

COMBIGEL 3, 3A, 8, 8A

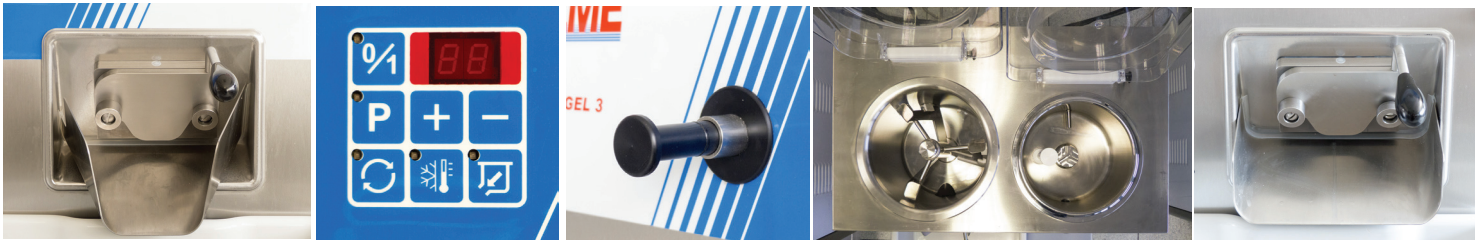


Date _____

Project _____

Location _____

MODEL	ITEM CODE
COMBIGEL	T02-COMBIGEL3
COMBIGEL 3A	T02-COMBIGEL3A
COMBIGEL 8	T02-COMBIGEL8
COMBIGEL8A	T02-COMBIGEL8A



COMBIGEL

With 2 vertical separate cylinders allowing simultaneous and consecutive use of the hot cycle and the cold cycle, for pasteurising, mixing and freezing gelato, sorbet and granita.

Time cycle to obtain desired gelato texture and consistency.

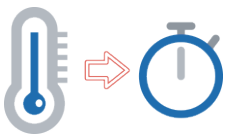
Temperature cycle allows different quantities of mix to be used to obtain the same finished product consistency. Conservation at the end of cycle: helps the operator.

Typical buyers

Medium-production machines for small shops. These machines are particularly suitable for kiosks or for placement in large shopping centres and farm shops. A specific recipe can be set for each flavour allowing great flexibility for the operator.

Combined machines are particularly in demand amongst users aiming to produce artisan or home-made gelato products. They are also suitable for preparing high quality sorbets, since they allow the preparation of hot sugar syrups. Users can replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

Storage at cycle end
To facilitate the operator.



Temperature cycle
Allows to achieve the same consistency of the finished product even with different quantities of mix.



Time cycle
For an ideal gelato texture and consistency.



Technical Data



COMBIGEL 3, COMBIGEL 3 A, with two vertical cylinders, this is a “whole laboratory in a single machine”. Allows one flavour to be mixed and heated at the same time as another one is mixed and frozen. The ideal solution for kiosks, small productions or when space is limited. Can prepare correct and specific recipes for every flavour. Satisfies all requirements, also making sorbets, granita, but above all allows high quality gelato to be obtained using “hot” mixes. Versatile and fast for each product requiring hot/cold thermal treatment.

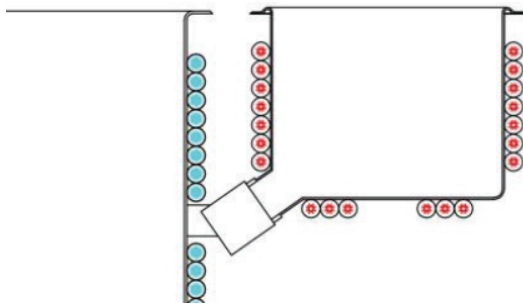


COMBIGEL 8, COMBIGEL 8 A for:

- premises with small production areas which cannot install more than one machine;
- those who want to develop a specific recipe for each flavour;
- cake and pastry shops, gelato shops, dairy shops, hotels, camping sites, sports centres, leisure centres, large cafeterias, state schools, administration offices, hospitals, barracks, factories, etc., for which the daily sale or supply of gelato reaches significant quantities.

Versatile and fast

Allow high quality gelato to be obtained using “hot “mixes, produce also sorbets and granita.



Indirect heating

Indirect heating by means of food safe heat-conducting liquid, protects the organoleptic properties of the ingredients.

MODEL	WxDxH	ELECTRICAL	CONDENSATION	MAX. MIX CYCLE KG	LENGHT	WORK CYCLE MIN	HOURLY PROD. L
COMBIGEL 3	74x45x105 cm	5,6 kW V 220 - 60Hz - 3ph	water	3÷6	10÷20		15÷30
COMBIGEL 3 A	74x45x105 cm	14 A - 5,6 kW V 220 - 60Hz - 3ph	air	3÷6	10÷20		15÷30
COMBIGEL 8	53x77x115 cm	19 A - 10 kW V 220 - 60Hz - 3ph	water	8	8÷20		35÷60
COMBIGEL 8 A	53x97x115 cm	21 A - 10,5 kW V 220 - 60Hz - 3ph	air	8	8÷20		35÷60

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