



1. Exclusive Ecostart System increased energy savings, less maintenance.
2. Quick Installation that allows you to work in your own home or in small places.
3. Low noise level guaranteed better electrical stability during the beating.
4. Longer life of electrical and mechanical components and low maintenance cost.
5. Compact equipment with ideal working height and easy locomotion.
6. Plastic insulating cover with front funnel that facilitates disassembly, cleaning and prevents water drops during extraction.
7. Safety system that does not allow operation of the equipment with the lid open.
8. Creamy ice cream and açai without ice crystals due to the self adjustable multi-blade vane.
9. Plug and play!
10. Add 40% to 60% of air on ice cream!

**Technical Information may change without previous advice.*

***Production of the equipment depends on climatic conditions and locations where installation of the machine is located.*

****Equipment with air condensation have reduced production by 1 0% to 50%, from an ambient temperature above 28°C to 45°C.*

Model	Pro 4
Electrical Installation	220V, monophase or biphas, 50 Hz or 60 Hz
Consumption of electricity	3,9 kW
Equipment Dimensions (WHL)	650 x 1350 x 1150 mm 25.59 x 53.15 x 45.28 in
Net Weight	145 Kg
Production Capacity	60 to 100 liters of ice cream per hour / 15 to 26 gallons of ice cream per hour
Condensation	Air