

Gelato Machine 20 Ltr

Rs. 120000(GST Extra)

"Gelato" it is an Italian word used for Ice cream. It is made up of natural ingredients. It has a good nutritional value having very less fat content less than 5%. Ice cream lovers are diverting towards gelato as its taste, and texture is incredible, seems too softer and silkier than normal or industrial ice-cream. Gelato is made with the same ingredients which are used in Regular ice cream viz. milk or milk or milk powder, sugar and sugar substitutes and stabilizers.

We can find Gelato ice cream lovers everywhere .as everyone wants to escape from the boring regular ice cream. This latest Gelato ice cream is very much lovable in India. Hence the demand of gelato making machine has increased a lot from the last few years. Commercial Gelato machines are production efficient, reliable and cost effective. Available in 20L/H capacity. Our machine is the best in production and friendly to make all gelato recipes. The gelato machine is the best to run multiple ice cream parlor.



Technical Specifications :

Capacity	: 220 L/h
Dimensions	: 435x49x650 mm
Refrigerant	: R404a/380g
Power	: 1400 W
Power supply	: 220/50 Hz
Climate type	: ST
Electricity Safe type	: I
Net weight	: 65Kg

Features :

Best for the Commercial application.

Durable stainless steel body.

Fast production.

Power efficient.

Space saver.

18 Apr 2024 - Price Valid For 15 days

No 55, Sri Ram Nagar, Bharathiar University Post, vadavalli, Coimbatore - 641 046. Phone: 9489110117

ashwin@cookkart.in | <https://www.cookkart.in/>

Application : To Make all gelato Ice cream recipes

Warranty : 1 Year

Product Video :

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