



Giotto

So far ahead that it never stops

Giotto marks a new era for the world of ice cream machines. With its unique personality and great functionality, Giotto is the result of painstaking design work that boosts **Gel Matic 4.0 technology**. No detail has been overlooked, ensuring that the machine is easy to use and guarantees excellent performance and accurate control, while **minimizing machine downtime** and extending the life of each component. **Giotto is not just a machine, it is a system**, one that accompanies the user at every stage in the production process and that guarantees predictive analytics and assistance.

TECHNICAL DETAILS

| | | GIOTTO 11 |
|-----------------------|--------------|--------------|
| Technical details | | |
| Number of flavours | | 1 |
| Control system | In.Co.Di.S.* | 7" |
| Production system | Gravity | . |
| Heat Treatment | | . |
| Size | h-w-d (mm) | 680-300-760 |
| Weight (kg) | | 85 |
| Hopper capacity (l) | | 6,5 |
| Cylinder capacity (l) | | 1,5 |
| Production capacity** | | |
| kg/h | | 18 |
| Power supply | | |
| Phase | | 1~ |
| Volt | | 110-230 |
| Hertz | | 50; 60 |
| Power | | 1,2 kW |
| Refrigeration system | | |
| Condensation | Air | . |
| | Water | Upon request |
| Number of Compressors | | 1 (Tecumseh) |

* In.Co.Di.S. 7" - 3.0 model

** Production output based on ambient temperature at 25°C and type of mix used.

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