

ICE CREAM MAKER

GC5000

Il Gelataio



GC5000

- User-friendly ice-cream maker with “continuous chilling system”.
- Suitable for continuous use. Compressor driven ice-cream maker produce all the cold needed rapidly, independently and continuously
- Real refrigeration system consisting of a hermetic compressor, condenser, fan and evaporator able to provide the chilling power required rapidly.
- Incorporate a motor to mix and whip the ingredients.
- A new patented chilling system optimises transmission of the cold and avoids dispersal. The coil containing the refrigerant fluid is in direct contact with the stainless steel bowl.
- Power 230 watt.
- Removable stainless steel bowl for more convenient use and storage.
- Bowl capacity: 1.2 litres to produce 0.800 kg. of ice-cream.
- A special patented paddle optimises mixing and whipping.
- Lid with hermetic “cold saver” seal. Transparent to check on ice-cream preparation.
- 3-function knob:
 - 1) paddle function to blend the ingredients before preparation;
 - 2) paddle and start-up of chilling system function to produce the ice-cream;
 - 3) chilling only system function to maintain the ice-cream at the right temperature until eaten.
- Ice-cream spatula.
- Bowl, lid and paddle can be washed in a dishwasher.
- Accessories: recipe book, spatula

HOUSEHOLD APPLIANCES

TECHNICAL DATA

Bowl capacity	l	1.2
Dimensions (wxdxh)	mm	
Max ice-cream production	kg	0.8
Input power	W	230
Rated voltage/Frequency	V/Hz	240 / 50



Who can resist a good looking Italian?