

## KEY FEATURES

- A new concept allowing the making and distribution of soft Italian ice cream in small quantities.
- Main body - white/stainless steel.
- 6 litre Capacity
- Makes the ice cream in less than an hour from mix + milk (or water : sorbet)
- Polycarbonate interior slightly inclined to facilitate distribution and cleaning process.
- Horizontal evaporator allowing conservation of product at an ideal temperature (around - 10°C)
- Displays the temperature at the front.
- Control panel (pre-set) allowing specific adjustments of temperature/product density/rotation speed of the mixer.
- Device for blocks in the tap – a lock for closing lid.
- Back panel (customisable) with a backlit LED light screen.
- Interior defrosting system
- Emergency stop system in case the lid opens
- Suitable for all types of preparation for soft ice cream.

## EXTRA SPEC DETAILS

- Power required – 13 amp

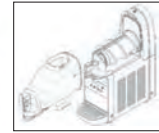


# Ice Cream Dispenser



Minigel 1

Removable anti-shock polycarbonate cover



Easy access for maintenance



Minigel 2



Minigel 3

Model	Dimensions (wx dxh) mm	Temperature Range	Capacity	Weight Kg	See Price List
Minigel 1	195 x 480 x 615	-10°C±1°C	1 x 6 litre	25	
Minigel 2	390 x 480 x 615	-10°C±1°C	2 x 6 litre	45	
Minigel 3	585 x 480 x 615	-10°C±1°C	3 x 6 litre	61	