GT TOUCH, 1 INSULATED BOWL AND TOUCH SCREEN





Ref: 562947 (GT1T)

Dispenser for frozen yogurt, soft serve ice cream, sorbet, and slush, with 1x5 litres insulated bowl I-Tank, refrigerant gas R290

General Features

 ${\tt GTTOUCH~1} \ can \ dispense \ up \ to \ 5 \ products; soft \ ice-cream, frozen \ yogurt, chilled \ coffee \ cream, sherbet \ or \ slush.$

GT TOUCH 1 is easy to use, you can select between 5 products to dispense, or thanks to its exclusive interactive software you can set the desired temperature and auger speed.

GT TOUCH provides maximum flexibility, allowing to deliver the most appropriate product according to the time of the day, to the customer type and to the season.

The software is available in English and Italian language, but it is possible request for other languages.

The GT TOUCH 1 is equipped with n. 1 I-Tank insulated bowl with a capacity of 5 litres, which reduces the impact of the external temperature on the product, improving the cooling efficiency of the equipment, and saving energy and money.

GT TOUCH is suitable for merchandising actions: it is possible to customize the graphics on the frontal panel, lid and on the back (subject to negotiation).

GT TOUCH comes in black or white plastics with stainless steel finishing.

It is capable of producing a significant overrun ensuring a high return on investment.

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Specifications

- Safety stop system.
- The ITANK ™ Technology prevents ice accumulation on the outer side of the bowl, reducing condensation and increasing the cooling power of the machine.
- Easy to use thanks to the adjustable push button control panel: when pressing it the rotation spees raises and the product is pushed out easily.
- Lockable lid
- High overrun
- Can dispense up to 5 products among soft ice cream, frozen yogurt, chilled coffee cream, sorbet or slush.
- Can be used in specialised ice cream shops to dispense products specifically conceived for particular customer categories, like celiacs or people who are lactose intolerant. Producing icecream with this equipment prevents any contamination, as the bowls don't come into contact with other ingredients.
- Ideal for bars, restaurants, hotels, cafeterias and catering companies for the production of delicious desserts and chilled specialties.
- Menu is available in Italian and English, but other languages can be programmed as well.
- Customizable touch screen display.

Construction

 The patented I-Tank insulated bowl reduces the impact of ambient temperature on the product, improving its cooling efficiency and guaranteeing energy and cost savings.



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Electric

220-240 V / 1 ph / 50 Hz Supply voltage:

Electrical power max.: 0.42 kW **Current consumption:** 2.4 Amps Plug type: CE-SCHUKO

Key Information:

Number of bowls: 1 Bowl's capacity: 5 It

Control board: touch screen Dimensions, Width: 260 mm Dimensions, Depth: 425 mm Dimensions, Height: 650 mm Net weight: 28 kg

Refrigeration Data

Refrigerant gas: R290



Certifications CE UK IEC IECE The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

