

MOVISWITCH

TECHNICAL SPECIFICATIONS



	MOVI SWITCH 30	MOVI SWITCH 30 A+	MOVI SWITCH 60	MOVI SWITCH 60 A+
Power source	400/50/3	400/50/3	400/50/3	400/50/3
Power	7 kw	7 kw	10 kw	10 kw
Condensation	Water	Water	Water	Water
Hourly Product.	20-35 kg	20-35 kg	35-60 kg	25-60 kg
Load cycle	2 - 6 lt	1,5 - 6 lt	4 - 10 lt	2,5 - 10 lt
Tecnology	2 inverter	3 inverter	2 inverter	3 inverter
Outer spigot	yes	yes	yes	yes
Width	61 cm	61 cm	61 cm	61 cm
Depth	60 (+25) cm	60 (+25) cm	60 (+25) cm	60 (+25) cm
Height	154 (+10) cm	154 (+10) cm	154 (+10) cm	154 (+10) cm
Weight	270 kg	270 kg	310 kg	310 kg

MOVIMIX

TECHNICAL SPECIFICATIONS



	MOVI MIX 30	MOVI MIX 30 A+	MOVI MIX 60	MOVI MIX 60 A+
Power source	400/50/3	400/50/3	400/50/3	400/50/3
Power	7 kw	7 kw	10 kw	10 kw
Condensation	Water	Water	Water	Water
Hourly Product.	20-35 kg	20-35 kg	35-60 kg	25-60 kg
Load cycle	2 - 6 lt	1,5 - 6 lt	4 - 10 lt	2,5 - 10 lt
Tecnology	2 inverter	3 inverter	2 inverter	3 inverter
Width	61 cm	61 cm	61 cm	61 cm
Depth	60 (+25) cm	60 (+25) cm	60 (+25) cm	60 (+25) cm
Height	144 (+10) cm	144 (+10) cm	144 (+10) cm	144 (+10) cm
Weight	270 kg	270 kg	310 kg	310 kg



movimix

MULTIFUNCTION

INNOVA
LE MACCHINE PER IL GELATO

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Innova le macchine per il gelato



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INNOVA
LE MACCHINE PER IL GELATO

MAXIMUM CUSTOMIZATION AND INFINITE FLAVOR COMBINATIONS

MoviMix is a small, complete and multifunctional production lab that performs two essential ice cream production operations: pasteurization and batch freezing. MoviMix allows ice cream makers to customize each flavor of ice cream based on their own experience and to manage the amount that needs to be produced: the elevated hourly production, the optimal cooling capacity and the energy savings make MoviMix the ideal system for professional needs.

- Production 100% Made in Italy.** MoviMix is made by Innova in Bergamo, Italia using only 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 3 inverters, to control the consumption of electrical energy, and of highly energy efficient class IE3 gear motor for a direct transmission of motion, ensures considerable energy savings.
- Time savings.** Fast pasteurization and batch freezing cycles, little time required for the cleaning and sanitizing operations, thanks to the showerhead system inside the heating cylinder and to the easy to release blade with a female coupling in the batch freezing cylinder.
- 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.
- 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 freezing, 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.

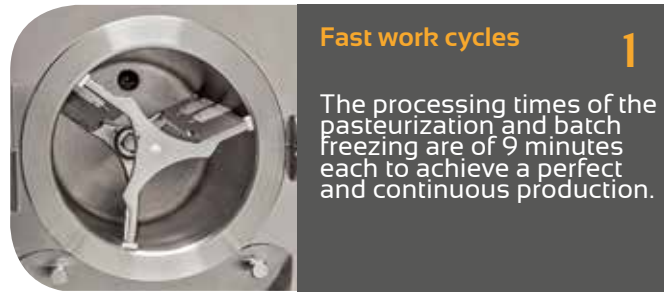
THE ADVANTAGES OF THE A+ SYSTEM ARE:

- 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.

moviSwitch

MoviSwitch is the new Multifunction machine by INNOVA with an outer spigot for the transfer of the mixture. This allows you to customize each single gelato recipe basing on your experience.

- Outer Spigot**
- Easy to clean: just two components to remove**
- Customize your recipe**



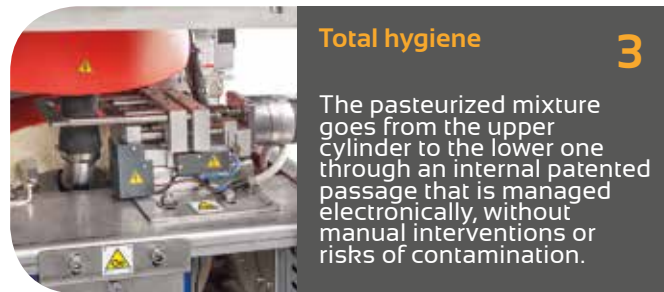
Fast work cycles 1

The processing times of the pasteurization and batch freezing are of 9 minutes each to achieve a perfect and continuous production.



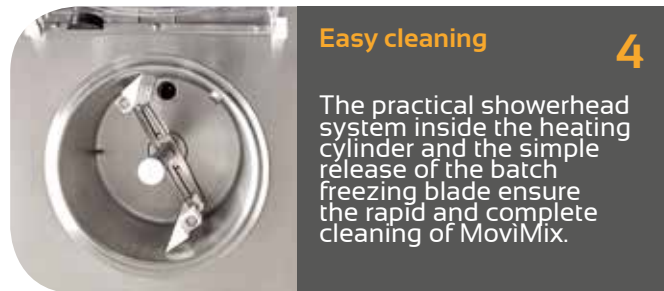
Fast programming 2

Two simple and intuitive keyboards allow for a separate programming of the pasteurization and batch freezing cycles by using customized settings.



Total hygiene 3

The pasteurized mixture goes from the upper cylinder to the lower one through an internal patented passage that is managed electronically, without manual interventions or risks of contamination.



Easy cleaning 4

The practical showerhead system inside the heating cylinder and the simple release of the batch freezing blade ensure the rapid and complete cleaning of MoviMix.



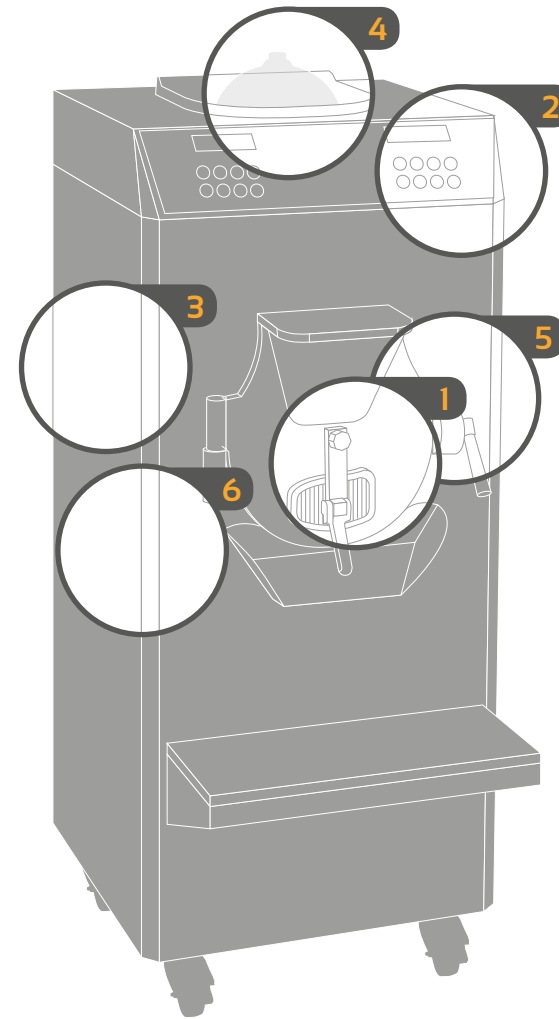
Robustness 5

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



Electronic control 6

After setting, the pasteurization and batch freezing processes proceed independently thanks to the electronic control of each phase: thus allowing you to optimize time.



Only with us!

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY