



**CONTINUOUS CHURNING, THE SECRET OF EVER FRESH GELATO**



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gti

DESIGNS

CONTINUOUS  
CHURNING  
GELATO  
MACHINES

The best taste...churned fresh.

Make Fresh

- Artisanal Ice Cream
- Gelato & Sorbetto
- Frozen Acai Bowls
- Frozen Yogurt

Very simple production of high-quality frozen desserts right in front of your customers. The product is as fresh as possible and customers see the product being churned and served from the same compact machine.



gti

DESIGNS

CONTINUOUS  
CHURNING  
GELATO  
MACHINES

- Our machines have been specially designed for constant churning
- The electric power required is extremely low (0.75 kW / cylinder) with considerable reduction in energy consumption
- All functions of each cylinder are completely independent
- It is possible to top up each cylinder with fresh liquid mix or add other ingredients (fruit, chocolate, nuts) any time
- The churning process is visible to the customer, all the time
- The machine works perfectly with a small amount of ice cream thus reducing wastage to the minimum
- The consistency of the ice cream can be adjusted to taste by simply varying the mixer speed
- The mixer speed is driven by a geared motor and inverter, a solution that guarantees higher reliability and the best mixing of the freshly-added liquid mix with the ice cream already present in the cylinder
- The optimal cooling power level is guaranteed by the use of a thermostatic valve
- Both body and frame are made from AISI 304 stainless steel
- Water-cooled models can be supplied with an energy meter to monitor the water flow and working temperature

# Continuous Churning Gelato Machine



**CC 100**



**CC 200**



**CC 300**



**CC 400**



**CC 400 DW**



**CC 101**



**CC 201**



**CC 301**



**CC 401**



**CC 600 DW**

## Technical Specifications

Model	Number of Cylinders	Width	Depth	Height	Electrical Requirements
<b>CC 100</b>	<b>1 Cylinder/ Table top</b>	27.6" (700mm)	22.3" (565mm)	16.3" (414mm)	220V/ 60Hz/ 9Amps 120V/ 60Hz/ 20Amps
<b>CC 101</b>	<b>1 Cylinder</b>	17.2" (435mm)	23.7" (600mm)	37.6" (955mm)	220V/ 60Hz/ 9Amps 120V/ 60Hz/ 20Amps
<b>CC 200</b>	<b>2 Cylinder</b>	28.2" (715mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps 120V/ 60Hz/ 40Amps
<b>CC 201</b>	<b>2 Cylinder</b>	28.2" (715mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps 120V/ 60Hz/ 40Amps
<b>CC 300</b>	<b>3 Cylinder</b>	43.2" (1098mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16+9Amps* 120V/ 60Hz/ 40+20Amps*
<b>CC 301</b>	<b>3 Cylinder</b>	43.2" (1098mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16+9Amps* 120V/ 60Hz/ 40+20Amps*
<b>CC 400</b>	<b>4 Cylinder</b>	55.4" (1405mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps* 120V/ 60Hz/ 40Amps*
<b>CC 401</b>	<b>4 Cylinder</b>	55.4" (1405mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps* 120V/ 60Hz/ 40Amps*
<b>CC 400 DW</b>	<b>4 Cylinder</b>	33.9" (860mm)	33.5" (850mm)	37.(955mm)	220V/ 60Hz/ 16+16Amps*
<b>CC 600 DW</b>	<b>6 Cylinder</b>	50" (1250mm)	33.5" (850mm)	37.(955mm)	220V/ 60Hz/ 16+16+16Amps*

\* 3 and 4 cylinder machines have 2 power outlets

\* 6 cylinder machines have 3 power outlets

**\*DW units are water cooled ONLY**

All technical data, pictures and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.



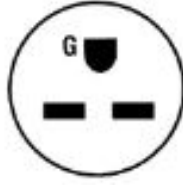
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## Plug Types

### CC100 & CC101

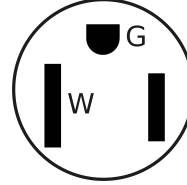


5-20p  
120VAC



6-15p  
220VAC

### CC200 & CC201



5-50p  
120VAC



6-20p  
220VAC

### CC300 & CC301



5-50p + 5-20p

120VAC

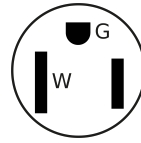


6-20p + 6-15p

220VAC

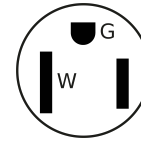


### CC400 & CC401



5-50p + 5-50p

120VAC



6-20p + 6-20p

220VAC



### CC400DW



6-20p + 6-20p

220VAC



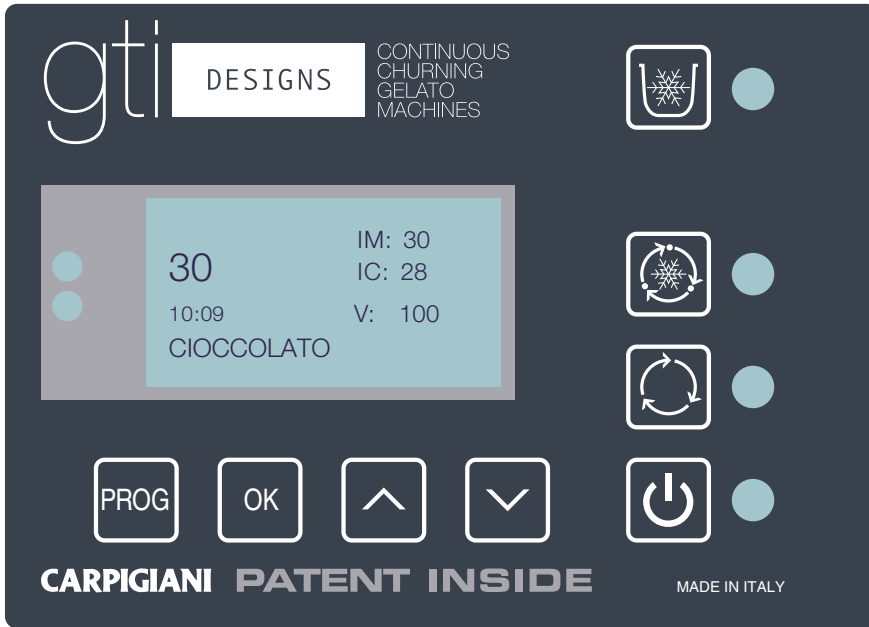
### CC600DW



6-20p + 6-20p + 6-20p

220VAC





## FC FRIENDLY CONTROLLER

The FC electronic control panel is intuitive, easy to use and enables each individual cylinder to be managed separately. It is possible to program up to 59 processing cycles (recipes), one for each flavor, there is also night-time operation program. Assisted self-learning makes recipe programming fast and easy.

## SAS SMART APP SYSTEM

A useful web-based app enables simultaneous programming and remote monitoring of all cylinders, it can be used on smart phones, tablets or PCs.



## MADE-TO-MEASURE PERSONALIZATION

Your BGI machine can be supplied with your company logo and colors to perfectly fit into your stores. Labels are also available for the sides of the machines visible to the public.

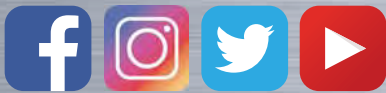








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