

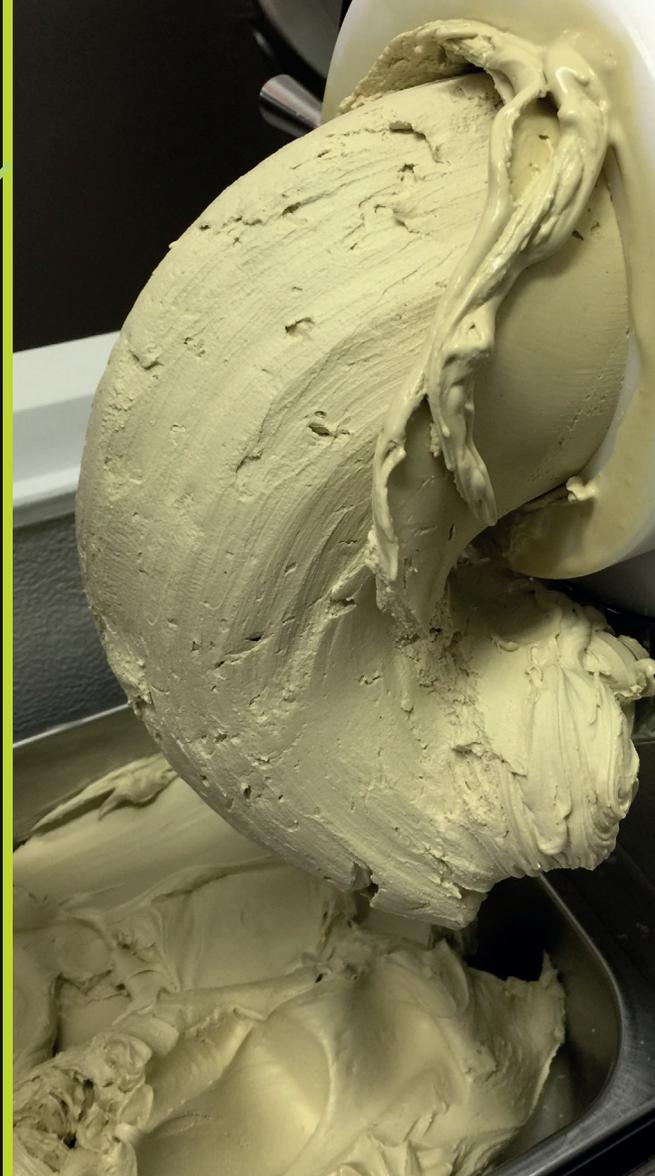
 **E.M.T. 70**
EVOMANTECATORE



4GEL
ICE CREAM MACHINES AND EQUIPMENT

THE **EVOLVED**
RETURN
TO **TRADITION**

The evolution of freezing



THE EVOLVED RETURN TO TRADITION

The evolution of freezing

CAPACITIVE TOUCH SCREEN

- Operator panel with **intuitive graphics and symbols.**



CAPACITIVE
TECHNOLOGY



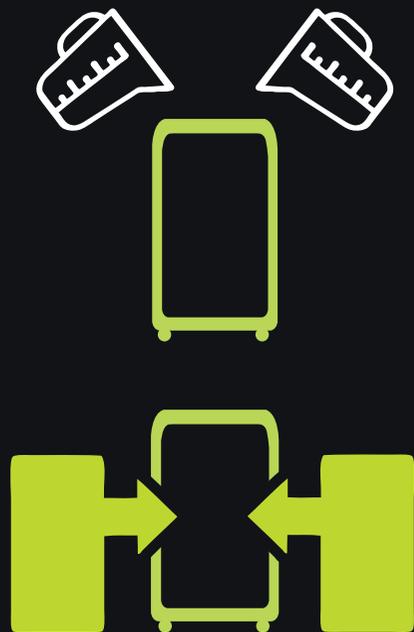
THE EVOLVED RETURN TO TRADITION

The evolution of freezing

INTEGRATION OF PROCESS CONTROLS

- Management software for feedback of all processing phases with integration of safety controls and **PREVENTIVE MAINTENANCE ON 3 LEVELS.**
- Function black box.





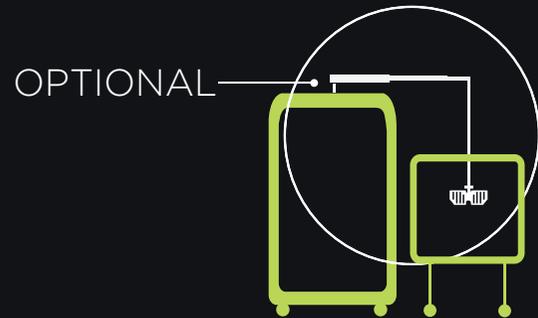
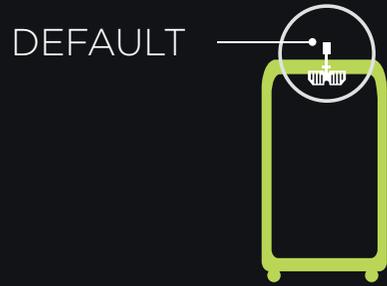
THE EVOLVED RETURN TO TRADITION

The evolution of freezing

MORE METHODS OF INTRODUCING THE BLEND

- ▢ The mixture can be poured manually into the integrated tank or introduced through the suction of a pump from a pasteurizer or from a maturation tank located on the side of the machine.



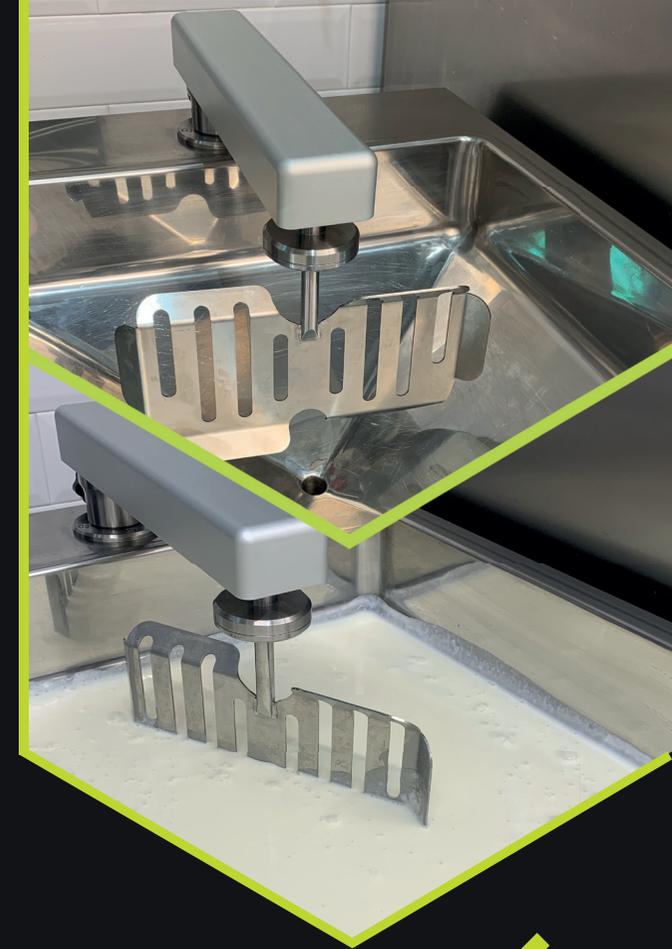


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

AN EFFICIENT MIXER

- The EMT 70 MIXER contributes to obtaining an **EFFICIENT MIXING**.
- The JOINT ARM is easily removable (and rotates to the right and left) for **EASY CLEANING** of the tank.
- As an option it is possible to have a **TELESCOPIC ARM** which allows to **MIX** the contents of **other containers adjacent** to the EMT 70.

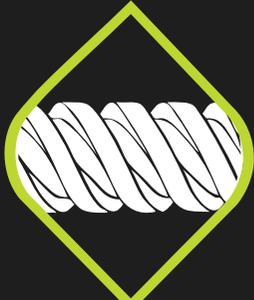


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

AN AUGER THAT **ACCELERATES** PRODUCTION

- Only the improved auger of this **EMT70** and its **rapid cooling** allow the ice cream to come out after **only 50 seconds** from the introduction of the mixture.



50
SECONDS

60"

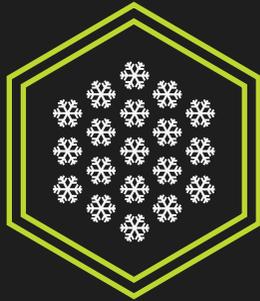


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

THE IMPORTANCE OF MICROCRYSTALS

- Only the reduction of cooling times allows to **obtain MICROCRYSTALS** that guarantee an aggregative structure, with greater stability, balanced increase in volume, greater conservation, duration over time and a more intense taste.

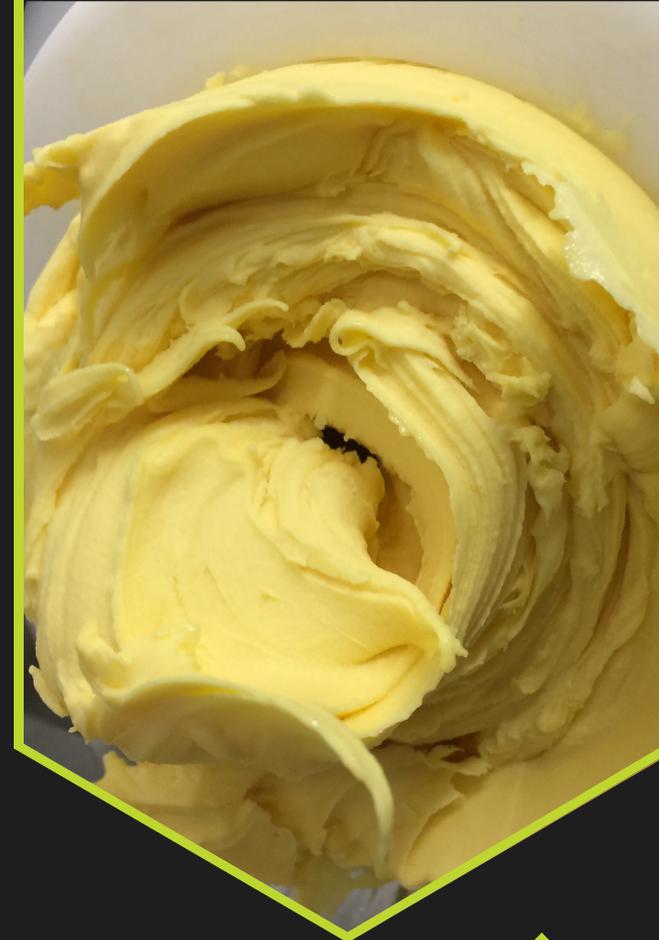
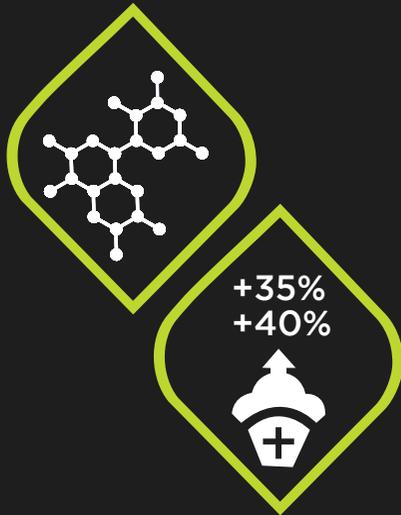


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

OPTIMAL STRUCTURE AND OVERRUN

- Excellent structure guaranteed even with **low percentages of solids** (well below 35%), and low percentages of sugars.
- The ice cream reaches an **Over-run of even 35-40%** always based on the recipe used.



THE EVOLVED RETURN TO TRADITION

The evolution of freezing

PRODUCTIVE FLEXIBILITY

- With the “default “Ring” or with the different “outgoing terminals”, you can diversify your production, stopping it or producing ice cream without stopping, **for external distribution, through supermarkets, retailers or vending machines.**





STEEL

THE EVOLVED RETURN TO TRADITION

The evolution of freezing

A BATCH FREEZER THAT RETURNS TRADITION

- A few simple ingredients and recipes are enough to produce an optimal ice cream. An enhancement of taste combined with the economic sustainability of those who produce it.
- Frame and components in stainless steel.

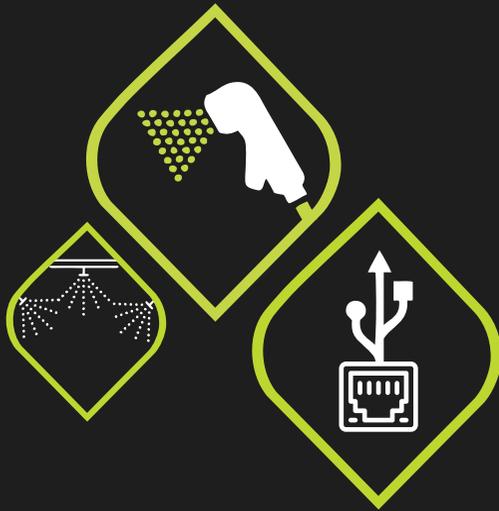


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

CLEANING AND UPDATING OF THE SOFTWARE **HANDY**

- The hand shower with extendable cable allows quick and simplified cleaning. All integral parts in contact with the product (mixture and / or ice cream) can be washed in the dishwasher.
- The Ethernet interface allows updates and remote assistance.

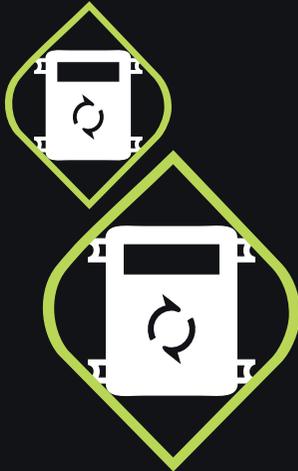


THE EVOLVED RETURN TO TRADITION

The evolution of freezing

TWO PERFORMING INVERTERS

- The INVERTER positioning compartment is designed with slide system, to obtain improved performance, (own) cooling and for optimal internal-machine maintenance.



THE EVOLVED RETURN TO TRADITION

The evolution of freezing

TRIPLE SAVINGS

- Unlike traditional batch freezers, the EMT70 reduces production times, the amount of water consumption required for cooling and the amount of electricity used.





THE EVOLVED RETURN TO TRADITION

The evolution of freezing

CONSUMPTION LIMITATION

- With the same production, electricity and water consumption are among the lowest in the range.
- It is also possible to have air condensation which eliminates water consumption.



THE EVOLVED RETURN TO TRADITION

The evolution of freezing

ERGONOMICS AND EASE OF USE

- The working position is erect, without the need to bow or kneel in the different stages of the production process.
- The possibility of **CONTINUOUS production** allows the extraction even to an inexperienced operator.



DIMENSIONS	53 cm. x 106 cm. x 140 cm.
AVERAGE ABSORBED ELECTRICAL POWER	6 Kw
NOMINAL POWER	7.3
POWER SUPPLY	VAC 400 3+N 50 Hz
COOLING DOWN (condensation) water consumption (with incoming water a 15°-20°).	4-6 Lt. per Minute
REFRIGERATOR GAS	R 452 A (GWP 2.141)
WEIGHT	Kg. 380



4GEL
di Silvano Fornasier
via G. Leopardi, 13
31010 Mareno di Piave (TV)
Italia

VAT: IT 05057370263

phone (+39) 347.4509432

pec: 4gel@pec.it

info@4gel.it

www.4gel.it