



4 MAGIC PRO 100



COUNTERTOP ICE CREAM – GELATO
DIPPING CABINET
COMPACT AND COST-EFFECTIVE!

MAIN FEATURES:

- 4X 2.6 LT PANS (GASTRONORM ¼)
- ELECTRONIC CONTROLS
- ADJUSTABLE TEMPERATURE
- FAN ASSISTED COOLING
- 120V/60HZ SINGLE PHASE
- AIR COOLED
- ALL STAINLESS STEEL CONSTRUCTION
- MADE IN ITALY



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Power (W)	300W
Pan Capacity	2/6 Lt
Pan Material	Stainless Steel
Operating Temperature C	-12C to -18C
Operating temperature F	10F to 0F
Evaporator	Ventilated
Defrost	Manual
Thermostat	Electronic
Lid	Tempered Glass
Body Material	Stainless Steel
Accessories	Spatulas
Package Width	40.2
Package Depth	22.8
Package Height	21.3
Package Weight	115
Width (inches)	38.6
Depth (inches)	19.8
Height (inches)	21.3
Net Weight (lbs)	97