

ICON 6

ugolini®

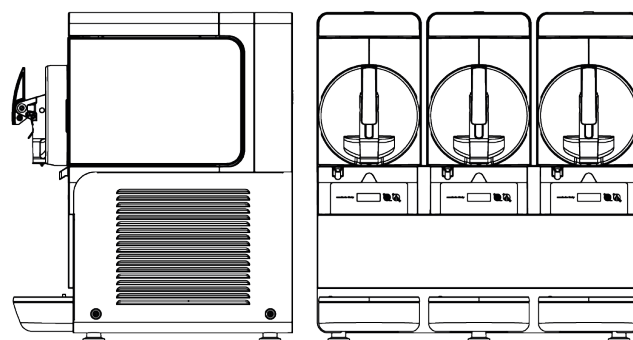
Professional equipment for preparing cold creams, sorbets, and granitas. Available in Easy (mechanical regulation) and ETC (electronic control) versions.

Certifications



Available Voltages

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



Technical Specifications	ICON 6/1	ICON 6/2	ICON 6/3
Container capacity (L)	6	12	18
Height (cm)	60	60	60
Width (cm)	19	39	60
Depth (cm)	52	52	52
Net weight, approx. (Kg)	24	38	50
Gross weight, approx. (Kg)	26	40	52
Power * (W)	350	500	800
Gas	R290	R290	R290

* Test conditions: 32°C - 230V 50Hz - 1st hour of operation

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

Optional Accessories

Unlocking container / lid with key	Product lighting
Customizable flavor marker	

MILANO DISPENSERS spa

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We reserve the right to make changes without prior notice.