

MOVI MIX / SWITCH

multifunction combined machines

INNOVA combined machine, a small and complete multifunctional laboratory that carries out the two essential operations for the production of ice cream: pasteurization and freezing.

An alternative solution to batch freezers for ice cream and traditional ice cream pasteurizers, INNOVA combined machine, is the equipment for ice cream parlours that allows you to customize each flavour based on your experience and manage the quantity to be produced.

MOVI MIX

MULTIFUNCTION
COMBINED MACHINES



MOVI SWITCH

MULTIFUNCTION
COMBINED MACHINES



Rapid processing cycles.

Pasteurisation and batch freezing times take just a few minutes for perfect, continuous production.



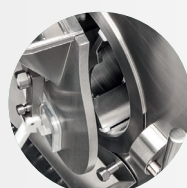
Easy cleaning.

The practical shower positioned inside the reheating cylinder and the simple release of the stirring blade guarantee a quick and complete cleaning of the machine.



Quick Programming.

Two simple and intuitive keypads allow separate programming of pasteurisation and batch freezing, using customised parameters.



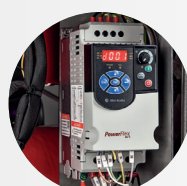
Robustness.

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



Internal or external link.

Choose whether to work with INTERNAL connection between pasteuriser and stirrer or EXTERNAL connection. INNOVA now offers you both options.



Electronic control.

The pasteurisation and batch freezing after set-up proceeds autonomously thanks to electronic control at each stage for a time-saving optimisation.

MOVI MIX

multifunction combined machines



MODEL	MOVÌ MIX 30	MOVÌ MIX 30 A+	MOVÌ MIX 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 8 Lt	Min 2Lt - Max 8 Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	2	3	3
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)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	270Kg	270Kg	270Kg



MODEL	MOVÌ MIX 60	MOVÌ MIX 60 A+	MOVÌ MIX 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 12 Lt	Min 3,5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	310Kg	310Kg	310Kg

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.

MOVI SWITCH

multifunction combined machines



MODEL	MOVÌ SWITCH 30	MOVÌ SWITCH 30 A+	MOVÌ SWITCH 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 8 Lt	Min 2Lt - Max 8 Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	2	3	3
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)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	270Kg	270Kg	270Kg



MODEL	MOVÌ SWITCH 60	MOVÌ SWITCH 60 A+	MOVÌ SWITCH 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 12 Lt	Min 3,5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph- 10kw	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	310Kg	310Kg	310Kg

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.