



GIOTTO 12 PM

Giotto 12, single flavour countertop machine, marks a new era for the world of ice cream machines. The machine can dispense a variety of products thanks to sophisticated technology that allows for different viscosity, temperature and overrun settings. The piston pump system that feeds the cylinder increases productivity and allows for high overrun.



TECHNICAL SPECIFICATIONS

CONSTRUCTION FEATURES

Installation type	Countertop
Type	Top Load
No of flavours	1
Cylinder supply	Piston pump
Control system	GTECH Incodis 3.0
Cylinder capacity	3.2 l
Hopper capacity	17.5 l
Dimensions (h-w-d)	814-400-937~959 mm
Weight	124~126 kg

PRODUCTION CAPACITY

Hourly production capacity	31 kg/h	<i>E.g. 5 servings in 1 min - 100 g each</i>
Max intensity capacity	Max 8 servings in 60"	<i>Recovery time 120" - 100 g each</i>
Single dispensing quantity	Max 1000 g	<i>Recovery time 160"</i>

REFRIGERATION SYSTEM

Condensation	Air
Refrigerant gas	R452A
No of compressors	1 6000 BTU/h

ELECTRICAL FEATURES

	<i>F.L.A. Max current</i>	<i>F.L.I. Max Power</i>	<i>Max Fuse Size</i>
1~220-240V 50Hz Air	13 A	2800 W	30 A
1~208-230V 60Hz Air	10,5 A	2200 W	30 A
3N~380-415V 50Hz Air	4 A	2710 W	15 A
3N~208-230V 60Hz Air	7 A	2670 W	15 A

CONFIGURATIONS

OPTIONS

<i>Code</i>	<i>Power supply</i>	<i>Condensation</i>
G12PA100.00	1~220-240V 50Hz	Air
G12PA200.00	1~208-230V 60Hz	Air
G12PA500.02	3N~380-415V 50Hz	Air
G12PA600.00	3N~208-230V 60Hz	Air

