in the freezer, their contents, the number of portions available in each glass and the expiry date. By inserting one of these glasses into the machine, the chef will only have to set the number of portions to process; all other working parameters will be automatically linked to that glass, thus making the use of the machine truly efficient and quick.
 - **Flexible** : Capable of emulsifying with a pressure of 1.8 bar, at atmospheric pressure or with the air recirculation function, deciding between different blade speeds and repeating the function up to 4 times, even at different speeds.
 - **Fast** : Up to 10 80 gram portions in just 60 seconds.
 - **Professional** : Large glass capacity, **1.8 liters for 16 useful portions of approximately 80g each, or up to 64 mini portions of 20g** . Can also be used with 1.3l glasses, ensuring absolute compatibility with all glasses on the market.
 - **Ergonomic** : The innovative design with 45° opening allows you to carry out every blade assembly and disassembly operation in absolute comfort, making cleaning an ergonomic, simple and safe operation.
 - **Intelligent** : Parameters that can be stored and customized by the machine, and can be connected to the individual glass
 - **Quality** : Entirely built in Italy, in solid stainless steel.
 - **Safe** : The special coupling of the blades prevents unwanted release in any situation.
 - **Silent** : It guarantees extremely silent processing, thanks to the special cutting design of the blades and the glass closed in the appropriate work compartment.
 - **Efficient** : The cutting blade is separate from the emulsion blade, because it is the only one that can deteriorate over time, with the advantage of lower maintenance costs.
The cutting blade also has a conical design, ensuring less noise and eliminating the risk of breakage due to poor freezing or empty spaces inside the glass.
- Supplied :**
- cutting blade for fresh - Blade divider

**CE MARK
MADE IN ITALY**

TECHNICAL CARD

| | |
|----------------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 1,8 |
| net weight (Kg) | 45 |
| breadth (mm) | 320 |
| depth (mm) | 420 |
| height (mm) | 638 |



INTELLIGENTE
memorizza e personalizza i tuoi parametri legandoli ad un bicchiere

INNOVATIVO
collegabile ad internet per aggiornamenti software e teleassistenza

CREATIVO
libera la fantasia dello chef consentendo di ottenere diverse texture anche in una singola porzione

RIVOLUZIONARIO
app per smartphone indica numero, contenuto, porzioni e data di scadenza di ogni bicchiere

ERGONOMICO
design con apertura a 45° per pulizia lame semplice, comoda e sicura

QUALITÀ
interamente in acciaio inox costruito in Italia

SEMPLICE/CONVENIENTE
con le lame in dotazione fresa, monta, taglia. (per un taglio preciso utilizzate le lame affilate opzionali)

FLESSIBILE
emulsiona sia con pressione di 1,8 bar, ricircolo aria e senza aria

SICURO
sistema anti-sgancio delle lame durante la lavorazione

VERSATILE
8 differenti tempi di avanzamento, 12 di rotazione delle lame, fino a 10 discese possibili per il massimo della personalizzazione. GIAZ si adatta alla ricetta consentendo "infinite" combinazioni di texture differenti

EFFICACE
garantisce un risultato perfetto in termini di stabilità del gelato

VELOCE
10 porzioni da 80 grammi in soli 60 secondi

PROFESSIONALE
bicchiere da 1,8 Lt in dotazione o 1,3 Lt (opzionale) e compatibilità con altri bicchieri sul mercato

PRECISO
capace di fare porzioni di soli 20 grammi, oppure più tradizionalmente di circa 80g, fino a porzioni di 140g

SILENZIOSO
garantisce elevata silenziosità delle lavorazioni, grazie allo speciale disegno di taglio delle lame e al bicchiere chiuso nell'apposito vano di lavoro

