



GELATO AND ICE CREAM MACHINES

The GELATO CREA SERIES has all you need to create the best gelatos!

- Equipped with a sophisticated software which manages its functions. In addition to the normal manual function, the operator has at his disposal:
 - 4 specific production programs (Gelato Classico, Semi-Soft Ice Cream, Granita, Shock freezing).
 - 4 specific storage programs selectable depending on the different needs and characteristics of the product.
- These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.

- An electronic inverter system for the control and regulation of the motor enables to vary the number of rpms of the blade to achieve desired results (GELATO 6K and GELATO 10K).
- Manual operation. Density control.
- Stainless steel blade AISI 304. Removable scrapers.
- Large opening lid with magnetic safety device.
- Drain for easy cleaning.
- Air cooling.



	GELATO 5K	GELATO 6K	GELATO 10K
Power	120V, 650W, 5.4A, 5-15P	120V, 800W, 6.6A, 5-15P	120V, 1100W, 9.1A, 5-15P
Capacity	1.25 kg (1.3 qt) in 12-15 min 5 kg / 7 L (7.4 qt) per hr	1.75 kg (1.8 qt) in 12-15 min 7 kg / 10 L (10.6 qt) per hr	2.2 kg (2.8 qt) in 12-15 min 10 kg / 14 L (15 qt) per hr
Maximum capacity	1.25 kg (1.75 L)	1.75 kg (2.5 L)	2 kg (2.8 L)
Average finish volume	2.75 lbs (1.85 qt)	3.8 lbs (2.65 qt)	4.85 lbs (3.2 qt)
Maximum production	5 kg (7 L)	7 kg (10 L)	10 kg (14 L)
Weight and volume	11 lbs (7.4 qt)	15 lbs (10.6 qt)	22 lbs (15 qt)
Average preparation time	12-15 min	12-15 min	12-15 min
Bowl capacity	3.3 L (3.4 qt)	5 L (5.4 qt)	6 L (6.34 qt)
Rpm	70	55-115	60-130
Dim. (W x H x L)	18.3" x 15.6" x 18.9"	22.8" x 17.7" x 20.9"	17.7" x 41.5" x 23.4"
Ship dimensions	23.6" x 22.4" x 22.8"	25.2" x 24.8" x 23.6"	23.6" x 52.8" x 26"
Net weight	75 lbs	92.6 lbs	147 lbs
Ship weight	88 lbs	110 lbs	158 lbs

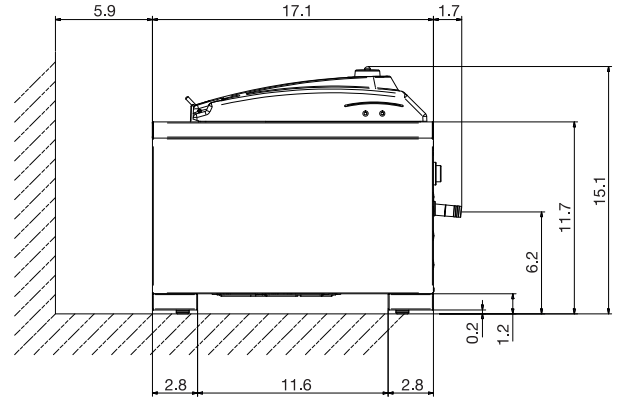
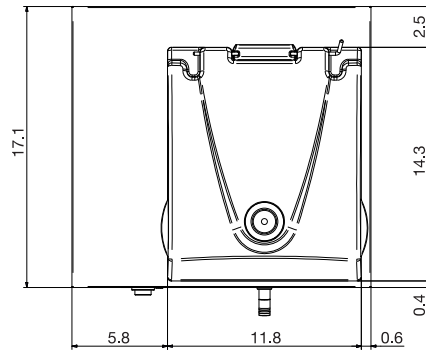
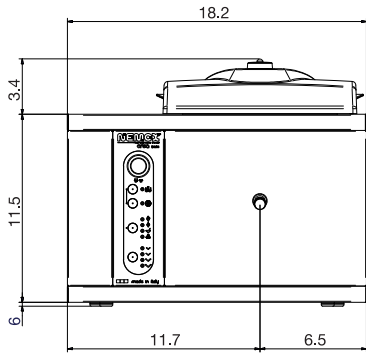
- GELATO CLASSICO**
Full-bodied, intense flavor
- SEMI-SOFT ICE CREAM**
Soft, can be shaped into molds
- GRANITA**
With ice crystals clearly defined
- Shock freezing of any liquid: from 80-10°C (176-50°F) in 8 mins



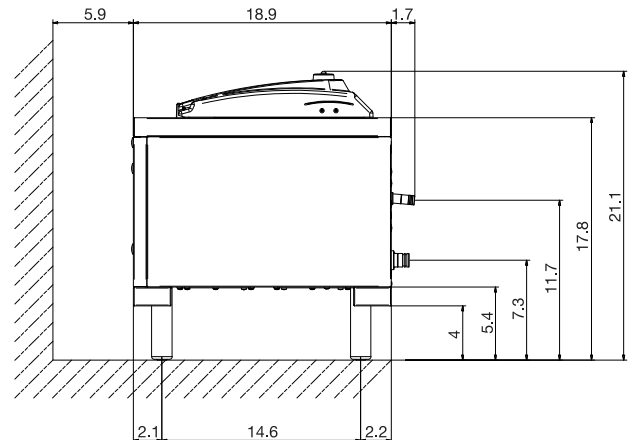
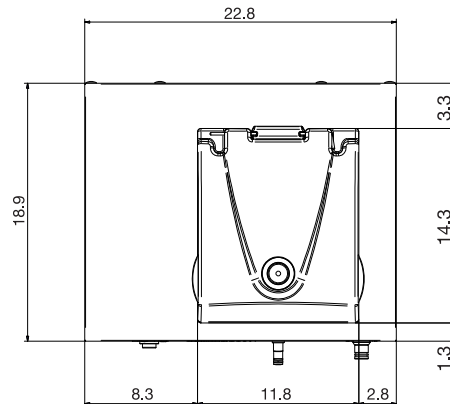
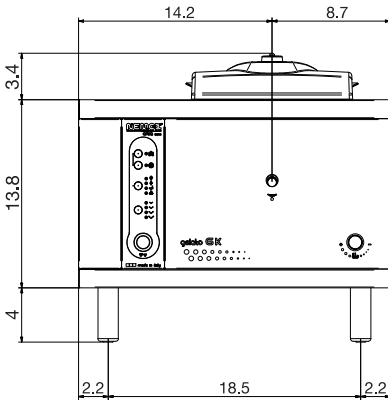
Warranty (1) year parts & labor

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GELATO 5K



GELATO 6K



GELATO 10K

