



241 Magica

COLORE

Two flavor + neutral flavour counter top machine, with pump, self service

The Magica machine is a fully independent, token operated machine

High efficiency components

Achieve top performances and non-stop production

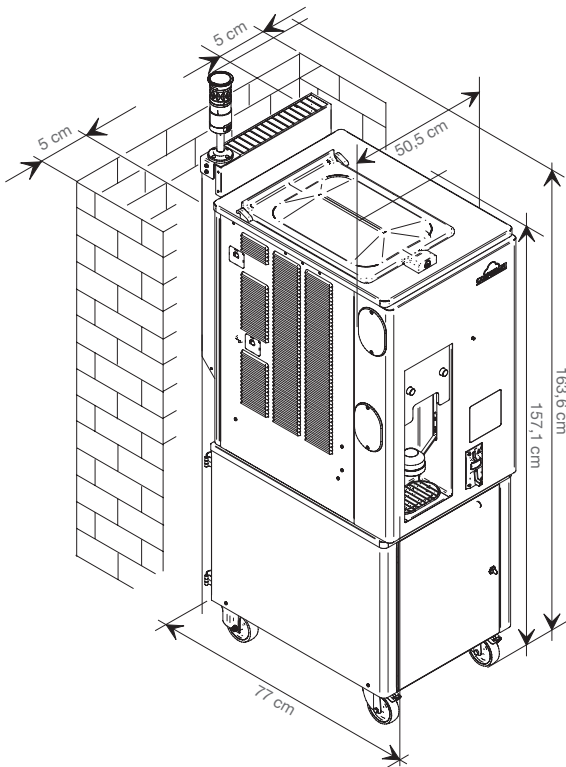
High performance machine

Its best location is in sites with many potential consumers, such as shopping centers, arcades, water parks, amusement parks, etc

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





Optional configurations



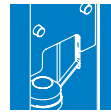
Self-pasteurization

With our self-pasteurizing system the machine can be cleaned and disassembled 9 times per year



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Protected dispensing

After placing the cup on the cup holder and having selected the flavour, the gelato is dispensed, always in a protected area



Wide selection

It produces one single flavour and variegated gelato

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
241 Magica COLORE	1	Pump	320*	13	1,75	2,9	10	400/50/3**	Air	R452***	170

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

Features

Direct expansion cooling cylinder

Rear chimney and reduced footprint

Interactive display

Gear pump

Easy to use

High capacity cylinder

Product protection

Simplified cleaning

Adaptability

Benefits

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Space optimization and machine installation next to each other

Communicates with the user giving him instructions and data regarding the performance of the machine

It pressurizes the mix with air and feeds the production cylinder for a creamier gelato with a high volume increase

4 simple and intuitive steps to dispense the gelato: 1) introduce the token, 2) position the cup/cone, 3) choose the flavour, 4) remove the cup/cone

Perfect for all dispensing circumstances, including the moments of greater production pressure

The upper refrigerated tank lid is key locked to prevent product contamination

Cleaning is facilitated thanks to the possibility of heating the cylinder and to the easy disassembly of the dispensing unit

The machine can also produce excellent coffee, whisky cream and all fruit liqueur "affogati"