



XVL 1

COUNTER TOP



Single flavor counter top pump or gravity machine to produce soft ice cream single portions and frozen yogurt.
Efficient



Small, cool look, and able to ensure high production results

High production performance

Little in size, big in production performance

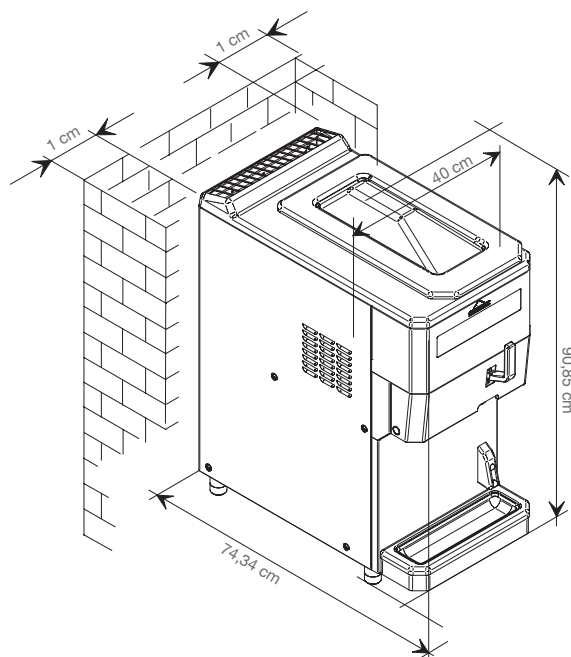
Versatile

To produce both delicious single portions and take away cones giving free space to your imagination

Small

The smallest machine in that range and the most adaptable to any situation





Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Single portions kit

Optional nozzles to fill cups and tartlets and to produce ice cream single portions



Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix



Wash Kit

Optional tap above the tank to facilitate the cleaning operations

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
XVL 1 Counter Top P G	1	Pump Gravity	310* 265*	13	1,75	2,4	10	400/50/3**	Air/Water	R404	170 160

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Direct expansion cooling cylinder

Rear panel chimney

Interactive display

Tank agitator

Self closing device

Adjustable ice cream flow

Independent pump transmission

Self-pasteurization

Defrost system

Benefits

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Allows to optimize space and to place machines next to each other

Communicates with the operator delivering instructions and data regarding machine performance

Prevents product stratification and helps to reduce foam by maintaining a fluid consistency

The dispenser close automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Adjustable product flow to meet your specific dispensing speed and volume requirements

Helps to extend the pump and gears life and allow flexibility and maximum performance

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year

Possibility to heat the cylinder to simplify the cleaning procedure