

# la nuovagel

macchine e attrezzature per il gelato



**MANTECATORRE-VITE**  
EVOLUTION AND VELOCITY

- + Ice cream with a better and bigger structure;
- + Volume increase on the ice cream;
- + Great stability;
- + More intense flavor;
- + Silky on the palate;
- + Better conservation;
- + Longer durability;



## Micro Crystals

the evolution  
in the Ice Cream  
Production



Whipping-speed



Total distribution of the cold around the batch freezer cylinder.



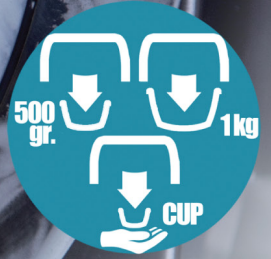
Within one minute from the introduction of the mixture, the ice cream starts to come out.



Reduction of electricity and water needed for cooling and reduced working time.



Easy extraction of the ice cream.



Possible portioning even of small amounts.

Better conservation.



Silky on the palate.



Longer durability.



More intense flavor.



# Micro Crystals



Great stability.



Ice cream with a better and bigger structure



Volume increase of the ice cream.



Easy variegation of the ice cream coming out.

The heart of the batch freezer  
An Archimedes screw with  
a historical and  
revolutionary design.  
Historical and innovative  
because it guarantees  
the formation of micro-crystals  
in the artisan's ice cream.



A combined system  
for a unique  
technology worldwide.



Possibility of  
creating  
combination  
to achieve  
unique tastes.



The main devices are  
available on the appropriate  
TOUCH SCREEN console  
to operate the different  
functions of the Batch  
freezer automatically  
or by hand.



Possibility  
to optimise  
production  
time.



Possible  
direct connection  
to the pasteurizer.



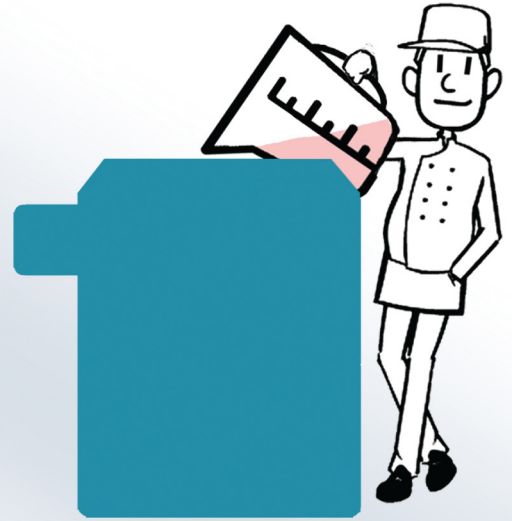
Reduction of  
energy consumption.



**ECO ENERGY**  
This system uses  
the air for condensation,  
eliminating the use  
of water.

Easy pouring of the mixture.  
Access and pouring on  
three large sides.  
Vessel at an ergonomic  
and handy height.

It allows  
visual control  
throughout  
the whole  
operation.

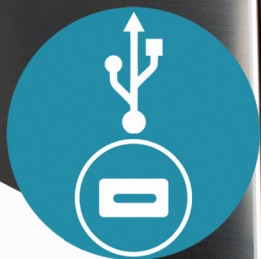




Hand shower for cleaning.



Easy assembly and disassembly.



Connection for software updates and assistance management.



Quick, easy and complete cleaning.



Parts and components entirely manufactured in Italy.



Magnetic movement stirrer activated electronically in the vessel. Safe sanitation.



### MANTECATORE a Vite MC-L70

Model	Dimension L x P x H cm.	Electric power Kw	Available in VAC/ Hz	Refrigerating Gas	Average water cooling consumption l./min. °C.	Weight N/Kg.
MANTECATORE MC -L70	51 x 104 x 135 H	6	3+N/400/50	R 404 A	4 14/1	3628/370

### MANTECATORE a Vite MC-L70 WITH CONSENSING UNIT OUTSIDE

Model	Dimension L x P x H cm.	Electric power Kw	Available in VAC/ Hz	Refrigerating Gas	Average water cooling consumption l./min. °C.	Weight N/Kg.
MANTECATORE MC -L70	51 x 104 x 135 H	4	3+N/400/50	R 404 A	0	2940/300
Condensig unit outside	120 x 50 x 97H	2	3+N/400/50	R 404 A	0	1176/120



### Headquarters

via Venezia 113/B  
31028 Tezze di Piave Vazzola  
Treviso Italy  
Tel: +39.0438.489097  
Fax: +39.0438.488807  
info@lanuovagel.com

[www.lanuovagel.com](http://www.lanuovagel.com)

### Administrative Headquarters

c/o SO.IM.EL srl  
via Kennedy 89  
30027 San Donà di Piave VE  
Isc.Reg.Impr.VE/P.iva 02407640271