



MINIGEL750 & MINIGEL1500

Overview of the product.

With MINIGEL small batch commercial ice cream machines, you can create delicious frozen desserts in minutes. Fully automatic, MINIGEL takes the trouble and guesswork out of making delicious ice cream, sorbet, frozen yogurt, gelato, and frozen drinks at home. Ingredients go into the bowl, the timer is set, two buttons are pressed and about 30 minutes later frozen confection is ready to enjoy. Because the machine doesn't require its bowl to be frozen for hours in a refrigerator's freezer (like less expensive machines that only churn), it can immediately begin making another batch. Not only does it work professionally, it looks hygienic as the parts in contact with product like housing, bowl, and paddle are made of food grade stainless steel for sanitation and easy cleaning.

Sold and serviced by

Swedinox Impex Private Limited: Sheffield Towers, A1/97 SIDCO Nagar, 4th Street, Villivakkam, Chennai-600049, India. [0091 8754762538](tel:00918754762538) | swedinoximpex@gmail.com | www.swedinoximpex.com

Characteristics

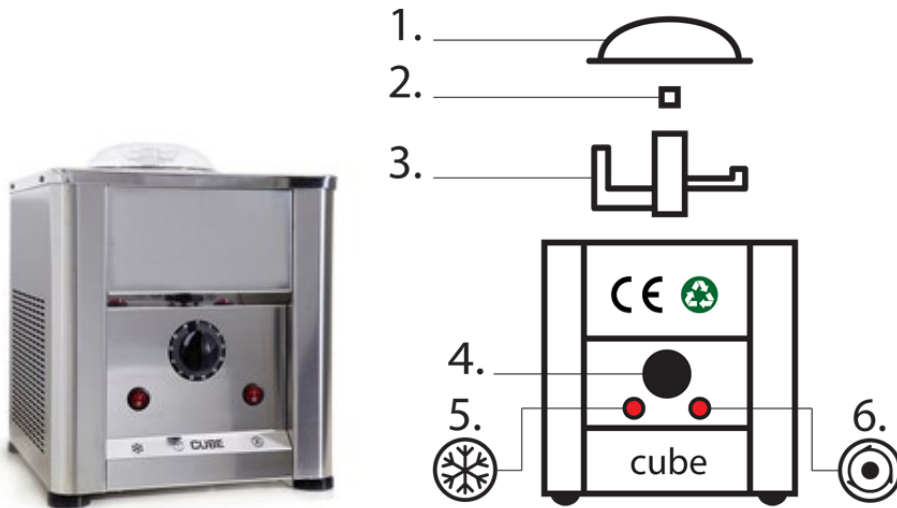
- Suitable for use with homemade mix, liquid compounds and powdered products.
- Live gelato / ice cream batch freezer machine suitable for production, display and selling of freshly churned Gelato, Sorbet and natural Ice-Creams.
- Innovative , compact & elegant patented design.
- Professionally constructed in brushed & polished food grade stainless steel with matching stainless steel paddle.
- Completely self-contained freezing unit allows for continuous use.
- No pre-freezing, ice or salt needed; this means no mess.
- Simple controls.
- Transparent lid with safety, that - when removed - automatically stops the paddle from churning.
- Transparent lid enables the live view of whole ice cream making process.
- Heavy duty motor shuts off automatically if batch becomes too hard.
- The slow rotation motor gear box provides for rich, flavorful gelato with minimal overrun.
- Custom color powder coating available upon request.
- Made with sustainable materials, recyclable packaging, an energy efficient motor and green refrigerant.
- Handcrafted in Italy.



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MINIGEL 750



MINIGEL750 is Ideal for families & small restaurants, prepares up to 1 1/2 quarts (1.5 liters) of homemade gelato, ice cream, sorbet and frozen yogurt per hour. All MINIGEL are made with sustainable materials.

Width: 11.8 in

Height: 11.8 in

Depth: 11.8 in

Weight: 35.3

Refrigerant: R134a (70 grams)

Power (HZ): 140W

Voltage (W): 220V/50Hz

Absorbed electricity (A): 1,5

Type of gas used: R134a

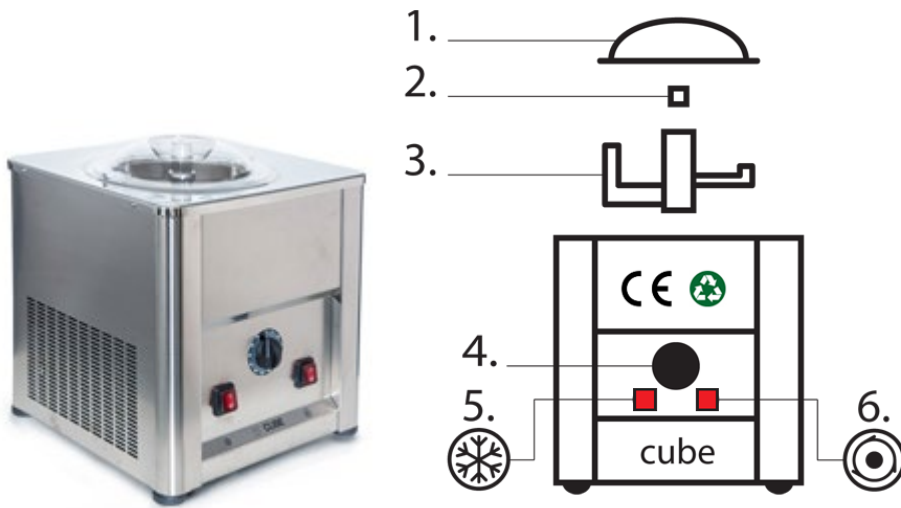
Full gas capacity (G): 85

1. LID - it protects the product during preparation. The transparent lid comes equipped with a safety, that - when removed - automatically stops the paddle from churning. 2. LOCKING NUT - it is used to block and maintain the paddle in its correct position. Once unscrewed, the paddle can be removed for cleaning and maintenance. 3. PADDLE - made of stainless steel, the rotating paddle produces frozen desserts by pushing the ingredients towards the internal wall of the mixing bowl, which is cooled by an internal compressor. 4. TIMER - a mechanical 60-minute timer that works in conjunction with a churn and chill switch to shut the unit off when a set time has elapsed. 5. CHILL SWITCH - an illuminated chill switch controls the compressor ("I" with light ON indicates the compressor is in function - ON; "O" with light OFF indicates the compressor is OFF). 6. CHURN SWITCH - an illuminated churn switch controls the rotary motor and stainless steel paddle ("I" with light ON indicates the rotary motor and paddle are in operation - ON; "O" with light OFF indicates the rotary motor and paddle are OFF).

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MINIGEL1500



MINIGEL1500 is Perfect for larger restaurants, cafés & catering, prepares up to 3 quarts (3 liters) of homemade gelato, ice cream, sorbet and frozen yogurt per hour.

Width: 35 cm
height: 35/13,8 in
Depth: 35/13,8 in
Weight: 55,1 kgs
Refrigerant: R404a (85 grams)
Power (HZ): 440W
Voltage (W): 220 or 110
Absorbed electricity (A): 2,5
Type of gas used: R404a
Full gas capacity (G): 85

1. LID - it protects the product during preparation. The transparent lid comes equipped with a safety, that - when removed - automatically stops the paddle from churning. 2. LOCKING NUT - it is used to block and maintain the paddle in its correct position. Once unscrewed, the paddle can be removed for cleaning and maintenance. 3. PADDLE - made of stainless steel, the rotating paddle produces frozen desserts by pushing the ingredients towards the internal wall of the mixing bowl, which is cooled by an internal compressor. 4. TIMER - a mechanical 60-minute timer that works in conjunction with a churn and chill switch to shut the unit off when a set time has elapsed. 5. CHILL SWITCH - an illuminated chill switch controls the compressor ("I" with light ON indicates the compressor is in function - ON; "O" with light OFF indicates the compressor is OFF). 6. CHURN SWITCH - an illuminated churn switch controls the rotary motor and stainless steel paddle ("I" with light ON indicates the rotary motor and paddle are in operation - ON; "O" with light OFF indicates the rotary motor and paddle are OFF).

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