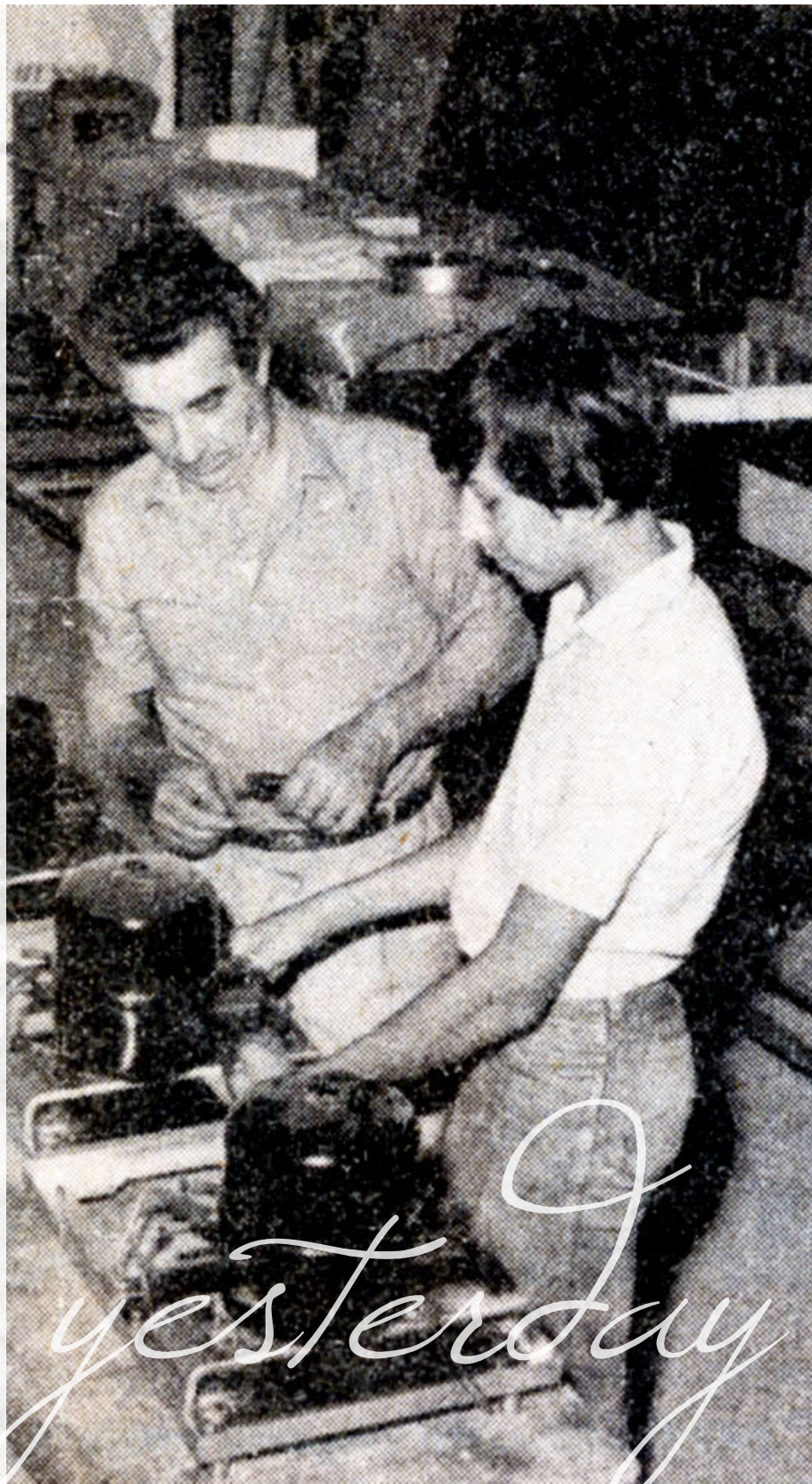




“In **the early 1960s**, Piero Musso - a refrigeration engineer like his father before him - hit on an absolutely revolutionary idea almost by chance. He decided to build a small machine specifically for restaurants and businesses that wanted to make small amounts of ice cream without massive investments in oversized equipment.

He went on to develop and patent his brainchild, which quickly turned into his main business activity. His range went from family-sized ice-cream makers to machines for small restaurants and gatherings. By taking part in important international trade fairs, he made his machines known from Europe to Australia and,



yesterday

in the mid 1990s, he took on the challenging American market. His transatlantic success transformed him from a small craftsman to a small business and his machines were written up by leading international publications, including the New York Times and the Financial Times, to name but a few.

Today in the **third millennium**, our goals are exactly the same as they were in the early 1960s. We aim to strike a balance between the traditional craftsmanship involved in our entirely Italian made machines - with all the attention to detail and practicality that entails - and developing new markets and production technology.



Today



“ *“The Cadillacs of ice cream makers”*
Los Angeles Daily News

*“If you're serious about making
your own ice cream, this is the machine for you”*
Wall Street Journal

”

»»» HOME ICE CREAM MACHINE

MINI



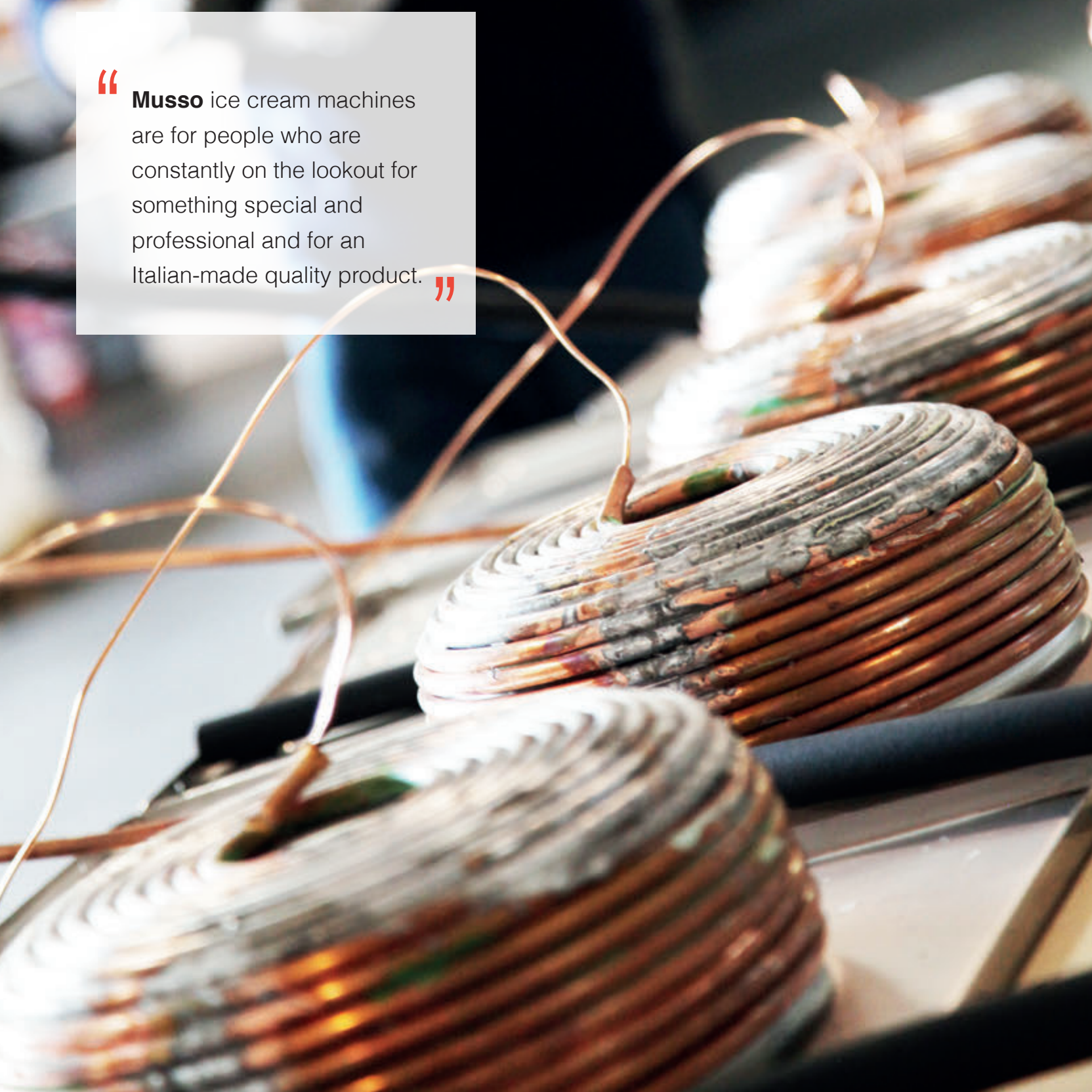
Max ingredient capacity (L).....	0.75
Bowl capacity (L).....	2
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	27x45x30
Net weight (kg).....	18
Power (W).....	200
Paddle induction motor (RPM).....	80
Mechanical timer (min).....	60
Standard current, single phase.....	110/60 - 230/50
Refrigerant.....	R134A
Body.....	Stainless Steel

STELLA

Max ingredient capacity (L).....	1.5
Bowl capacity (L).....	3
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	31x51x35
Net weight (kg).....	31
Power (W).....	250
Paddle induction motor (RPM).....	76
Mechanical timer (min).....	60
Standard current, single phase.....	110/60 - 230/50
Refrigerant.....	R134A
Body.....	Stainless Steel



“ **Musso** ice cream machines are for people who are constantly on the lookout for something special and professional and for an Italian-made quality product. ”



»»» PROFESSIONAL ICE CREAM MACHINE

STELLA CHEF



Max ingredient capacity (L).....	1.5
Bowl capacity (L).....	3
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	31x51x35
Net weight (kg).....	31
Power (W).....	250
Paddle induction motor (RPM).....	76
Mechanical timer (min).....	60
Standard current, single phase.....	230/50
Refrigerant.....	R134A
Body.....	Stainless Steel

GIARDINO

Max ingredient capacity (L).....	2.5
Bowl capacity (L).....	6
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	43x62x62
Net weight (kg).....	62
Power (W).....	570
Paddle induction motor (RPM).....	72
Mechanical timer (min).....	60
Standard current, single phase.....	110/60 - 230/50
Refrigerant.....	R134A
Body.....	Stainless Steel



“Our machines have found their way into the kitchens of enthusiasts and the most prestigious restaurants, and have come to represent real home-made **Italian gelato** abroad.”

”





PROFESSIONAL ICE CREAM MACHINE

CLUB

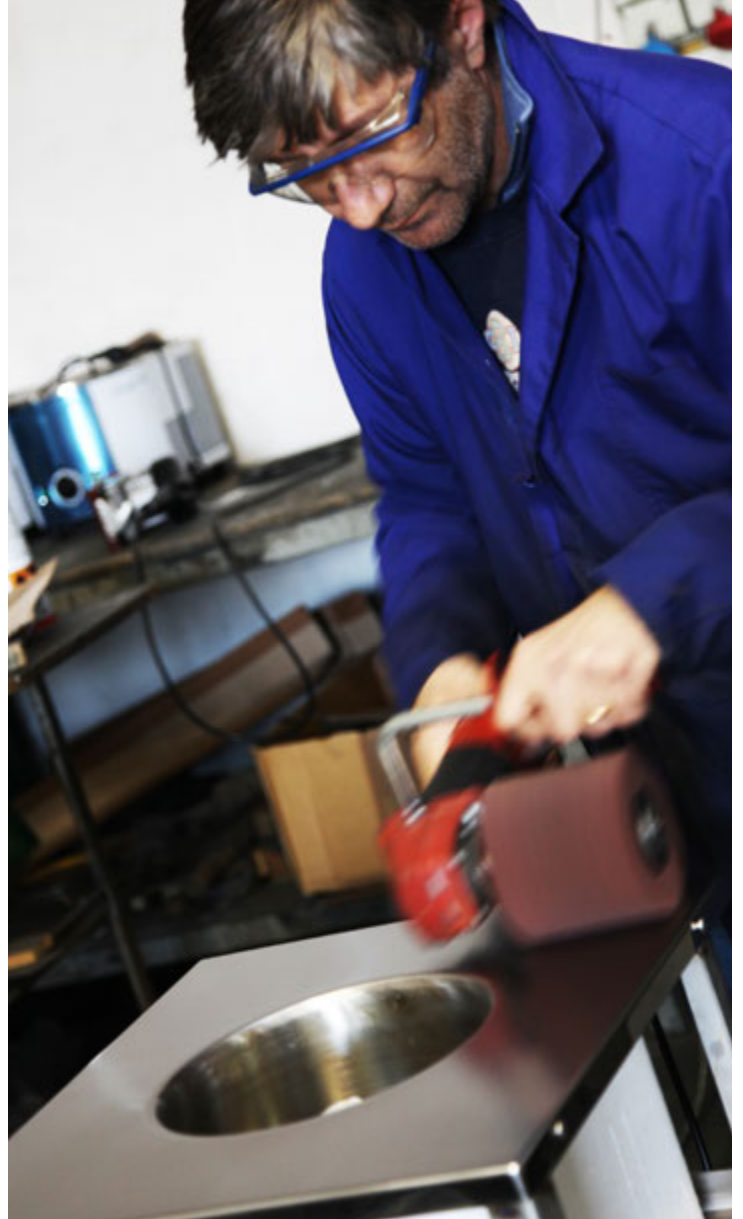


Max ingredient capacity (L).....	2.5
Bowl capacity (L).....	6
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	83x42x45
Net weight (kg).....	65
Power (W).....	570
Paddle induction motor (RPM).....	72
Mechanical timer (min).....	60
Standard current, single phase.....	110/60 - 230/50
Refrigerant.....	R134A
Body.....	Stainless Steel

CONSUL

Max ingredient capacity (L).....	3.5
Bowl capacity (L).....	15
Preparation time (min).....	30/40
Dimensions: height, width, depth (cm)....	85x44x60
Net weight (kg).....	105
Power (W).....	1200
Paddle induction motor (RPM).....	76
Mechanical timer (min).....	60
Standard current, single phase.....	230/50 - 230/60
Refrigerant.....	R404A
Body.....	Stainless Steel





“ We are still **craftsmen** in our approach, which means we produce quality and follow every step of the production process with patience, commitment and care.

”



“Growing for us means making our little **gems of Italian craftsmanship** known to yet another part of the world.” ”

Mariolina Musso



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