

# SUPER

## Cream line



### 5L BOWL CAPACITY

Prepare small quantities avoiding unnecessary waste and allowing more frequent product rotation for a greater freshness. Perfect also for off-season use, when demand of chilled products is limited.



### STAR NOZZLE

Perfect for making ice cream patterns to ensure excellent visual results as well as fine precision work thanks to their very neat finish.



### FAST SERVING

EVO is equipped with Easy extraction button that increases mixer rotation speed to make it easier to come out the product.



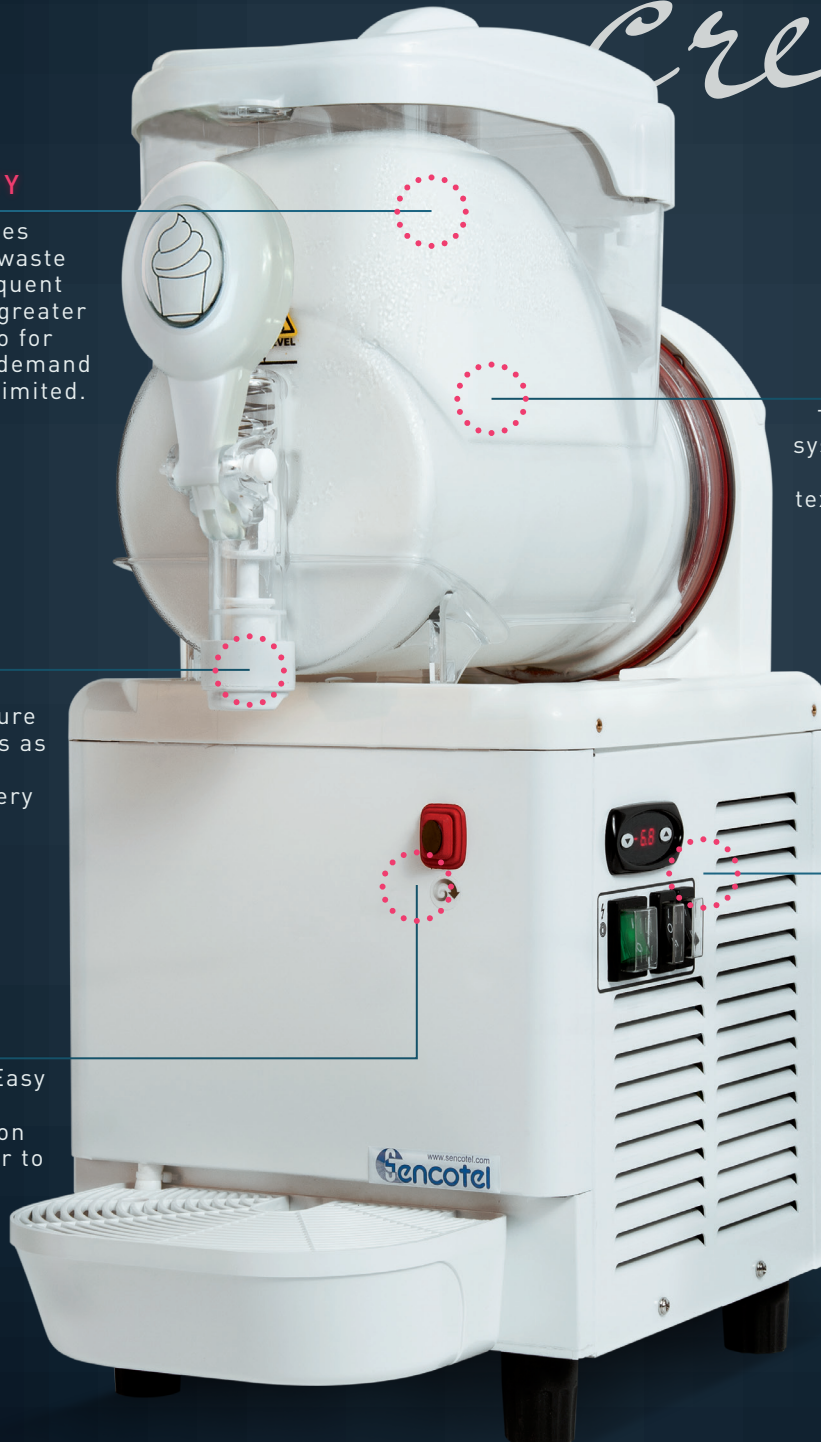
### SLUSH & CREAM

Thanks to its powerful freezing system, Evo can chill the product to  $-8^{\circ}\text{C}$ , creating creams with texture similar to soft ice cream.



### EASY-TO-USE

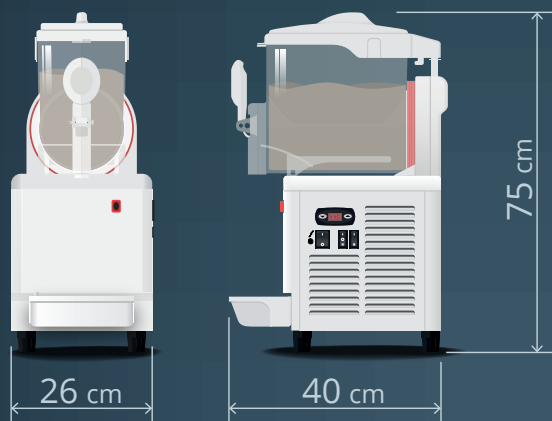
Just select between Slush or Cream production with the simple touch of a button. Change the consistency of the product through display.



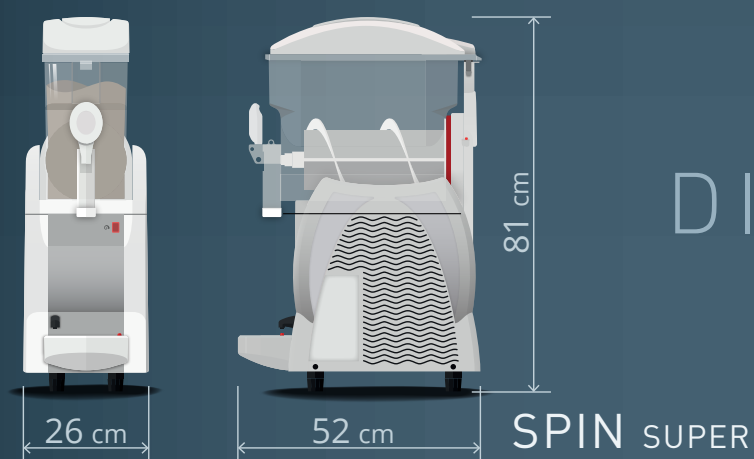
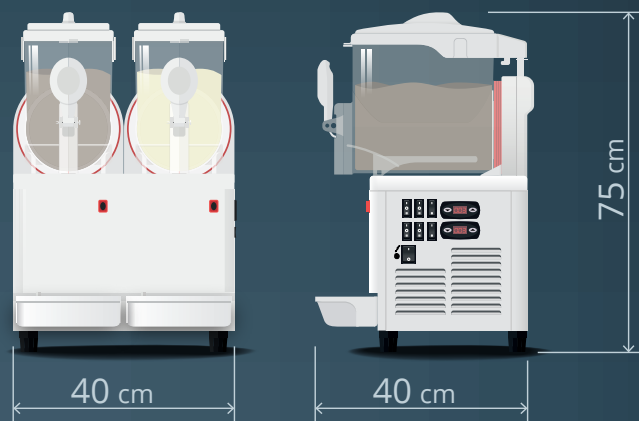
Practical and compact (up to 30% smaller than standard slush machine), can be installed anywhere thanks to its small size.



G5 SUPER 1



G5 SUPER 2



## DIMENSIONS

## TECHNICAL FEATURES

G5 SUPER 1

G5 SUPER 2

SPIN SUPER

PRODUCTION	Slush, Creams, Cold Drinks, Cocktails,		
WORKS WITH	Powder, Liquid concentrate, Alcohol, Fruit-base products		
N° OF BOWLS	1	2	1
BOWL CAPACITY	1 x 5L	2 x 5L	1 x 10L
VOLTAGE	230V / 50Hz		
POWER	350W	650W	500W
AMP	2.6A	4.8A	3.7A
NET WEIGHT	22Kg	33Kg	29Kg
COOLING	Air cooled condenser		
CONTROL	Mechanical		
STANDARD COLOUR	White		
CUSTOMIZATION	Frontal panel can be customizable with stickers		
OPERATING TEMP.	Min 20°C - Max 32°C		