



ICETEAM G1Y Soft Serve



Key Features

Countertop Machine

Gravity Fed

Makes Soft Serve & Frozen Yoghurt

The electronic system grants a perfect structure, providing instant and accurate consistency control.

Simple Operation

Easy to Clean - Minimal Parts

Upper Chamber Mixer Prevents Separation

Low Maintenance Costs

Sleek European Design - Built in Italy

Single flavor, counter top unit

G1



Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



Chimney system

Cooling system with exit from the top, to save space in the shop.



TC board

In-house software, with high free memory slots for remote update.



Mixer in tank

Available as an option. Allows to continuously stir yogurt mixes, or very dense products.



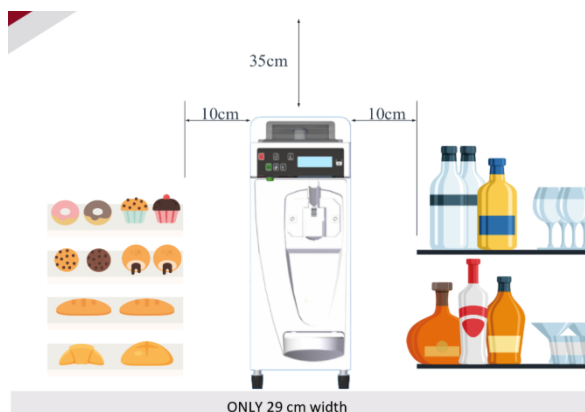
Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



Specification

Model	G1Y
Capacity Per Hour	15kg
Machine Style	Gravity
Compressor/Cooling	Single/Air cooled
Flavours/Tank Capacity	1 / 6L
Net Weight (kg)	98/Counter Top
W x D x H (cm)	29 x 62 x 90
Power	Single Phase
Amperage	10 AMP
Watts	1800
Refrigerant Gas Type	R452
Overrun - Upto	30%
Manufacturer	Italian
Warranty	13 Months



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