FOR **FROZEN DRINKS** AND **MILKSHAKES**

Your **drink**, our **technology**.

Like the other machines in the Giotto range, this model ensures efficient production in a compact space, **enabling quick and easy dispensing of frozen beverages**. The gravity-fed version is ideal for slushies and frozen drinks, including alcoholic options, while the piston pump-fed version is particularly suitable for milkshakes, with the possibility of achieving a higher overrun.

PRODUCTS:

Frozen Drinks and Milkshakes



Models:
GIOTTO DR 14

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, allowing 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, this model is designed to offer maximum versatility.
  The bottom-to-top airflow system allows installation even in tight spaces, while its 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 hopper, reduces the 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 DR 14
TECHNICAL SPECIFICATIONS		
Number of flavors		1
Control system	INCODIS 3.0	•
Freezing cylinder feed	Gravity	•
	Pump	•
Heat Treatment		•
Size (h x w x d)		780 x 430 x 764 mm
Weight		100 kg
Hopper capacity		15 L
Freezing cylinder capacity		5.8 L
PRODUCTIVE CAPACITY*		
Hourly production capacity		66 L
POWER SUPPLY		
Phase		1~
Hertz		50 - 60 Hz
Power		2500 W
REFRIGERATION SYSTEM		
Cooling	Air	•
	Water	Upon request
Number of compressors		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.