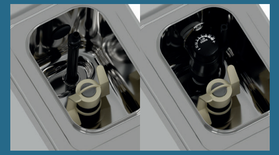
Every **machine** is a **partner**, not just a tool.

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.



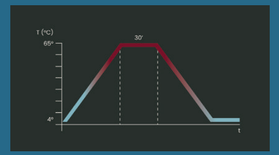
Freezing cylinder feed

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.

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GIOTTO RANGE



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