



Giotto
So far ahead that it never stops

Giotto marks a new era for the world of ice cream machines. With its unique personality and great functionality, Giotto is the result of painstaking design work that boosts **Gel Matic 4.0 technology**. No detail has been overlooked, ensuring that the machine is easy to use and guarantees excellent performance and accurate control, while **minimizing machine downtime** and extending the life of each component. **Giotto is not just a machine, it is a system**, one that accompanies the user at every stage in the production process and that guarantees predictive analytics and assistance.

TECHNICAL DETAILS

		GIOTTO 11
Technical details		
Number of flavours		1
Control system	In.Co.Di.S.*	7"
Production system	Gravity	.
Heat Treatment		.
Size	h-w-d (mm)	680-300-760
Weight (kg)		85
Hopper capacity (l)		6,5
Cylinder capacity (l)		1,5
Production capacity**		
kg/h		18
Power supply		
Phase		1~
Volt		110-230
Hertz		50; 60
Power		1,2 kW
Refrigeration system		
Condensation	Air	.
	Water	Upon request
Number of Compressors		1 (Tecumseh)

* In.Co.Di.S. 7" - 3.0 model

** Production output based on ambient temperature at 25°C and type of mix used.

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