



10
20
20T



4GEL
ICE CREAM MACHINES AND EQUIPMENT

OBTAIN
THE BEST
EMULSION
POSSIBLE, ISN'T
NEVER BEEN
SO EASY





10



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THE EVOLUTION OF THE EMULSION

Obtain the best emulsion possible, isn't never been so easy

THE PRESENCE OF **ROUNDED PARTS** IS WARRANTY OF:

- **Greater** operational safety;
- **Ease and smoothness** in cleaning;
- **Superior** build quality;
- **Less deposit** of parts of the product (greater hygiene).

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FLAT SUPPORT BASE

- **Facilitates** right/left and left/right **movement** of the containers;
- Reduces continuous lifting work efforts;



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POSSIBILITY COMBINATORY

- By combining the EVOMIX with an induction plate and a pot, many **IMPORTANT STEPS** for ice cream mixes are achievable (avoiding previous steps).
- Same function for **many important steps pastry**. Saving time and improving the different internal structures.



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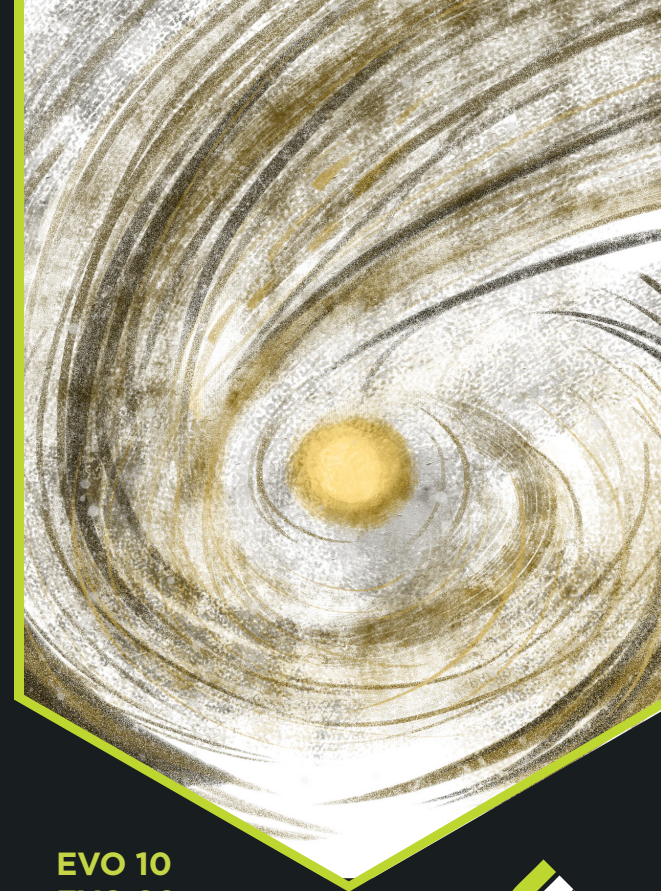


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MIXTURES OF HIGHEST QUALITY

- ▷ Cutting and reduction of particles down to 2 microns;
- ▷ **Maximum physical cohesion** between small particles;
- ▷ Consequent improvement of the effects on production;
 - ▷ **Improvement of the maturation quality of the blends;**
 - ▷ **Product development during leavening and / or cooking processes.**



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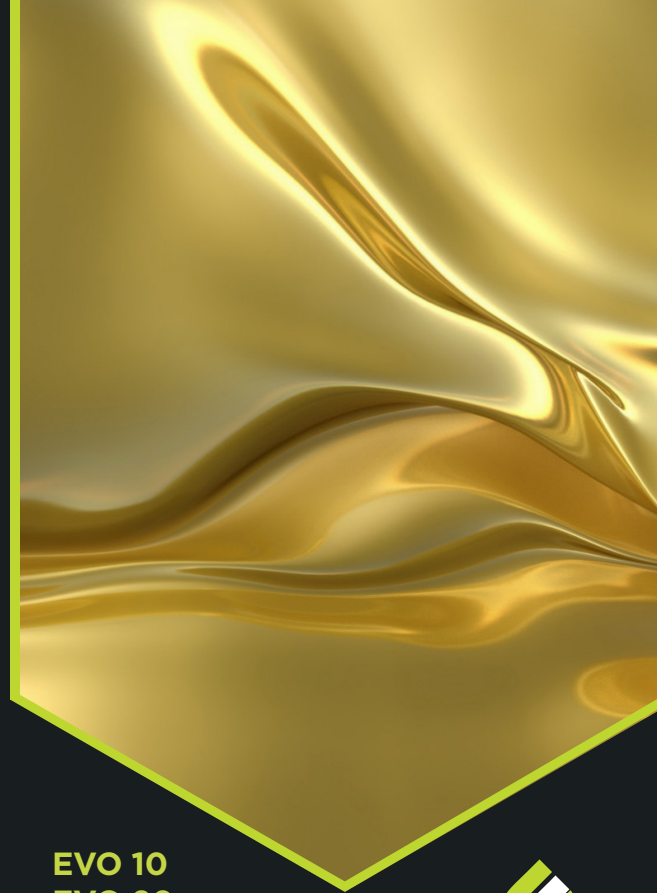
HOMOGENEITY' OF THE BLENDS

Thanks to the quality emulsion, the structures of the emulsified products undergo cuts in the molecules, forming a **GREATER INTEGRATION between them**. This increases the life of the products by many times and guarantees:

- ▷ No structural changes in cold storage or cooking;
- ▷ There is no separation of water.



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INCREASE IN VOLUME AND LONGER LIFE OF PRODUCTS

Very important effects that can only be obtained with a **qualitatively superior emulsion**. Not only MORE YIELD and MORE DEVELOPMENT in the preparatory phase of ice cream and pastry but for many products you will get an **increase of 20 to 30% more**.



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LOW NOISE

- ▷ The research and development of the different parts have led to a strong lowering of the decibels;
- ▷ Performance and power remain unchanged;
- ▷ Noise reduction that benefits the operator.



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REDUCTION OF MANUALS AND TIMES WORKING

- Thanks to a lean, simple and performing product that hides continuous research behind it (the result of thirty years of experience), **the work is reduced;**
- Experience merged into a machine that combines ease of use and streamlining of each production operation.



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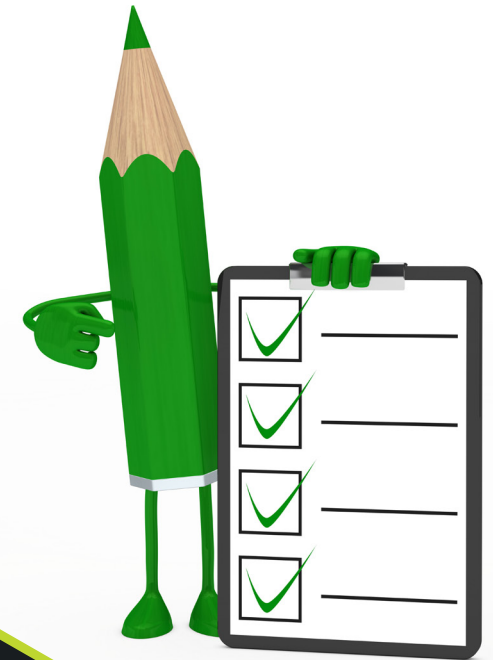


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GREEN REPORT OF NECESSITY AND PERFORMANCE

- ▷ A key relationship between low cost demand and excellent performance;
- ▷ It covers that market segment that requires a leaner but still performing machine;
- ▷ Relationship that provides care and attention to the customer's economy and his production needs.



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EVOMIX 10 AND 20 WITH **SIMPLIFIED COMMANDS**

- ▶ A simplified but complete push-button panel in both models. Functionality at your fingertips, distinct from each other and positioned in an ergonomic version;
- ▶ The model 20 has in addition the **TIMER** button for a further processing time and subsequent automatic stop of the machine.



**EVO 10
EVO 20**



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EVOMIX 20 T WITH TOUCHSCREEN

- All the fundamental functions already present in versions 10 and 20 are collected here in digital version.
- Above the Touch Panel there is the machine emergency stop button.



EVO 20 T



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DEEP CLEANING

- In addition to the classic simple cleaning of the surfaces, by removing some screws, it is possible to clean the engine parts;
- Key feature of a product that can last a lifetime;



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EVOMIX 10

DIMENSIONS	L. 36.5 cm. x P. 42 cm. x H. 70 cm. (103 cm. extended)
AVERAGE ABSORBED ELECTRICAL POWER	0,37 kW
PERIPHERAL SPEED	16 mt. per second
POWER SUPPLY	230 VAC 50/60 Hz
WEIGHT	Kg. 48

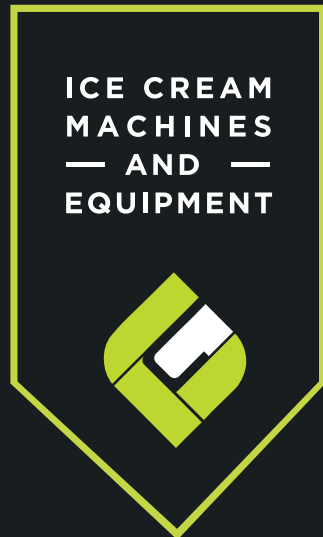
EVOMIX 20

DIMENSIONS	L. 40 cm. x P. 45 cm. x H. 75 cm. (113 cm. extended)
AVERAGE ABSORBED ELECTRICAL POWER	0,75 kW
PERIPHERAL SPEED	19 mt. per second
POWER SUPPLY	230 VAC 50/60 Hz
WEIGHT	Kg. 58

EVOMIX 20 T

DIMENSIONS	L. 40 cm. x P. 45 cm. x H. 75 cm. (113 cm. extended)
AVERAGE ABSORBED ELECTRICAL POWER	0,75 kW
PERIPHERAL SPEED	19 mt. per second
POWER SUPPLY	230 VAC 50/60 Hz
WEIGHT	Kg. 58





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