

MOVÌ

batch freezers

Innova's latest generation ice cream batch freezers Movì is the latest generation professional electronic horizontal batch freezer: available in three lines, it is a functional, practical and reliable work tool.

The patented blade guarantees absolute hygiene inside the cylinder, perfect freezing of the mixture and total extraction of the ice cream at the end of each work cycle. The A + system and the high-efficiency motors of Movì 60 A + ensure the lowest energy consumption respecting the environment and satisfying the most diverse production needs.

MOVÌ

BATCH FREEZERS



MOVÌ

BATCH FREEZERS



Robustness.

Sturdy structure, made entirely of AISI 304 stainless steel in large thickness with a self-supporting frame, compact size.



Quick Programming.

Movì's intuitive and essential keyboard and display allow the desired consistency parameters to be quickly set and programmed.



Rapid processing cycle.

In just a few minutes, Movì perfectly freezes the mixture and, thanks to its patented blade and self-expanding scrapers, allows for complete emptying of the cylinder and total absence of waste during extraction.



Electronic control.

The batch freezing, once set, proceeds independently thanks to the electronic control of each step, which allows time optimisation.



Gearmotor.

The use of the inverter-equipped combined gearmotor ensures that various speeds can be managed during the stirring phases and also greatly reduces maintenance costs.



Easy cleaning.

Quick and thorough cleaning is a key objective: simply releasing the female engagement blade leaves the stirring cylinder closed for effective cleaning.

MOVÌ

batch freezers



MODEL	MOVÌ 30 SMART	MOVÌ 30 A+ SMART	MOVÌ 30 A+ SMART PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8Lt	Min 2Lt - Max 8Lt
Production per hour	Max 55 Lt/hour	Max 55 Lt/hour	Max 55 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw
Cooling system	Air fans	Air fans	Air fans
LxDxH (cm)	58x72(+20 the tray)x83	58x72(+20 the tray)x83	58x72(+20 the tray)x83
Weight	205Kg	205Kg	205Kg



MODEL	MOVÌ 30	MOVÌ 30 A+	MOVÌ 30 A+ PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8Lt	Min 2Lt - Max 8Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x143	61x60(+25 the tray)x143	61x60(+25 the tray)x143
Weight	225Kg	225Kg	225Kg

OPTIONAL



THE A+ SYSTEM

INNOVA machines equipped with System A+ have an additional inverter mounted on the compressor for AUTOMATIC COOLING MANAGEMENT.

- Electricity savings of up to 25% compared to non-A+ INNOVA machines;
- Water savings of up to 20% compared to INNOVA machines without A+ system;
- Maximum load flexibility;



SINGLE PORTION MAKER

An important accessory that can be applied to the standard door, allowing you to fill single-portion containers by removing the product directly from the gelato machine.



GUARANTEE

Thanks to the solid construction of its gelato machines, INNOVA offers you the possibility to extend the warranty to a full 5 years. The standard condition is 1 year and you can then choose extensions to 3 or 5 years.



WATER/AIR CONDENSATION

INNOVA gelato machines are equipped with water cooling as standard (except for the MOVÌ 30 SMART) and optional air cooling.

MOVÌ

batch freezers



MODEL	MOVÌ 60	MOVÌ 60 A+	MOVÌ 60 A+ PRO
Mix load per cycle	Min 4Kg - Max 9Kg	Min 2,5Kg - Max 9Kg	Min 2,5Kg - Max 9Kg
Production per cycle	Min 5Lt - Max 12Lt	Min 3,5Lt - Max 12Lt	Min 3,5Lt - Max 12Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x143	61x60(+25 the tray)x143	61x60(+25 the tray)x143
Weight	265Kg	265Kg	265Kg



MODEL	MOVÌ 100	MOVÌ 100 A+	MOVÌ 100 A+ PRO
Mix load per cycle	Min 6Kg - Max 13Kg	Min 4Kg - Max 13Kg	Min 4Kg - Max 13Kg
Production per cycle	Min 8Lt - Max 17Lt	Min 5Lt - Max 17Lt	Min 5Lt - Max 17Lt
Production per hour	Max 130 Lt/hour	Max 130 Lt/hour	Max 130 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7,5kw	400V/50Hz/3ph - 7,5kw	400V/50Hz/3ph - 7,5kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x80(+25 the tray)x143	61x80(+25 the tray)x143	61x80(+25 the tray)x143
Weight	290Kg	290Kg	290Kg

OPTIONAL



3-YEAR OR 5-YEAR MAINTENANCE KIT

With the INNOVA service kit, you receive a box containing the spare parts provided for in the routine maintenance plan for 3 or 5 years. By choosing to purchase you save money compared to the annual purchase of individual parts.



RCS REMOTE CONTROL SYSTEM

Thanks to the connection via wi-fi or ethernet, our technicians are able to identify and resolve faults in the vast majority of cases without the need for on-site intervention.



PRO SYSTEM

INNOVA machines equipped with the PRO SYSTEM are equipped with a touch screen and represent our top of the range. Discover the advantages of PRO machines in the individual model sections.



400/200 V AND 50/60 HZ ELECTRICAL STANDARDS

INNOVA gelato gelato machines are built to be powered by 400V/50Hz/3Ph. We offer the possibility of adapting the machine to 220V and/or 60Hz.