


The real GRANITALY passion



BLAZE MAXI

 **ItalianGelato**
Concepts
dessert projects & equipment supply

www.cabslush.com.au

BLAZE MAXI

Blaze Maxi is a machine with patented vertical movement system that allows the production and dispensing of products like slush, cream, yogurt, sherbets and cold desserts. The vertical stirrer allows perfect homogeneity of the product without foaming. Compact dimensions and low power consumption make Blaze Maxi a unique machine in its category.



- Exclusive vertical stirring system which allows you to obtain a denser and less frothy product
- Seal-less vertical movement system that avoids any possibility of infiltration of the product to the inside of the machine
- Electromechanical operation which makes the machine reliable at any temperature
- Best air circulation in the category thanks to the innovative design and the use of plastic panels
- Tap cleaned at every dispensing with the new self-cleaning system
- Night-mode operation which allows storage of the product with very low energy consumption
- Easy to use, clean and maintain
- Opportunity for aesthetic and technical customization
- The machine has various approvals, among which: CEE, NSF, UL, CSA, GHOST, SASO



Colori - Colors:



	BLAZE MAXI 1	BLAZE MAXI 2
Capacity	5,5x1	5,5x2
Cooling system	Aria - air	Aria - air
Refrigerating gas	R134a - R290	R134a - R290
Power (Watt)	250	650
Net dimensions (WxDxH) cm	22 x 50 x 70	43 x 49 x 70
Net weight (kg)	20	30
Packing dimensions (WxDxH) cm	33 x 61 x 80	46 x 51 x 98
Gross weight (kg)	22	32



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