

4 MAGIC PRO100

NEM-0036100250



PRODUCT FEATURES

- Stainless steel body.
- Ventilated condenser.
- Manual defrost.
- Thermostat.
- Store your fresh ice cream, gelato, and sorbets at the ideal temperature for quick dispensing and serving.
- 4 tanks, with a total capacity of about 10 litres, has been specifically designed to meet the needs of the catering industry.
- Adjustable electronic temperature control to store ice cream or sorbets in a ventilated environment, so you can offer dessert at the correct tasting temperature.
- Includes 4 Stainless Steel inserts

Benefits:

- The only countertop ventilated gelato-ice cream storage and display case specifically designed for restaurants, caterers, coffee shops, and gourmet shops.
- You can now prepare ice cream, gelato and sorbets; store it, and serve it, like the fanciest ice cream shops

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Stainless Steel pans (L)	Storage Capacity (L)	Temp. range (°C)	Weight (kg)	Power (kW)	Electrical Connection
NEM-0036100250	980x505x360	4 x 2.5L	10	- 12/- 18	43.60	0.3	230V/ 1 ph/ 50Hz