

MiniGEL Plus

ugolini®

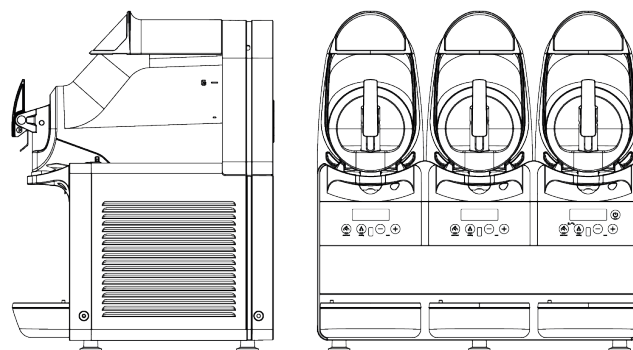
Professional equipment for preparing gelato creams, cold creams, sorbets, and granitas. Includes a cup presence sensor and display.

Certifications



Available Voltages

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



Technical Specifications	MiniGEL Plus 1	MiniGEL Plus 2	MiniGEL Plus 3
Container capacity (L)	6	12	18
Height (cm)	62	62	62
Width (cm)	20	40	60
Depth (cm)	48	48	48
Net weight, approx. (Kg)	27	47	62
Gross weight, approx. (Kg)	29	51	65
Power * (W)	350	650	800
Gas (115V 60Hz / 230V 50Hz)	R290	R290	R290
Gas (other voltages)	In compliance with current regulations, one of the following gases will be used: R1234ZE, R454C, R513a.		

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

Additional Technical Features	Safety and control devices
Noise level below 70 dB	R290 gas models equipped with ATEX electrical components
Shatterproof PCTG container - BPA free	Hermetic compressor with protector
Re-COVER: for energy savings and reduced condensation	Intuitive control panel
POM plastic container stirrer	Display
Painted steel and ABS body	Electronic product density control
Air-cooled condenser	Electronic control and display of product temperature
Tilted container for easy emptying	Timer for day / night function
Mechanical transmission	Pre-equipped for tap lock
Cup presence sensor	Day/night function (production/maintenance mode)
Easy to disassemble and clean	Product temperature alarm
Product lighting	
Illuminated cover	

Options available upon request

Unlocking container / lid with key	LED WALL (illuminated front display)
Backlit graphics - LED technology	

MILANO DISPENSERS spa

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We reserve the right to make changes without prior notice.