FOR SOFT SERVE

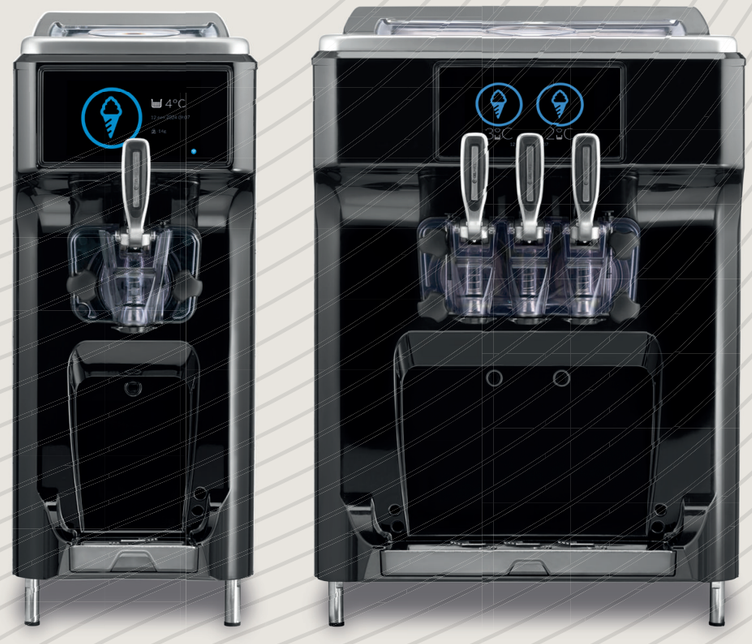
Versatility and technology at your fingertips.

The Giotto single and twin-flavor countertop machines are designed to fit effortlessly into any space. This range combines compact dimensions, advanced technology, and versatility to meet every production need. With just a simple tap on the touchscreen, you can choose from four presets that automatically adjust key parameters, such as viscosity and overrun. **Thoughtfully engineered to combine compactness, efficiency, and ease of use.**

PRODUCTS:

Soft Serve

Frozen Yogurt



Models:
GIOTTO 11, GIOTTO 12, GIOTTO 21

Excellence in every detail

- **Advanced interface**
  All models are equipped with the INCODIS 3.0 interface, with a 7" touchscreen and remote management. Thanks to the intuitive display, controlling all functions has never been easier, enabling you to monitor and adjust the machine's performance in real time.
- **Freezing cylinder feed**
  Depending on the desired viscosity and overrun, it is possible to choose between two feeding systems: gravity-fed, which uses the force of gravity to transfer the mix, or piston pump-fed, for more precise control of the overrun.
- **Smart placement**
  Ergonomic and space-saving, these models are designed to offer maximum versatility.
  The bottom-to-top airflow system allows installation even in tight spaces, while their compact size makes placement easy in any commercial establishment.
- **Video tutorials**
  The advanced control system provides complete support for proper use.
  Video tutorials on the machine's touchscreen guide the operator through each operational procedure, ensuring it is performed correctly and easily.
- **Hygiene standards**
  The Heat Treatment function, through a thermal cycle of the mix in both the freezing cylinder and 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.
- **Unique identity**
  Built with resistant materials and unparalleled attention to detail, the machines of the Giotto range combine design, functionality, and cutting-edge technology. Completely "Made in Italy", they are the epitome of Italian aesthetic and industrial excellence.

		GIOTTO 11	GIOTTO 12	GIOTTO 21
TECHNICAL SPECIFICATIONS				
Number of flavors		1	1	2+1 mix
Control system	INCODIS 3.0	•	•	•
Freezing cylinder feed	Gravity	•	•	•
	Pump	•	•	•
Heat Treatment		•	•	•
Size (h x w x d)		780 x 300 x 764 mm	814 x 400 x 937 mm	799 x 540 x 785 mm
Weight		84 kg	120 kg	133 kg
Hopper capacity		6.5 L	18 L	2 x 6.5 L
Freezing cylinder capacity		1.5 L	3.2 L	2 x 1.5 L
PRODUCTIVE CAPACITY*				
Hourly production capacity		18 kg	33 kg	24 kg
POWER SUPPLY				
Phase		1~	1~ - 3~	1~
Hertz		50 - 60 Hz	50 - 60 Hz	50 - 60 Hz
Power		2500 W	2800 W	3500 W
REFRIGERATION SYSTEM				
Cooling	Air	•	•	•
	Water		Upon Request	
Number of compressors		1 x Hermetic	1 x Hermetic	1 x Hermetic

*Production capacity can be affected by ambient temperature, the mix 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.