



Professional equipment for preparing cold creams, sorbets, and granitas. Available in Easy (mechanical regulation) and ETC (electronic control) versions.

#### Certifications



#### Available Voltages

230V 50Hz / 240V 50Hz / 115V 60Hz / 208-220V 60Hz / 100V 50-60Hz

Technical Specifications	ICON 11/1	ICON 11/2	ICON 11/3
Capacity (L)	11	22	33
Height (cm)	67	67	67
Width (cm)	21	43	65
Depth (cm)	54	54	54
Net weight, approx. (Kg)	28	44	63
Gross weight, approx. (Kg)	30	46	66
Power * (W)	550	750	1150
Gas	R290	R290	R290

Additional Technical Features	Safety and control devices
Shatterproof PETG (Tritan) container - BPA free	Noise level below 70 dB (A)
Re-COVER: for energy savings and reduced condensation	ATEX electrical components
POM plastic stirrer	Hermetic compressor with protector
Painted steel body	Pre-equipped for tap lock
Air-cooled condenser	Easy to disassemble and clean
Lid unlocking button	Day/night function (production/maintenance mode)
Fixed-speed gear reducer	Intuitive control panel (ETC version)
Patented magnetic transmission	Product temperature control (ETC version)
	Product temperature display (ETC version)
	Product temperature alarm (ETC version)

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Container / lid unlocking with key	Customizable flavor marker
Product lighting	