

GEL 5 , GEL 10, POKER



Date _____

Project _____

Location _____

MODEL	ITEM CODE
GEL 5	T02-GEL5
GEL 10	T02-GEL10
POKER	T02-POKER

Gelato/sorbetto makers with manual extraction and electromechanical controls.

Extremely easy to use:

- pour in the required amount of mix
- select refrigerating time
- start beater and compressor
- add any flavouring necessary before the end of the cycle
- the buzzer sounds, at the end of the cycle gelato can be extracted manually.

Fresh gelato prepared in a proper professional way, according to logical principles and in compliance with the regulations, has significant advantages: it can be made with natural, genuine and fresh ingredients, offering better quality in terms of nutritional value, appearance and taste.

The freshness and quality of the raw materials are essential. The cleanliness and hygiene of operators, equipment and machinery are equally important.



Technical Data



GEL 5, POKER

Gelato/sorbetto makers with manual extraction suitable, for use in restaurants.

The compact dimensions facilitate installation, even in small production sites. Easy to use, with a transparent lid that allows mixing and freezing steps to be followed.



These machines operate with a time cycle and allow the optimum gelato texture and consistency to be achieved. They can also produce classic granita and traditional fruit sorbetto.

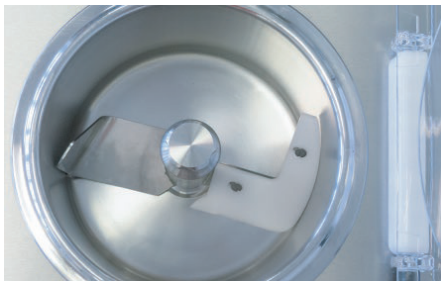
Powered with single-phase current, they require only minimal maintenance.



GEL 10

Vertical gelato makers with automatic extraction, for use in restaurants.

Easy to install because supplied with single-phase current. Works with time cycle and allows to obtain the optimal structure and consistency of the product. Easy to use and sanitize, requires minimal



Vertical Cylinder

Easy to fill, it simplifies use, provides effective mixing and freezing: gelato rises, then falls by gravity. The walls and the bottom of the cylinder transmit the available cooling power.



Transparent lid

Allowing mixing and freezing steps to be followed.



MODEL	WIDTH/DEPTH/HEIGHT	ELECTRICAL	CONDENS.	MAX. MIX PER CYCLE KG	LENGHT OF WORKING CYCLE MIN	HOURLY PRODUCTION L
Gel 5	41x46x32 cm	kW 0,6 V 220 - 60 - 1ph	air	1	15÷20	5÷10 icecream gelato/slush
Gel 10	46x85 cm	kW 1 V 220 - 60 - 1ph	air	2	10÷20	10÷20 icecream gelato/slush
Poker	39x50x56x40 cm	kW 1 V 220 - 60 - 1ph	air	2	10÷15	10÷20 icecream gelato/slush

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