



1. A top-of-the-line machine that has a track record of successful results among experienced leaders in the ice pop industry.
2. The best investment/return rate in the food production industry.
3. Very simple to use, allowing you to start up even in your home.
4. No need to have previous knowledge of ice pop production.
5. Easy to operate, install, and transport.
6. Easy maintenance.
7. Occupies 60% less space than that of conventional equipment.
8. The best production/time rate among equivalent equipment.
9. The latest technology in ice pops production.

10. Durable and with a high resale value. Considered to be “cash money” in the market.

- A semi-automated machine for producing water-based (orange, pineapple, lemon, etc) or milk-based (chocolate, vanilla, etc) ice pops.

- Operates using residential or commercial monophase energy. It is a practical and fast machine, endorsed by numerous successful businesses.

- Business purpose:

For small-sized producers just starting out in this industry, or professionals who want to increase their production in a modular way, having the ability to add one or more piece of equipment into the production line, according to demand.

- To obtain the high-quality industrial standard ice pops, even in small quantities through controlled production cycles.

**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	Turbo 8
Electrical Installation	220 V, Monophase, 50 Hz or 60 Hz
Consumption of electricity	2 kW
Equipment Dimensions (LWH)	780 x 570 x 1260 mm 30.71 x 22.44 x 49.61 in
Net Weight	71 Kg
Production Capacity	150 to 250 ice pop/hour or 80 to 150 Mexican Paletas
Condensation	Air