Every **machine** is a **partner**, not just a tool.

Find out why:



Unique identity

Each machine in the Giotto range boasts an elegant, **modern design**, available in three colors, which not only focuses on aesthetics but also optimizes **ergonomics and functionality**. Its compact size is one of its strengths: it allows installation even in the tightest spaces. It is the ideal choice for any business and is particularly well-suited for environments where **space is limited**, such as city shops or food trucks.



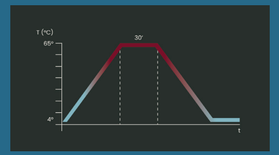
Freezing cylinder feed

Versatility is at the heart of the range, with the option to choose between **two freezing cylinder feeding options** depending on the desired overrun and viscosity: **gravity-fed**, a simple and practical solution that uses gravity to transfer the mix; and **piston pump-fed**, for more precise control of the overrun and to achieve a creamier product texture.



INCODIS 3.0

The true key to Gelmatic's innovation is the **INCODIS 3.0 interface**, designed to provide a user-friendly experience. Thanks to the intuitive touchscreen display, **controlling and learning all the functions** has never been easier. The integrated video tutorials explain step-by-step how to use the machine on a daily basis, from cleaning and dispensing to maintenance, speeding up staff training.



Hygiene standards

Guaranteeing the **highest hygiene standards** is a priority for Gelmatic. The **Heat Treatment function**, through a thermal cycle of the mix both in the freezing cylinder and in the hopper, reduces bacterial load and extends the product's lifespan. The **Health Protocol technology, exclusive to the Giotto range**, detects any contamination and halts production, requiring either the thermal cycle or cleaning as needed.

GELMATIC

Making Excellence Soft

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GIOTTO RANGE



GELMATIC

Giotto's innovation

Giotto marks a new era in **Soft Serve** technology: a range of machines that combines a distinctive design with Gelmatic's technological excellence, ideal for products with different viscosities, temperatures and overrun percentages. **Practical innovations**, such as the self-closing lever, ensure precise, waste-free dispensing. With four parameter presets and scheduled maintenance, the Giotto range offers top-level **performance and more efficient production**. Gelmatic also acts as a true **problem solver**, offering practical support at every stage to prevent problems and reduce operational downtime.

Giotto **11**

Giotto 11 is perfect for those who run a small business. **The most compact model in the range**, it stands out for its ability to **minimize waste** and adapt to the needs of space-constrained businesses, all without sacrificing performance.

PRODUCTS:

- Soft Serve
- Frozen Yogurt

FEATURES:

- Single-flavor countertop
- 300 mm width
- Up to 18 kgs/h
- 5 servings (100 g each) in 60 seconds

COLORS:





Giotto **12**

Giotto 12 is designed to meet **high production capacity demands** and combines compactness with top-level **performance**. The large hopper capacity allows for production without the need for continuous top-ups, making it perfect for businesses with high customer peaks.

PRODUCTS:

- Soft Serve
- Frozen Yogurt

FEATURES:

- Single-flavor countertop
- 18 L hopper capacity
- Up to 33 kgs/h
- 12 servings (100 g each) in 60 seconds

COLORS:





Giotto **21**

Giotto 21, thanks to its ability to dispense **two flavors plus one mix**, is the ideal choice for businesses that want to offer a wide selection without giving up compactness. Its technology also allows for producing **different types of product in each freezing cylinder**, such as frozen yogurt in one and soft serve in the other.

PRODUCTS:

- Soft Serve
- Frozen Yogurt

FEATURES:

- Twin-flavor countertop
- 540 mm width
- Up to 24 kgs/h
- 8 servings (100 g each) in 60 seconds

COLORS:



Giotto **DR 14**

Giotto DR 14 expands and completes the range with a model that can produce a wide variety of **beverages**. The gravity-fed version is ideal for **frozen drinks**, including alcoholic ones, while the piston pump version is particularly suitable for milkshakes, with the ability to achieve a higher overrun.

PRODUCTS:

- Frozen Drink and Milkshakes

FEATURES:

- Built-in mixer
- 5,8 L freezing cylinder capacity
- Up to 66 L/h
- 7 servings (350 ml each) in 60 seconds

COLORS:





	GIOTTO 11	GIOTTO 12	GIOTTO 21	GIOTTO DR 14
TECHNICAL SPECIFICATIONS				
Number of flavors	1	1	2 + 1 mix	1
Number and capacity of the hoppers	6.5 L	18 L	2 x 6.5 L	15 L
Number and capacity of the cylinders	1.5 L	3.2 L	2 x 1.5 L	5.8 L
Dimensions (h x w x d)	780 x 300 x 764 mm	814 x 400 x 937 mm	799 x 540 x 785 mm	780 x 430 x 764 mm
Weight	84 kg	120 kg	133 kg	100 kg
PRODUCTIVE CAPACITY*				
Hourly production capacity	18 kg	33 kg	24 kg	66 L
Maximum intensity capacity (in 60")	Max 5 servings Recovery time 75"	Max 9 servings Recovery time 80"	Max 7 servings Recovery time 75"	Max 7 servings Recovery time 150"
Single dispensing quantity	Max 500 g Recovery time 85"	Max 1000 g Recovery time 105"	Max 650 g Recovery time 70"	Max 3,4 L Recovery time 210"
REFRIGERATION SYSTEM				
Cooling	Air	Air - Water	Air	Air
Compressors	1 x Hermetic	1 x Hermetic	1 x Hermetic	1 x Hermetic
ELECTRICAL CHARACTERISTICS				
Phase	1~	1~ - 3~	1~	1~
Hertz	50 - 60 Hz	50 - 60 Hz	50 - 60 Hz	50 - 60 Hz
Power (F.L.I. max power)	2500 W	2800 W	3500 W	2500 W

*Production capacity can be affected by ambient temperature, the mixture used, and machine settings. The information provided is general; therefore, the specific release details should be verified. The manufacturer reserves the right to modify the specifications without prior notice.