

INNOVA  
www.innovaitalia.com

movi



A+  
SYSTEM

A PLUS OF EXCELLENCE  
5 YEARS OF WARRANTY

100%

MADE IN

ITALY

movi

ELECTRONIC BATCH  
FREEZER

INNOVA  
LE MACCHINE PER IL GELATO

# ARTISANAL LINE



## Robustness

1

Robust structure, entirely in stainless steel aisi 304 and large thicknesses with a self-supporting, although compact chassis.



## Fast work cycle

2

In just 7 minutes, Moví allows to turn the mixture into a perfect gelato and thanks to the patented blade and self-expanding spatulas, the cylinder can be completely emptied without any waste during extraction



## Gear motor

3

The use of a gear motor combined to inverters provides the ability to manage various speeds during the processing phases and significantly reduces the maintenance costs compared to the old belt system.



## Fast programming

4

Moví's keyboard and display, intuitive and essential, allow you to quickly set and program the desired consistency of the ice cream.



## Electronic control

5

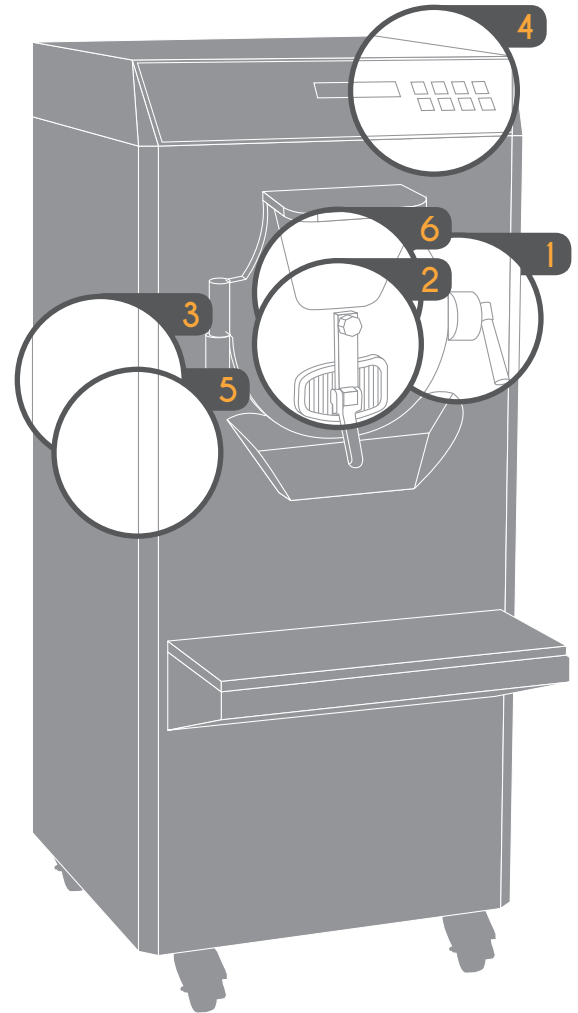
Once set, the batch freezing process proceeds independently thanks to the electronic control of each phase, which allows you to optimize time.



## Easy cleaning

6

Fast and perfect cleaning is a key objective: the simple release system of the blade with the female coupling leaves the freezing cylinder hermetically sealed for an effective cleaning.



Only with us!

A PLUS OF EXCELLENCE  
**5** YEARS OF WARRANTY

# PERFECT BATCH FREEZING FOR A SURPRISINGLY CREAMY RESULT

Innova's Movì is the electronic horizontal professional batch freezer of the latest generation: a functional, practical, robust and reliable work tool. Innova's patented blade ensures absolute hygiene inside the cylinder, a perfect creamy mixture and complete extraction of the ice cream at the end of each work cycle. Movì is equipped with highly efficient motors to ensure the lowest amount of energy consumption in full respect of the environment.

**D Production 100% Made in Italy.** Movì is a product of Innova in Bergamo, Italia which only uses the highest quality materials. The robust structure is entirely made of stainless steel aisi 304, specific for food, with a self-supporting chassis that is very thick, although compact.

**D Energy savings.** The combined use of 2 inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for a direct transmission of motion, ensures considerable energy savings.

**D Time savings.** Fast batch freezing cycle, only 7 minutes for a perfect gelato. Fast cleaning and sanitizing thanks to the simple release system of the blade with the female coupling that leaves the cylinder hermetically sealed for a perfect cleaning.

**D Safety.** The Remote Control System (RCS) directly connects the machine to Innova's service network, which can view the settings of the functions in real time and thus provide a targeted solution to your issues.

**D Tranquility.** Innova is reliable like no other, the first and only to offer a 5-year warranty on all artisanal ice cream machines. The Plus Program is the exclusive voucher plan conceived to protect your Innova ice cream machine in case of any need of maintenance.

## A+

### The technology that gives you more!

The A+ batch freezers, the A+ multifunction and the A+ pasteurizers are the latest generation of ice cream machines that use the A+ system made by INNOVA, thanks to the use of inverters in cooling management.

THE ADVANTAGES OF THE A+ SYSTEM ARE:

- INGREDIENTS ARE QUICKLY CRYSTALLIZED BY A BALANCED QUANTITY OF COLD TO ACHIEVE PERFECT CREAMINESS.
- THE ICE CREAM NEVER FREEZES THANKS TO THE AUTOMATIC MODULATION OF THE THERMAL POWER OF THE COMPRESSOR AT ANY STAGE OF PROCESSING.
- CONSIDERABLE ENERGY SAVINGS.
- FLEXIBILITY IN THE MANAGEMENT OF THE DIFFERENT AMOUNTS OF ICE CREAM.
- PERFECT EXTRACTION THANKS TO THE CONTROLLED COOLING THAT MAINTAINS THE HIGH QUALITY OF THE PRODUCT.



A PLUS OF EXCELLENCE  
**5** YEARS OF  
WARRANTY

100%

MADE IN

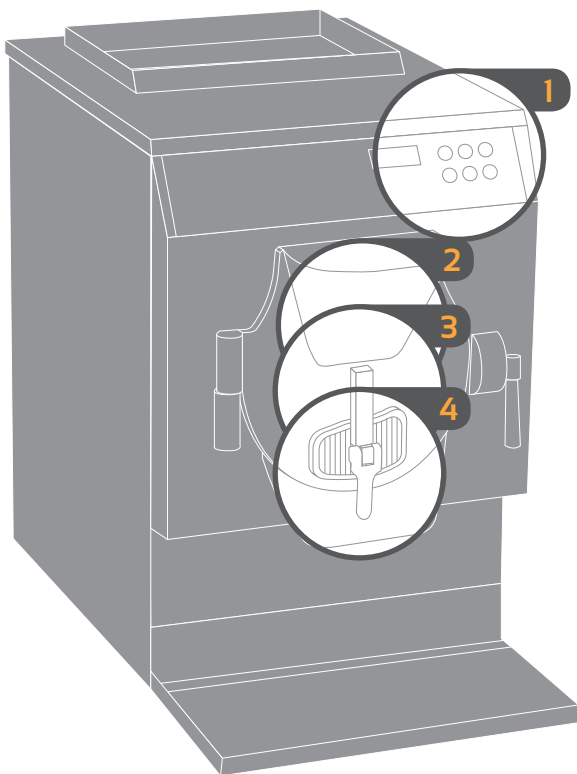
ITALY

*Smart*

ELECTRONIC COUNTER-TOP  
BATCH FREEZER

**INNOVA**  
LE MACCHINE PER IL GELATO

# MAXIMUM PERFORMANCE, MINIMUM SIZE



Smart is the electronic counter-top batch freezer of the latest generation: a model that has structural features and a functional potential of the highest level. Thanks to the compact dimensions, to the absolute mobility and to the air cooling system, it can easily be placed in any space while ensuring in energy consumptions. Smart can continuously produce up to 35 kg of ice cream an hour with.

### **Production 100% Made in Italy.**

Smart is a product of Innova in Bergamo, Italia which only uses the highest quality materials. The robust structure is entirely made of stainless steel aisi 304, specific for food, with a self-supporting chassis that is very thick, although compact.

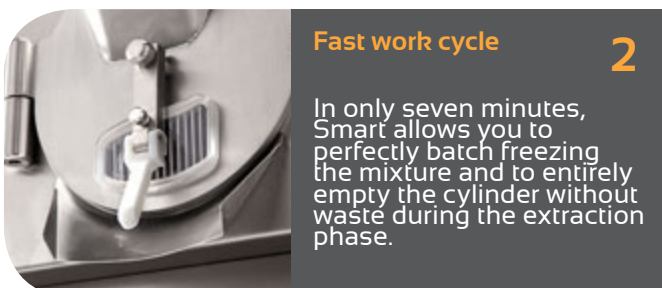
**Energy savings.** The combined use of a series inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for a direct transmission of motion, ensures considerable energy savings.

**Technical support with remote control.** Thanks to the Remote Control System (RCS), Innova's service network can view the settings of the functions in real time.



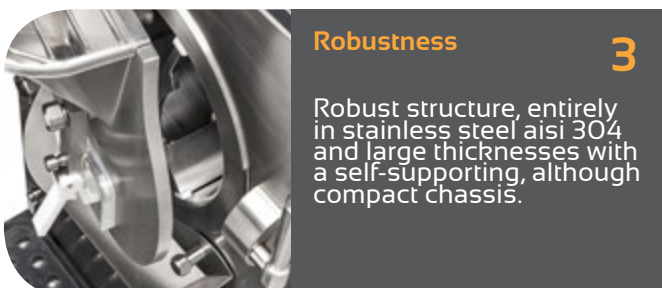
### **Electronic control** 1

Once set, the batch freezing process proceeds independently thanks to the electronic control of each phase, which allows you to optimize time.



### **Fast work cycle** 2

In only seven minutes, Smart allows you to perfectly batch freezing the mixture and to entirely empty the cylinder without waste during the extraction phase.



### **Robustness** 3

Robust structure, entirely in stainless steel aisi 304 and large thicknesses with a self-supporting, although compact chassis.



### **Easy cleaning** 4

The simple release of the blade with the female coupling leaves the cylinder of the batch freezer hermetically sealed for a quick, effective and complete cleaning of the machine when using the cleaning button.

# MOVI & SMART

TECHNICAL SPECIFICATIONS



	MOVI 60 A+	MOVI 60	MOVI 30	MOVI 30 SMART
Power source	400/50/3	400/50/3	400/50/3	400/50/3
Power	6.5kw	6.5kw	4.5kw	4.5kw
Condensation	Acqua	Acqua	Acqua	Aria
Hourly Prod.	25-60 kg	35-60 kg	20-40 kg	20-35 kg
Load cycle	2.5 - 10 lt	4 - 10 lt	2 - 6 lt	2 - 6 lt
Width	61 cm	61 cm	61 cm	58 cm
Depth	60 (+25) cm	60 (+25) cm	60 (+25) cm	72 (+20) cm
Height	143 cm	143 cm	143 cm	83 cm
Weight	265 kg	265 kg	225 kg	205 kg

**INNOVA**  
LE MACCHINE PER IL GELATO

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Innova le macchine per il gelato



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