



ItalianGelato
Concepts
dessert projects & equipment supply



MACCHINARI
E ACCESSORI
PER GELATERIE



TORNADO

Sublime

YOUR LABORATORY THROUGH A NEW
PERSPECTIVE!

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TORNADO *Sublime*

A great innovation represented by the weighing and the induction cooking system:

it cooks, pasteurizes and emulsifies the product at the same time, with considerable savings in terms of time and energy, optimizing the final product to the maximum.

The new large touch-screen display, with simple and intuitive graphics, allows to manage many recipes.

Furthermore, the presence of the weighing surface allows a perfect balance of all the ice-cream bases.





3 INTEGRATED FUNCTIONS
CONTROLLED BY SOFTWARE!



WEIGHTS



EMULSIFIES



COOKS



Ready recipes,
upgradeable via USB!

MADE IN ITALY

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TECHNICAL DATA



Emulsifying capacity	Lt	3-30
Nominal power 21/3.1	W	2000
Nominal power 21/3.2	W	5000
Voltage	V	220-230/1/50Hz
Automatic speed regulator	Rpm	0-12.000
Dimensions LxPxH	mm	480x600x850 320x390x90
Net weight	kg	53/60