GEL 20





Date	_
Project	
Location	-

MODEL ITEM CODE
GEL 20 T02-GEL20

Countertop gelato/sorbetto makers with automatic extraction.

Vertical professional gelato maker machines with automatic extraction, for making gelato, sorbet and granita with the correct consistency. Three-phase power supply for heavy duty use. Each cycle produces a 5-litre tub of finished gelato which can be served immediately.

- pour in the required amount of mix
- select the refrigerating time
- start beater and compressor
- the buzzer sounds at the end of the cycle and the gelato can be extracted automatically

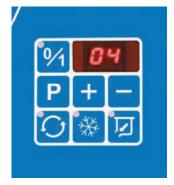
When preparing top quality gelato, there are 3 fundamental objectives:

- **Total hygiene,** in compliance with the regulations in force, an ethical value that the gelato maker must guarantee to the consumer
- **Organoleptic quality**, obtained with the freshnessand quality of the ingredients and correct balance of flavours;
- **Texture quality**, achieved with the correct balance between water and solids, the appropriate choice and amount of sugars and fats.

The choice and correct amounts of the ingredients determine the excellence of the product. The personal touch, always in compliance with regulations, ensures that the product is unique.











Technical Data







Time cycleTo achieve the desired structure and consistency.

Automatic extraction Gelato is drawn off rapidly at the end of the cycle and is ready for sale.



Adjustable scraper elements

To use all refrigerating power.



Transparent lidIt allows mixing and freezing steps to be followed.

MODELWIDTH/DEPTH/HEIGHTELECTRICALCONDENS.MAX. MIX PER CYCLE KGLENGHT OF WORKING CYCLE MINHOURLY PRODUCTION LGel 946x51x96 cmkW 2,2 V 220 - 60Hz - 3phair410÷1520÷40 ice-cream gelato/slush

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