





Single flavor counter top machine to produce soft ice cream and frozen yogurt.

Top Performance



# **High efficiency components**

Achieve the top performances and non-stop production

# **New charming look**

Introduce a touch of class with the new stainless steel front panel

## Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun

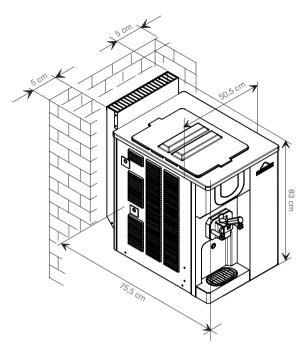
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The above dimensions refer to the air cooled version. Water cooled model is without rear chimney

## **Optional configurations**



### **Self-pasteurization**

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



#### **Teorema Remote Control**

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



#### Single portions dispensing head

With interchangeable nozzles to make single portions and delights



## Self closing device

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess



#### Only You

Customize your machine with your colours and logo



#### Wash Kit

Optional tap above the tank to facilitate the cleaning operations

		Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight	
	241 STEEL			(75gr portions)	lt .	lt .	kW	Α				kg	
	P G	1	Pump Gravity	350* 300*	12 18	1,75	2,9	10	400/50/3**	Air/Water	R404	140 130	

<sup>\*</sup> production capacity depends on the mix used and the room temperature

# **Features**

#### **Benefits**

Stainless steel pressurized g	gear pump (P model)
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With stainless steel gears, the pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Independent pump transmission (P model)

Helps to extend the pump and gears life and allows flexibility and maximum performance

Gravity fed system (G model)

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Tank agitator

Prevents product stratification and helps to reduce foam by maintaining a fluid consistency

Tank rubber lid

Light and handy. It facilitates the cleaning and filling operations

High efficiency beater

Stainless steel beater (P model) for a soft and creamy product. POM beater (G model) for a firm and dry product

Adjustable ice cream flow

Adjustable product flow to meet your specific dispensing speed and volume requirements

Direct expansion cooling cylinder

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Defrost system

Possibility to heat the cylinders to simplify the cleaning procedure

Rear panel chimney (air cooled version)

Allows space optimization and to place one machine besides the other

<sup>\*\*</sup> other voltages and cycles available upon request