

GELATO MASTER™ ICE CREAM MACHINES

**Variable Agitator Speed, Gelato Density Control,
Gear Motor Protection and Energy Saving Features!**

Gelato Master™ Machines with inverter technology provides superior results for Confectionery and Gastronomy. Gelato Master™ Creates Gelato, Pasto-Freezing and Pasteurizing Ice Cream Mix or Custard Cream. These machines are loaded with features such as variable agitator speeds, Gelato density control, gear motor protection and energy saving.

52 programs That Include:

Mixing Program: for mixing, whipping, washing...

Freezer Programs: Allows to choose the ideal cycle, depending on the kind of mix used (milk, fruit, ingredients). For making gelato, sorbet, slush.

Maximum capacity 2 liters (approx 2.3 kgs) per cycle (in approx. 9 minutes).

Pasteurizing Programs: High, medium, low, chocolate programs. For the pasteurizing of ice cream mixes; heating of the mix up to 95° C, and the following cooling down to 4° C. An acoustic signal informs you about the end of the whole cycle. Now the aging/conservation cycle starts, the constant temperature of the mix works completely automatically also in case of a black out. High pasteurization 85° C with cooling down 4° C of 5 Ltrs ice cream mix in 50 minutes.

Pasto-Freezing Program: For the heating of the mix up to 203° F, and immediately batch freezing until the desired consistency.

Free Programs: Allows to create the recipes by modifying the following parameters:

- Heating temperature (For recipes up to 105°C approx).
- Cooling temperature (For recipes up to -9° C approx).
- The stirrer on/off during the heating and the cooling phase.

For preparing Custard Cream, Jams, pasta Bigne, Gelatine, Pate A Choux, Rice for Pastry, Béchamel Sauce and Sauces.

- 24/7 Nationwide Service.
- CE approved. Conforms to UL/NSF Standards.
- 1 Year Parts and Labor.



R51 Floor Model



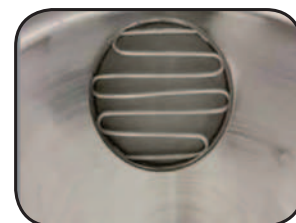
RT51 Table Top Model



Ergonomic Dashboard

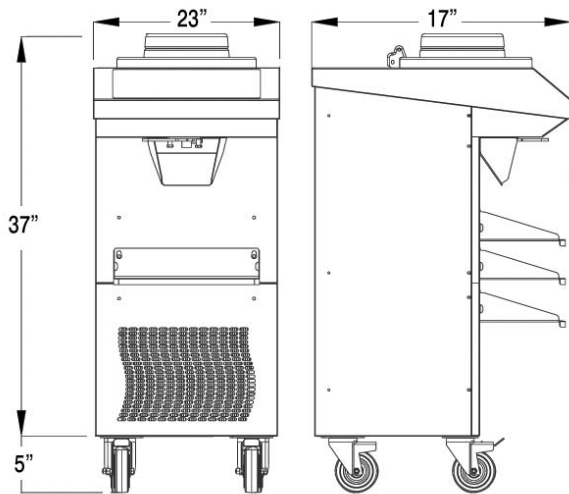


Agitator

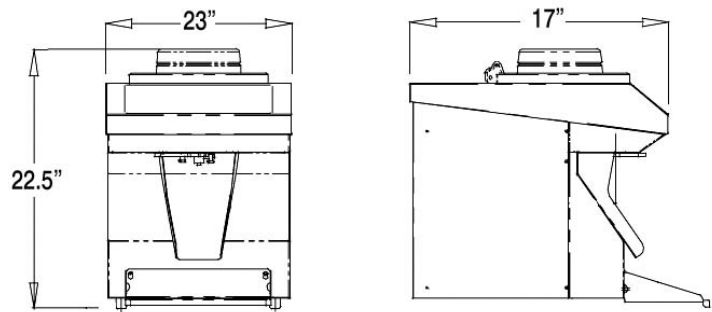


Valve at Bottom of Tank

GELATO MASTER™ ICE CREAM MACHINES



UNI-R51



UNI-RT51-120/UNI-RT51-220

MODEL	UNI-R51	UNI-RT51-120	UNI-RT51-220
Bowl Capacity	6	6	6
GELATO DETAILS			
Min Liquid Per Batch Introduced	1/1, 30 Min.	1/1, 20 Min.	1/1, 20 Min.
Max Liquid Per Batch Introduced	2/2, 35 Min.	2/2, 35 Min.	2/2, 35 Min.
Max Quantity Per Batch Produced	1, 3	1, 3	1, 3
Max Quantity Gelato Produced	2, 6	2, 6	2, 6
Max Hourly Gelato Produced	15/13, 8	15/13, 8	15/13, 8
PASTEURIZED DETAILS For Ice Cream Mix or Custard Cream			
Max Production	5 kg in 60 Mln	5 kg in 60 Mln	5 kg in 60 Mln
Min Qty Per Cycle	1.5	1.5	1.5
Max Qty Per Cycle	5	5	5
PASTO-FEEZING (Heating up to 220° F)			
Condenser	Air	Air	Air
Standard Voltage	208/230v - 60Hz/1Phase	120v - 60Hz/1Phase	220v - 60Hz/1Phase
Power Watts	1500	1500	1500
Net Weight	55	55	55
Dimension	17" x 23" x 37.5" + 5"	17" x 23" x 22.5"	17" x 23" x 22.5"

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