INNOVA
LE MACCHINE PER IL GELATO

HORIZONTAL ELECTRONIC BATCH FREEZER

MOVI 60

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.

INNOVA IS THE FIRST ITALIAN GELATO PRODUCER TO OFFER

5 YEARS WARRANTY

PRODUCTION

The machine serves cream based gelato, fruit based gelato and Italian slush.

CAPACITY

From 4lt. to 10lt. of mix / cycle
From 35kg to 60kg/h of gelato

ELECTRONIC CONTROL

The freezing cycle is automatic and the machine detects automatically the consistency of the product.
The user just sets the desired consistency paramenter.
The machine detects automatically the quantity of mix and stops automatically to avoid production errors;
The machine is equipped with 1 Inverter on the blade to grant several automatic rotation speeds.

COOLING SYSTEM

Water Cooling and Air Cooling available.

AISI 304 stainless steel 14mm Door AISI 304 stainless steel Internal structure.

Patented FEMALE blade system - MALE cylinder Self-expanding knifes - NO SCREWS and NO SPRINGS.

Gear motor IE3 - Premium efficiency energy class Powered by inverter - NO BELTS.

User Friendly Water Proof keyboard and LCD display for selection of the desired program.

N. 1 Inverter on the blade to grant several automatic rotation speeds.

Simplified cleaning procedures with the MALE Cylinder System The cylinder can be completely emptied without any waste during extraction.

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WWW.INNOVAITALIA.COM

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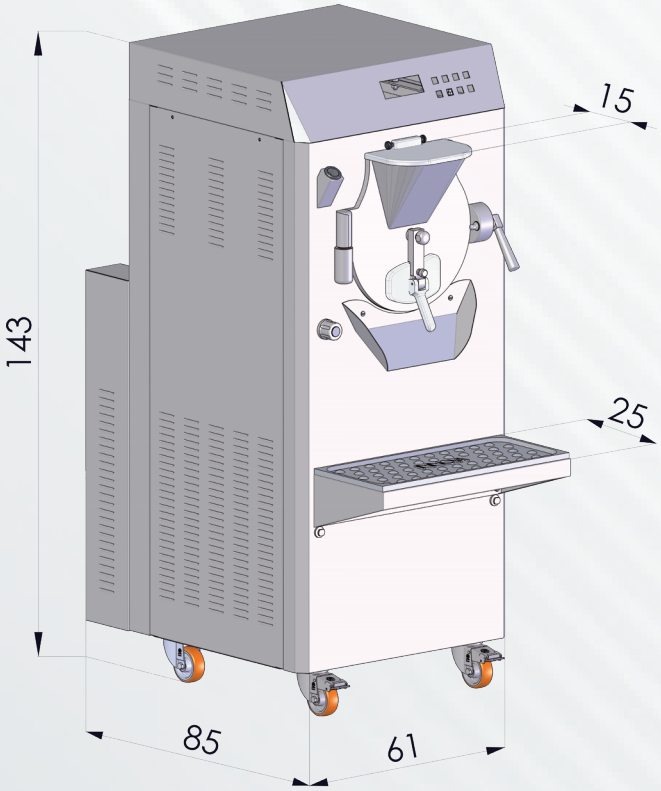

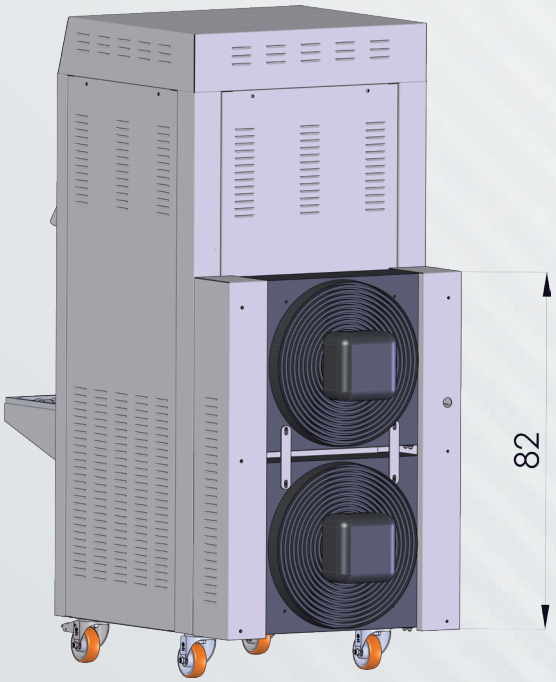

Power source	400/50/3
Power	7kw
Condensation	Water or Air cooling
Hourly Prod.	35-60 kg
Load cycle	4 - 10 lt
Width	61 cm
Depth	100 (+10) cm
Height	143 cm
Weight	270 kg
Product code	IN60MA01N
Power supply	3 x 400 VAC + N + PE / 50-60 Hz
Marking	CE
Gas	R 452 A

TECHNICAL SPECIFICATIONS

- 4 stainless steel wheels Ø80x3 - breake on front wheels, turning back wheels;
- Integrated shower with safety electrovalve and separated connection;
- The machine keeps the ready gelato conserved at the best quality for 20 minutes;
- Ejection mode includes the possibility to restart multiple times the compressor;
- Semi hermetic FRASCOLD compressor with protection;
- LAN connection cable for RCS - REMOTE CONTROL SYSTEM;
- Self-expandible scrapers without springs or screws;
- 15 Fruit Gelato Consistency levels, 15 Cream Gelato consistency levels, Slush Program, Washing Program, Ejection Mode;
- Female Blade - male Cylinder System.

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