



la **nuovagel**
macchine ed attrezzature per il gelato

*A machine of small size
but capable of great
performance.*

*Conceived and designed
to reduce the working times,
getting optimal results
in preparation of
the mixtures.*

emulsionator
allmix

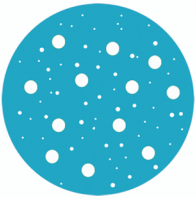
*Thanks to
HIGH QUALITY EMULSION
(with the same mix used),
you will not get a more
or less roughly worked
mixture anymore, but
a cream rich in all the flavor
rightfully demanded
due to the raw materials used.
A perfect Emulsion*



**POWERFUL
CAPACITY
TO EXPULSION**



Reduction of fat globules in sizes ranging from 10 microns to 2 microns



Viscosity reduction
More liquid mixture



Better structure and product homogeneity



Reduction of the time of ripening



Greater stability and thermal shock resistance



**CUTTING OF
FAT GLOBULES**



**PERIPHERAL
SPEED OF
ROTATION**

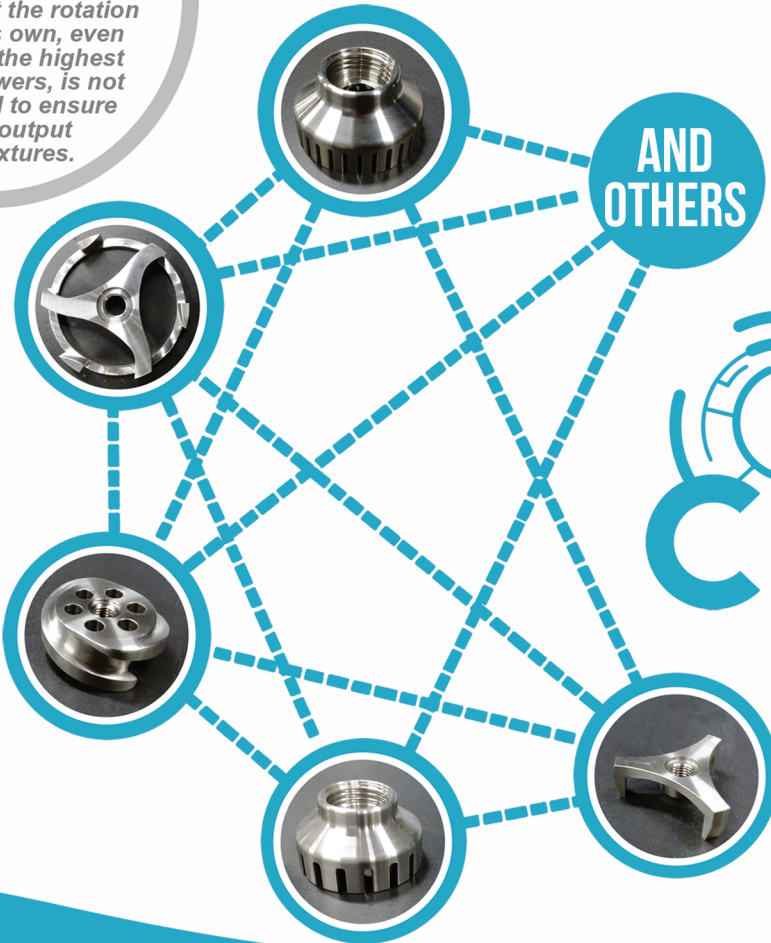


ASPIRATION

Say NO to rotation speed alone.

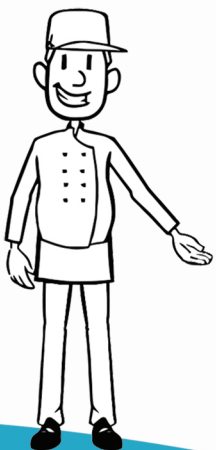
We believe that the rotation speed on this own, even if brought to the highest levels and powers, is not enough at all to ensure a quality output of the mixtures.

**AND
OTHERS**



**allmix
COMBO
IMPELLER
SYSTEM**

These impellers allow more combinations which, in turn, result in different high performance emulsions.





A TOUCH SCREEN console for manual and/or automatic management.



A programming of speed and rotation that allows ten working time solutions. From one to ten minutes of emulsion.



An integrated diagnostic system that allows chronological tests with possible remote assistance.



Low noise.



Reduction of manual and time working.



Easy assembly and disassembly.



Quick, easy and complete cleaning.



Parts and components entirely manufactured in Italy.



Low noise.



emulsifier **allmix**

Modello Model	Dimensione Dimension L x P x H cm.	Potenza elettrica Electric power Kw	Alimentazione elettrica Available in VAC/ Hz	Peso Weight N/Kg.
ALLMIX AU-L15	45 x 47 x 72/110 H	1	230 50/60	569/58



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