



# THE COMPANY

Tradition and technology, quality and excellence, constant evolution.

With its over 45-year history, Frigomat is today one of the most internationally recognized Italian manufacturers of equipment for the production of artisan gelato, soft ice cream and pastry products.

Frigomat represents the ideal partner for laboratories and for gelato and pastry specialists worldwide thanks to its wide range of innovative and customized solutions, superior quality and high safety standards, as well as a widespread support and distribution network.

Frigomat believes in future and in the value of experience. Its aim is a constant commitment for the promotion of the "Made in Italy" innovation through the taste of the best artisan tradition.



# QUALITY

**FRIGOMAT IS ISO 9001:2000 CERTIFIED**

The Frigomat range includes machines that have obtained certifications for the foreign markets of destination, complying with the strictest standards of the different Countries.



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**HOT**



**COLD**



**HOT / COLD**

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The IES technology has been developed internally at Frigomat. It is completely made in Italy to guarantee the excellent performance and the maximum reliability.

The IES system is made of dedicated hardware and software that Frigomat specifically designed to innovate production methods in the fields of gelato, pastries and soft serve.

IES allows to improve production controls and reduce energy consumption.



Frigomat has identified and patented a system dedicated to soft serve machines that avoid the machine downtimes in case of malfunction due to operator error or unforeseen circumstances.

The CTS system is an essential function to ensure the optimum performance of dispensing especially in self-service installations where the end user is normally unexperienced.



Wi-Manager is an electronic system, using the most advanced communication technologies to connect the Frigomat machines to smartphones, tablets and PCs. This technology ensures the data exchange and the interactivity via Wi-Fi and GSM between the machine and end users, operators (franchise) and engineers. The data exchange grants the remote control of the performances, as well as of the production data, remote assistance and alarm management.



My-Soft is a dedicated App that allows Frigomat customers to establish a connection to their own Soft ice cream machine in order to control and manage its functions through the Wi-Fi mode. My-Soft turns smartphones and tablets into professional tools for the management of the machine functions, for the machines testing and for the setting and recording of the most important operating parameters.

# Mix 8



## Heater

- Two automatic cycles: 65°C (149°F) and 85°C (185°F).
- Semi-automatic cycle: temperature setting between 30°C (86°F) and 90°C (194°F).
- Bain-Marie mix treatment system.
- 8-litre capacity steel cylinder-block vat.
- Quick release eccentric beater for the best mixing of the product and an homogeneous distribution of the heat.
- Limited size and weight to allow the positioning of the equipment in every part of the laboratory.
- The particular shape of the dispenser allows to put the MIX 8 on top of the "T" and "TITAN" batch freezers in order to pour hot mixes directly into the barrel.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme precision at the desired temperatures, reducing the energy consumption.





## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Mix 8</b>	<b>3-8</b>	<b>20</b>	<b>220V/50-60Hz/1</b>	<b>2,2</b>	<b>-</b>	<b>33</b>	<b>43</b>	<b>49</b>	<b>56</b>	<b>35</b>

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- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# Peb

## Pasteurizers

- Two automatic cycles: 65°C (149°F) and 85°C (185°F) and semi-automatic cycle with temperature setting (up to 90°C /194°F) and time setting (up to 10 hours).
- Automatic calculation of pause timing according to selected temperature, with possibility of regulation up to 10 hours.
- Semi-automatic cooling/preservation at 4°C (39°F).
- Possibility to check the timing from the beginning of the preservation at 4°C (39°F).
- The bain-marie mix treatment allows to set the T° up to 90°C (194°F) maintaining the organic characteristics of the products.
- Automatic no-frost function.
- Stainless steel cylinder-block vat and quick release agitator fully detachable.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High positioned spigot for the use of big containers.
- High-precision vat temperature control through a dip probe.
- Automatic cycle restart in case of electrical blackout.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.



HOT / COLD



## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
PEB 30	15-30	30	400V/50Hz/3	3,5	Water/Air	108	40	67	85	134/139
	15-30	30	230V/50Hz/1	3,5	Water/Air	108	40	67	85	135/140
PEB 60	20-60	60	400V/50Hz/3	7,2	Water	108	40	90	108	185
PEB 130	40-130	130	400V/50Hz/3	11,5	Water	108	53	90	108	247

\* Average duration of the cycle at full load: 2 hours.

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# Peb *lcd*



## Pasteurizers

- Two automatic cycles: 65°C (149°F) and 85°C (185°F) and semi-automatic cycle with temperature setting (up to 90°C /194°F) and time setting (up to 10 hours).
- Semi-automatic cooling/preservation at 4°C (39°F).
- Interactive menu with pre-set recipes.
- "Create" and "modify" recipes functions.
- The bain-marie mix treatment allows to set the T° up to 90°C (194°F) maintaining the organic characteristics of the products.
- Automatic no-frost function.
- Stainless steel cylinder-block vat and quick release agitator fully detachable.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High positioned spigot for the use of big containers.
- High-precision vat temperature control through a dip probe.
- Automatic cycle restart in case of electrical blackout.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.



## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
PEB 60 LCD	20-60	60	400V/50Hz/3	7,2	Water	108	40	90	108	200
PEB 2x60 LCD	20-60/20-60	60/60	400V/50Hz/3	11,6	Water	108	80	90	108	330
PEB 130 LCD	40-130	130	400V/50Hz/3	11,5	Water	108	53	90	108	255

\* Average duration of the cycle at full load: 2 hours.

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# Tme 60

## Ageing vat

- Automatic preservation cycle at 4°C (39°F).
- Automatic agitation in the centre of the vat with cyclic mode during the preservation phase.
- Steel cylinder-block vat to guarantee maximum hygiene and easy sanitization.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High positioned spigot for the use of big containers.
- Quick release steel beater completely detachable for a perfect hygiene.
- Electronic probe for a high-precision measurement of the temperature inside the vat.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Tme 60</b>	<b>20-60</b>	<b>–</b>	<b>230V/50Hz/1</b>	<b>1</b>	<b>Air</b>	<b>108</b>	<b>40</b>	<b>90</b>	<b>108</b>	<b>105</b>

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# T<sub>4S</sub> T<sub>5S</sub>



## Horizontal batch freezers

- Two automatic freezing cycles: STANDARD to reach the ideal consistency of mix; "PLUS" for higher consistency levels.
- Two semi-automatic freezing cycles: with consistency setting or time setting.
- Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.
- Counter top (only T5S).
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.
- Highly efficient freezing cylinder with direct expansion (only T4S).
- Steel beater with mobile scrapers.
- Cylinder-block steel door with double safety system on grid and door (only T4S).
- Limited size and power consumption.
- Automatic consistency preservation at the end of the cycle.








## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>T5S</b>	<b>1-3</b>	<b>15</b>	<b>230V/50Hz/1</b>	<b>1,8</b>	<b>Air</b>	<b>69</b>	<b>44</b>	<b>67</b>	<b>82</b>	<b>128</b>
<b>T4S</b>	<b>2-4</b>	<b>25</b>	<b>400V/50Hz/3+N</b>	<b>2,7/2,8</b>	<b>Water/Air</b>	<b>126</b>	<b>44</b>	<b>63</b>	<b>81</b>	<b>170/175</b>
	<b>2-4</b>	<b>25</b>	<b>230V/50Hz/1</b>	<b>2,7/2,8</b>	<b>Water/Air</b>	<b>126</b>	<b>44</b>	<b>63</b>	<b>81</b>	<b>173/178</b>

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# PRODUCTION PER CYCLE

Models	<p><b>5 litres</b></p>  <p>cm.36 x 16,5 x h12</p>	<p><b>7 litres</b></p>  <p>cm.36 x 16,5 x h15</p> <p>cm.36 x 25 x h8</p> <p>ø cm.20 x h25</p>	<p><b>10 litres</b></p>  <p>cm.36 x 25 x h15</p>
<p><b>Titan 3S</b>  <b>Twin 35</b>  <b>G 20</b></p>	<p><b>1</b></p>		

<b>Titan 45</b> lcd <b>Twin 45</b> <b>G 30</b>	1	1	
<b>Titan 2</b> <b>Titan 60</b> lcd <b>Twin 60</b>	2	1	1
<b>Titan 75</b> lcd <b>G 60</b>	3	2	1
<b>Titan 1</b> <b>Titan 100</b> lcd	4	3	2



# Titan

## Horizontal batch freezers

- Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix.
- Semi-automatic freezing cycle with consistency setting.
- Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion.
- Steel beater with mobile scrapers.
- High-speed extraction with “extraction chill” option to obtain the best product consistency.
- Cylinder-block steel door with double safety system on grid and door.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Titan 3S</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>3,6/3,7</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>67</b>	<b>93</b>	<b>252/260</b>
<b>Titan 2</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>4,5/4,7</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>67/88</b>	<b>93/114</b>	<b>288/320</b>
<b>Titan 1</b>	<b>4-15</b>	<b>90</b>	<b>400V/50Hz/3+N</b>	<b>8,0/8,2</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>90/112</b>	<b>116/138</b>	<b>374/414</b>

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- Other tensions available upon request.
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# Titan *lcd*



## Horizontal batch freezers

- 4 models to answer every production need.
- LCD panel control with 4 quick-selection pushbuttons: automatic cycle; automatic cycle "PLUS" for higher consistency levels; semiautomatic cycle with time or consistency setting; slush cycle with time or consistency setting and continuous or cyclic agitation.
- Interactive menu with pre-set freezing programmes and "modify" & "create" functions, to customize and memorize new flavours.
- "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and stainless steel beater with mobile scrapers.
- Large shelf with dip tray and removable stainless steel grid (optional).
- Adjustable pans support system to grant the operator the maximum working simplicity.
- Pan on top of the machine for toppings, spatulas, etc.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.



COLD



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Titan 45 LCD</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>5,0</b>	<b>Water</b>	<b>143</b>	<b>55</b>	<b>67</b>	<b>100</b>	<b>297</b>
<b>Titan 60 LCD</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>5,8</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>67</b>	<b>100</b>	<b>314</b>
<b>Titan 75 LCD</b>	<b>3,5-13</b>	<b>75</b>	<b>400V/50Hz/3+N</b>	<b>7,2</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>67</b>	<b>100</b>	<b>335</b>
<b>Titan 100 LCD</b>	<b>4-16</b>	<b>100</b>	<b>400V/50Hz/3+N</b>	<b>9,5</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>383</b>

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# G 20 • 30 • 60

## Vertical batch freezers

- Very reliable machines, extremely easy to use with electromechanical control.
- Big capacity vertical freezing cylinder.
- Freezing cycle with time setting and end-cycle buzzer.
- Two speeds for production and two speeds for extraction.
- Freezing system working-both on the cylinder walls and bottom aimed to obtain the perfect consistency of the product.
- Removable stainless steel beater, with plastic mobile scrapers acting on walls and bottom of the cylinder.
- Removable door with safety grid incorporated which allows an easy cleaning; its design allows the operator to put and display the product into the gelato pans according to the last decoration trends.
- The wide extraction hole allows a quick ejection of the products; put the pan right below the extraction hole to avoid the products to get in contact with other surfaces during the extraction. The gelato comes out as particularly "dry".
- Transparent cover for an easy inspection of the product during the freezing cycle.





## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>G20</b>	<b>4,5</b>	<b>20</b>	<b>400V/50Hz/3+N</b>	<b>2,6</b>	<b>Air</b>	<b>108</b>	<b>40,5</b>	<b>53</b>	<b>79</b>	<b>130</b>
<b>G30</b>	<b>6,5</b>	<b>30</b>	<b>400V/50Hz/3+N</b>	<b>3,4/3,5</b>	<b>Water/Air</b>	<b>108</b>	<b>40,5</b>	<b>53</b>	<b>79</b>	<b>138/144</b>
<b>G60</b>	<b>11</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>4,4/4,5</b>	<b>Water/Air</b>	<b>118</b>	<b>53</b>	<b>59</b>	<b>85</b>	<b>208/212</b>

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# G 5 • 10

## Counter-top gelato machines

- Freezing cycle for gelato and slush with time setting.
- Possibility to select the cyclic agitation, especially suitable for coffee slush.
- Preservation function at the end of the cycle (only G10).
- Possibility to add hard pieces (nuts, almonds, pistachios, raisin and chocolate for "stracciatella" flavour) during the freezing cycle.
- Steel agitator with removable scraper for an easy cleaning.
- Safety "cut out" magnet on the lid.
- Tank drain outlet.
- Limited size and power consumption.
- Counter-top display case mod. PETIT GEL available.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth	Weight
	kg	kg		kW		cm	cm	cm	kg
<b>G5</b>	<b>1,7</b>	<b>5</b>	<b>230V/50Hz/1</b>	<b>0,7</b>	<b>Air</b>	<b>29</b>	<b>43</b>	<b>47</b>	<b>47</b>
<b>G10</b>	<b>2,5</b>	<b>10</b>	<b>230V/50Hz/1</b>	<b>1,0</b>	<b>Air</b>	<b>31</b>	<b>48</b>	<b>49</b>	<b>56</b>
<b>Petit Gel</b>	<b>tanks: 2 x 5 lt or 4 x 2,5 lt</b>		<b>230V/50Hz/1</b>	<b>0,2</b>	<b>Air</b>	<b>41</b>	<b>48</b>	<b>71</b>	<b>27</b>

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- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# GX<sub>2</sub> GX<sub>4</sub>



## Machines for fresh gelato

- The first and original professional machine to produce, display and sale an always fresh, just freezed product.
- Floor-standing unit; on wheels.
- Independent production groups with vertical cylinders; the complete independency of the cylinder allows the maximum flexibility of use.
- Enhanced refrigeration system to reduce the freezing cycles and the refill and for a higher consistency of the ice-cream.
- 7 electronic programs for the freezing and storage of fresh ice cream; the new management of production cycles allows to significantly reduce energy and water consumption.
- Possibility to add hard pieces like nuts, chocolate, fruit, etc. during the freezing cycle.
- "Night storage" function to maintain the product during long pauses, with considerable energy saving.
- Transparent lids, enabling the customer to see and follow the freezing process.
- Dedicated scoops (**patented**) which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination. The part of the scoop in contact with gelato is placed at a negative temperature in the area of the freezing cylinder, protected by the transparent dome lid. The handle remains outside the food area, at room temperature, in a defined position, for an extremely tidy visual impression of the bench.



- Steel agitators with easily removable scraper blades for an easy cleaning.
- Cleaning system of the cylinders, directly connected to a removable front drain. Internal preparation for a direct discharge into the water mains.
- Safety magnets on the lids.
- Air or water cooling.
- Available with protective glass (optional).
- Customized graphic upon request (optional).

SPECIFICATIONS										
Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Counter	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
GX2	2,5 (x2)	12,5 (x2)	400V/50Hz/3+N	2,4	Water/Air	91	68	60	72	177/183
	2,5 (x2)	12,5 (x2)	230V/50Hz/1	2,6	Water/Air	91	68	60	72	180/186
GX4	2,5 (x4)	12,5 (x4)	400V/50Hz/3+N	4,8	Water/Air	91	132	60	72	340/352
	2,5 (x4)	12,5 (x4)	230V/50Hz/1	5,2	Water/Air	91	132	60	72	346/358

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- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# GX<sub>8</sub>

## Machines for fresh gelato



- The first and original professional machine to produce, display and sale up to 8 flavours of an always fresh, just frozen product.
- Floor-standing unit; on wheels.
- Independent production groups with vertical cylinders and automatic management of the alternate cylinder function, aimed to optimize the production performances and for the reduction of energy and water consumption.
- Enhanced refrigeration system to reduce the freezing cycles and the refill and for a higher consistency of the ice-cream.
- 7 electronic programs for the freezing and storage of fresh ice cream; the new management of production cycles allows to significantly reduce energy and water consumption.
- Possibility to add hard pieces like nuts, chocolate, fruit, etc. during the freezing cycle.
- "Night storage" function to maintain the product during long pauses, with considerable energy saving.
- Transparent lids, enabling the customer to see and follow the freezing process.
- Dedicated scoops (**patented**) which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination. The part of the scoop in contact with gelato is placed at a negative temperature in the area of the freezing cylinder, protected by the transparent dome lid. The handle remains outside the food area, at room temperature, in a defined position, for an extremely tidy visual impression of the bench.

- Steel agitators with easily removable scraper blades for an easy cleaning.
- Cleaning system of the cylinders, directly connected to a removable front drain. Internal preparation for a direct discharge into the water mains.
- Safety magnets on the lids.
- Water cooling.
- Available with protective glass (optional).
- Customized graphic upon request (optional).

SPECIFICATIONS										
Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Counter	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
GX8	2,5 (x8)	60*	400V/50Hz/3+N	7,2	Water	91	146	78	90	545

\* Maximum production for each group of two cylinders: 15 kg/h.

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- Other tensions available upon request.
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# Twin 4



## Combined Machine Heater

- Three heating programmes: automatic at 85°C (185°F); semi-automatic with T° selection between 30°C (86°F) and 105°C (221°F); chocolate cycle at low T°.
- Automatic T° preservation at the end of the cycle.
- Bain-marie system with glycol: allows to reach T° up to 105°C (221°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Delivery/transfer spigot: wide diameter for very dense products; swivelled position to drain the product without engaging the freezing cylinder; complete disassembly.
- Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom.
- High-precision vat temperature control through a dip probe.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.





## Batch freezer

- Two automatic freezing cycles: STANDARD to reach the ideal consistency of mix; "PLUS" for higher consistency levels.
- Two semi-automatic freezing cycles: with consistency setting or time setting.
- Slush cycle with consistency setting and continuous agitation.
- Slush and pastry cream cycle with time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

SPECIFICATIONS										
Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
TWIN 4	2-4	25	400V/50Hz/3+N	6/6,1	Water/Air	140	44	67	85	240/242

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# Twin

## Combined Machine Heater

- Three heating programmes: automatic at 85°C (185°F); semi-automatic with T° selection between 30°C (86°F) and 105°C (221°F); chocolate cycle at low T°.
- Automatic T° preservation at the end of the cycle.
- Bain-marie system with glycol: allows to reach T° up to 105°C (221°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Delivery/transfer spigot: wide diameter for very dense products; swivelled position to drain the product without engaging the freezing cylinder; complete disassembly.
- Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom.
- High-precision vat temperature control through a dip probe.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.



## Batch freezer

- Four freezing programmes: automatic cycle; semi-automatic cycle; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- High-speed extraction with “extra chill” option to maintain the best product consistency.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

SPECIFICATIONS										
Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 35</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>9</b>	<b>Water</b>	<b>138</b>	<b>55</b>	<b>70</b>	<b>96</b>	<b>323</b>
<b>TWIN 45</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>11</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>103</b>	<b>362</b>
<b>TWIN 60</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>12</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>103</b>	<b>375</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Twin *lcd*



## Combined Machine Heater

- Three heating programmes: automatic cycle at 85°C (185°F); semi-automatic cycle with T° selection between 30°C (86°F) and 105°C (221°F); chocolate cycle at low T°.
- Automatic T° preservation at the end of the cycle.
- Bain-marie system with glycol: allows to reach T° up to 105°C (221°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Delivery/transfer spigot: wide diameter for very dense products; swivelled position to drain the product without engaging the freezing cylinder; complete disassembly.
- Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom.
- High-precision vat temperature control through a dip probe.
- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.



## Batch freezer

- Six freezing programmes: automatic cycle; automatic cycle "PLUS" for higher consistency levels; 2 semi-automatic cycles with time or consistency setting; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- LCD panel featuring an interactive menu with pre-set freezing programmes; "create" and "modify" functions (to customize and memorize new flavours); "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- Large shelf with dip tray and removable steel greed (optional).
- Adjustable pans support system for the maximum working simplicity.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

SPECIFICATIONS										
Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
TWIN 35 LCD	2-6	35	400V/50Hz/3+N	9	Water	138	55	70	103	335
TWIN 45 LCD	2,5-8	45	400V/50Hz/3+N	11	Water	138	60	77	110	379
TWIN 60 LCD	3-10	60	400V/50Hz/3+N	12	Water	138	60	77	110	392

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Twin Chef *lcd*

## Combined Machine

### Cream cooker



- Vertical cylinder featuring both heating and cooling systems.
- Four quick selection programmes: pastry cream/custard cycle (with possibility to select the T° and the agitation speed with inverter); automatic mix treatment at 85°C (185°F); semi-automatic cycle for mix treatment; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions (to personalize and memorize new recipes).
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Self-locking steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for cooked cream and chocolate tempering.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.
- Delivery/transfer spigot: wide diameter for very dense products; swivelled position to drain the product without engaging the freezing cylinder; complete disassembly.
- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.





## Batch freezer

- Six freezing programmes: automatic cycle; automatic cycle "PLUS" for higher consistency levels; 2 semi-automatic cycles with time or consistency setting; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- LCD panel featuring an interactive menu with pre-set freezing programmes; "create" and "modify" functions (to customize and memorize new flavours); "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- Large shelf with dip tray and removable steel greed.
- Adjustable pans support system for the maximum working simplicity.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

### SPECIFICATIONS

Model	Max. load per cycle (only cream cooker)	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	kg	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 35 CHEF LCD</b>	<b>8</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>9</b>	<b>Water</b>	<b>138</b>	<b>55</b>	<b>70</b>	<b>103</b>	<b>340</b>
<b>TWIN 45 CHEF LCD</b>	<b>8</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>11</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>393</b>
<b>TWIN 60 CHEF LCD</b>	<b>12</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>12</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>408</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# Chef 12 lcd

## Cream cooker

- Four quick selection programmes: pastry cream/custard cycles; chocolate tempering; mix treatment; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions to personalize and memorize new recipes.
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Self-locking steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for pastry cream and chocolate tempering.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.





- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- Last cycles' data record.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

SPECIFICATIONS										
Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
CHEF 12 LCD	3-12	12	400V/50Hz/3+N	6,3	Water/Air	108	40	67	93	144/150

\* Average duration of the cycle at full load: 50 minutes.

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Chef 30 • 60 lcd



## Cream cooker

- Four quick selection programmes: pastry cream/custard cycle; chocolate tempering cycle, mix treatment cycle; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions to personalize and memorize new recipes.
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Steel agitator mobile scrapers working on wall and bottom.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.
- Innovative grid that allows the extraction of the steam and the addition of ingredients during processing.



- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- Last cycles' data record.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

SPECIFICATIONS										
Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>CHEF 30 LCD</b>	<b>15-30</b>	<b>30</b>	<b>400V/50Hz/3+N</b>	<b>6,5</b>	<b>Water/Air</b>	<b>95</b>	<b>53</b>	<b>67</b>	<b>93</b>	<b>206/210</b>
<b>CHEF 60 LCD</b>	<b>30-55</b>	<b>55</b>	<b>400V/50Hz/3+N</b>	<b>8,5</b>	<b>Water</b>	<b>95</b>	<b>63</b>	<b>76</b>	<b>102</b>	<b>260</b>

\* Average duration of the cycle at full load: 2 hours.

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kream *2,5 • 9*

## Cream whippers

- Preservation of the product in the tank at 4°C (39°F) with adjustable temperature setting.
- Dispensing timer and continuous dispensing mode (Kream 9).
- Rotor high-pressure steel pump with overrun setting.
- Suitable for creams with a fat content up to 45%.
- Refrigerated dispensing nozzle (4°C; 39°F).
- Standard 2,5-litre removable tank for Kream 2,5.
- Two standard removable 9 and 6-litre tanks for Kream 9.
- Limited size and energy consumption.



## SPECIFICATIONS

Model	Tank capacity	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	lt	kg		kW		cm	cm	cm	cm	kg
<b>KREAM 2,5</b>	<b>2,5</b>	<b>50</b>	<b>220V/50-60Hz/1</b>	<b>0,5</b>	<b>Air</b>	<b>43</b>	<b>23</b>	<b>40</b>	<b>56</b>	<b>25</b>
<b>KREAM 9</b>	<b>6 e 9</b>	<b>100</b>	<b>230V/50Hz/1</b>	<b>0,5</b>	<b>Air</b>	<b>52</b>	<b>29,5</b>	<b>43</b>	<b>59</b>	<b>37</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss 1

## Soft/Frozen yogurt machine

- Single flavor counter-top machine.
- With pump or gravity feed.
- Air or water cooling.
- Extremely small dimensions allow to put the machine on or behind the counter and save space.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection with tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).



- Gear pump, easy to clean and maintain.
- Dispensing tap with magnetic sensor.
- Possibility to set the servings count.
- Specific system for automatic handle return after the product serving (optional).
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections: optional.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KISS 1 G	12	240	18	400V/50Hz/3+N	2,1/2,2	Water/Air	76	40	57	71	101/103
	12	240	18	230V/50Hz/1	2,1/2,2	Water/Air	76	40	57	71	102/104
KISS 1 P	8	240	18	400V/50Hz/3+N	2,1/2,2	Water/Air	76	40	57	71	106/108
	8	240	18	230V/50Hz/1	2,1/2,2	Water/Air	76	40	57	71	107/109

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



# Kiss 1 Yogurt

## Soft/Frozen yogurt machine

- Single flavor counter-top machine.
- With pump.
- Air or water cooling.
- Extremely small dimensions allow to put the machine on or behind the counter and save space.
- Two automatic freezing cycles: one dedicated to the frozen yogurt production and the other for soft ice cream, both with consistency setting.
- Agitator inside the tank for the best preservation of the yogurt mix.
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection with tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).





- Gear pump, easy to clean and maintain.
- Dispensing tap with magnetic sensor.
- Possibility to set the servings count.
- Specific system for automatic handle return after the product serving (optional).
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections: optional.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KISS 1 YOGURT	8	240	18	400V/50Hz/3+N	2,1/2,2	Water/Air	76	40	57	71	109/111
	8	240	18	230V/50Hz/1	2,1/2,2	Water/Air	76	40	57	71	110/112

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss *3 Power*

## Soft/Frozen yogurt machine



- Two flavours + mix. Counter-top machine.
- With pump or gravity feed.
- Air or water cooling.
- Extremely small dimensions allow to put the machine on or behind the counter and save space.
- Great performances and an extremely high production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection with tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.



- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving (optional).
- Possibility to set the servings count.
- The new **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
<b>KISS 3 G POWER</b>	<b>12 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,0/4,1</b>	<b>Water/Air</b>	<b>84</b>	<b>50</b>	<b>67</b>	<b>77</b>	<b>169/175</b>
<b>KISS 3 P POWER</b>	<b>8 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,0/4,1</b>	<b>Water/Air</b>	<b>84</b>	<b>50</b>	<b>67</b>	<b>77</b>	<b>179/185</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Single-phase versions available on request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss *3 Power Vertical*

## Soft/Frozen yogurt machine

- Two flavours + mix. Floor standing model.
- With pump or gravity feed.
- Air or water cooling or "hybrid" (water+air).
- Great performances and an extremely high production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).



- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving (optional).
- Possibility to set the servings count.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KISS 3 G POWER VERTICAL	16 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	Water/Air	144	53	67	77	206/211
	16 (x2)	533	40	400V/50Hz/3+N	4,1	Hybrid W+A	144	53	67	77	218
KISS 3 P POWER VERTICAL	12 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	Water/Air	144	53	67	77	215/220
	12 (x2)	533	40	400V/50Hz/3+N	4,1	Hybrid W+A	144	53	67	77	227

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Single-phase versions available on request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss 5 Power Vertical

## Soft/Frozen yogurt machine



- Three flavours + two mix. Floor-standing.
- With pump or gravity feed.
- Air or water cooling.
- Great performances and an extremely high production up to 72 kg/h.
- Two automatic freezing cycles: for soft ice cream and frozen yoghurt; "creative" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- The complete autonomy of the storage tanks and the independent consistency control allow the combination of flavors/products having different characteristics and different quantities and frequencies of serving.
- Possibility to turn off one or two production units during the low season or for the ordinary cleaning operation and/or for the replacement of one single flavour, while the other group(s) keep on working.
- Double refrigeration system with semi-hermetic compressors.
- Three motors, one for each freezing cylinder.
- EMU version with agitator inside the tank (with add on price).
- Automatic storage of the product inside the tank with energy-saving function and temperature selection with tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.





- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic return of the handle after the distribution (optional).
- Possibility to set the servings count (cone-counter).
- The new **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, tripping in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (My-Soft App) and GSM connections: on request.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
<b>KISS 5 G POWER VERTICAL</b>	<b>16 (x3)</b>	<b>960</b>	<b>72</b>	<b>400V/50Hz/3+N</b>	<b>6,5</b>	<b>Water/Air</b>	<b>144</b>	<b>66</b>	<b>73/83</b>	<b>83/93</b>	<b>350</b>
<b>KISS 5 P POWER VERTICAL</b>	<b>12 (x3)</b>	<b>960</b>	<b>72</b>	<b>400V/50Hz/3+N</b>	<b>6,5</b>	<b>Water/Air</b>	<b>144</b>	<b>66</b>	<b>73/83</b>	<b>83/93</b>	<b>365</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Klab



## Soft/Frozen yogurt machine

- Very easy and reliable machine, ideal as entry level unit.
- Two flavours + mix. Floor standing model.
- With pump or gravity feed.
- Air or water cooling or "hybrid" (water+air).
- Great performances and an extremely high production up to 40kg/h.
- Single consistency control and single motor, to grant an extremely limited energy consumption.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.
- Low product warning light.
- Big freezing cylinder for a high production to meet the daily peaks of demand.





- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving (optional).
- Possibility to set the servings count.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KLAB G	16 (x2)	533	40	400V/50Hz/3+N	2,8/2,9	Water/Air	144	53	67	77	196/201
	16 (x2)	533	40	400V/50Hz/3+N	2,9	Hybrid W+A	144	53	67	77	209
KLAB P	12 (x2)	533	40	400V/50Hz/3+N	2,8/2,9	Water/Air	144	53	67	77	205/210
	12 (x2)	533	40	400V/50Hz/3+N	2,9	Hybrid W+A	144	53	67	77	218

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Klass 202

## Soft/Frozen yogurt machine

- Two flavours + mix. Floor standing models.
- With pump or gravity feed.
- Air or water cooling or "hybrid" water+air.
- Great performances and an extremely high production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- High capacity preservation tanks.
- Big freezing cylinder for a high production to meet the daily peaks of demand.



- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving (optional).
- Possibility to set the servings count.
- The frontal panel design increases the space available under the tap for different needs of serving/decoration.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KLASS 202 G	23 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	Water/Air	150	60	68	87	235/241
	23 (x2)	533	40	400V/50Hz/3+N	4,1	Hybrid W+A	150	60	68	87	248
KLASS 202 P	18 (x2)	533	40	400V/50Hz/3+N	4,1/4,2	Water/Air	150	60	68	87	252/258
	18 (x2)	533	40	400V/50Hz/3+N	4,2	Hybrid W+A	150	60	68	87	265

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Klass 202 Kolor

## Soft/Frozen yogurt machine

- Two flavours + mix with possibility to select up to 3 toppings (syrops) through an automatic system with peristaltic pumps, easily to reach and clean.
- Floor standing model.
- With pump.
- Air or water cooling.
- Great performances and an extremely high production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.



- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- High capacity preservation tanks.
- Big freezing cylinder for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving (optional).
- Possibility to set the servings count.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KLASS KOLOR 202 P	18 (x2)	533	40	400V/50Hz/3+N	4,1/4,2	Water/Air	150	60	68	87	262/268

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Klass *XL 222*

## Soft/Frozen yogurt machine

- Two flavours + mix. Floor standing model.
- With pump.
- Air or water cooling.
- Great performances and an extremely high production up to 80kg/h.
- Two freezing circuits for a higher flexibility and a continuous production.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.





- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.
- High capacity preservation tanks.
- Big freezing cylinder (3,5 lt) for a high production to meet the daily peaks of demand.
- One-block beater made of technological polymer easy to assemble and clean.
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Possibility to set the servings count.
- The frontal panel design increases the space available under the tap for different needs of serving/decoration.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KLASS XL 222 P	24 (x2)	1060	80	400V/50Hz/3+N	7,0/7,2	Water/Air	154	60	78	97	345/357

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss *3 Power Backstage* Machines for Self-Service shops

- Two flavours + mix. Counter-top model.
- With pump or gravity feed.
- Air or water cooling.
- Electronic control with pushbutton on the rear panel.
- Big freezing cylinder for a high production to meet the daily peaks of demand and great performances with production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement. The warning lights are both on the rear and frontal panels to better check the mix level inside the tanks.





- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving.
- Possibility to set the servings count.
- The door is equipped with “anti-vandal”, tightening knobs which are essential in the self-service applications.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

SPECIFICATIONS											
Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
KISS 3 POWER BACKSTAGE G	12 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	Water/Air	84	50	67	83	169/175
KISS 3 POWER BACKSTAGE P	8 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	Water/Air	84	50	67	83	179/185

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Single-phase versions available on request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss *3 Power Vertical Backstage* Machines for Self-Service shops

- Two flavours + mix. Floor standing model.
- With pump or gravity feed.
- Air or water cooling or "hybrid" (air+water).
- Electronic control with pushbutton on the rear panel.
- Big freezing cylinder for a high production to meet the daily peaks of demand and great performances with production up to 40kg/h.
- Two automatic freezing cycles for soft ice cream and frozen yogurt; "creative function" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- Maximum flexibility thanks to the complete autonomy of the preservation tanks and the independent consistency control, which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, while the other part of the machine keeps on working.
- Agitator inside the tank for EMU version (with additional charge).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection and tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement. The warning lights are both on the rear and frontal panels to better check the mix level inside the tanks.



- One-block beater made of technological polymer (standard) or steel beater with mobile scrapers and counter-beater (optional).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic handle return after the product serving.
- Possibility to set the servings count.
- The door is equipped with "anti-vandal", tightening knobs which are essential in the self-service applications.
- The **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi, GSM and ethernet connections (optional).

## SPECIFICATIONS

Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
<b>KISS 3 POWER VERTICAL BACKSTAGE G</b>	<b>16 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,0/4,1</b>	<b>Water/Air</b>	<b>144</b>	<b>53</b>	<b>67</b>	<b>83</b>	<b>206/211</b>
	<b>16 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,1</b>	<b>Hybrid W+A</b>	<b>144</b>	<b>53</b>	<b>67</b>	<b>83</b>	<b>218</b>
<b>KISS 3 POWER VERTICAL BACKSTAGE P</b>	<b>12 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,0/4,1</b>	<b>Water/Air</b>	<b>144</b>	<b>53</b>	<b>67</b>	<b>83</b>	<b>215/220</b>
	<b>12 (x2)</b>	<b>533</b>	<b>40</b>	<b>400V/50Hz/3+N</b>	<b>4,1</b>	<b>Hybrid W+A</b>	<b>144</b>	<b>53</b>	<b>67</b>	<b>83</b>	<b>227</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Single-phase versions available on request.
- Specifications subject to change without notice and subject to errors and printing omissions.

# Kiss 5 Power Vertical Backstage

## Machines for Self-Service shops

- Three flavours + two mix. Floor-standing.
- With pump or gravity feed.
- Air or water cooling.
- Electronic control with pushbutton on the rear panel.
- Big freezing cylinder for a high production to meet the daily peaks of demand and great production performances up to 72 kg/h.
- Two automatic freezing cycles: for soft ice cream and frozen yoghurt; "creative" for sorbets, frozen desserts and natural fruit-base ice creams (**patented**).
- The complete autonomy of the storage tanks and the independent consistency control allow the combination of flavors/products having different characteristics and different quantities and frequencies of serving. Possibility to turn off one or two production units during the low season or for the ordinary cleaning operation and/or for the replacement of one single flavor, while the other group(s) keep on working.
- Double refrigeration system with semi-hermetic compressors.
- Three motors, one for each freezing cylinder.
- EMU version with agitator inside the tank (with add on price).
- Automatic storage of the product inside the tank with energy-saving function and temperature selection with tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement. The warning lights are both on the rear pushbutton and on the front panel to better monitor the mix level inside the tanks.



- One-block beater made of technological polymer (standard).
- Gear pump for an easy cleaning and maintenance.
- Dispensing tap with magnetic sensor.
- Specific system for automatic return of the handle after the distribution (optional).
- Possibility to set the servings count (cone-counter).
- Door equipped with "anti-vandal", tightening knobs which are essential in the self-service applications.
- The new **CTS** system (**patented**) is a real electronic assistant which prevents malfunctions, tripping in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (My-Soft App) and GSM connections: on request.

## SPECIFICATIONS

Model	Tank capacity	N° cones/h (75 gr)	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	lt		kg		kW		cm	cm	cm	cm	kg
<b>KISS 5 POWER VERTICAL BACKSTAGE G</b>	<b>16 (x3)</b>	<b>960</b>	<b>72</b>	<b>400V/50Hz/3+N</b>	<b>6,5</b>	<b>Water/Air</b>	<b>144</b>	<b>66</b>	<b>73/83</b>	<b>89/93</b>	<b>350</b>
<b>KISS 5 POWER VERTICAL BACKSTAGE P</b>	<b>12 (x3)</b>	<b>960</b>	<b>72</b>	<b>400V/50Hz/3+N</b>	<b>6,5</b>	<b>Water/Air</b>	<b>144</b>	<b>66</b>	<b>73/83</b>	<b>89/93</b>	<b>365</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.

## ***NOTES***

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