

HOOP

TECHNICAL SPECIFICATION



	1/2 HOOP 3.0 P	1/2 HOOP 3.0 PA	HOOP 3.0 P	HOOP 3.0 PA	SUPER HOOP 5.0 P	SUPER HOOP 5.0 PA
Power source	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power	3.2 kW	3.2 kW	2.9 kW	2.9 kW	3.3 kW	3.3 kW
Condensation	Air/Water	Air/Water	Air/Water	Air/Water	Air/Water	Air/Water
Hourly Prod.	240 cones (75 gr.)	240 cones (75 gr.)	330 cones (75 gr.)	330 cones (75 gr.)	530 cones (75 gr.)	530 cones (75 gr.)
Tank	6.5 lt x 2	6.5 lt x 2	6.5 lt x 2	6.5 lt x 2	6.5 lt x 2	6.5 lt x 2
Pump	Yes	Yes	Yes	Yes	Yes	Yes
Stirrer	No	Yes	No	Yes	No	Yes
Flavors	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix
Dimensions	62x67(+9) x100 cm	62x67(+9) x100 cm	62x67(+9) x154 cm	62x67(+9) x154 cm	62x67(+9) x154 cm	62x67(+9) x154 cm
Weight	170 kg	170 kg	205 kg	205 kg	215 kg	215 kg



2 YEARS OF WARRANTY

100% MADE IN ITALY



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Innova le macchine per il gelato




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SOFT ICE CREAM MACHINES





Fast programming 1

A simple, intuitive and easy to set keyboard for fast programming with an extensive customization of the consistency of the ice cream and excellent overrun values.



Separate cooling system 2

Hoop is designed with two highly efficient cooling systems that independently manage production and preservation to significantly reduce the energy consumption costs.




Fast work cycle 3

Innova's extraordinary blade, together with the highly efficient cooling system, speeds up the hourly ice cream production process.



Options and accessories 4

There are different options available, amongst which the stirrers in the tanks or the levers with the automatic return. The accessories (design cone holders and trays) are elegantly integrated.



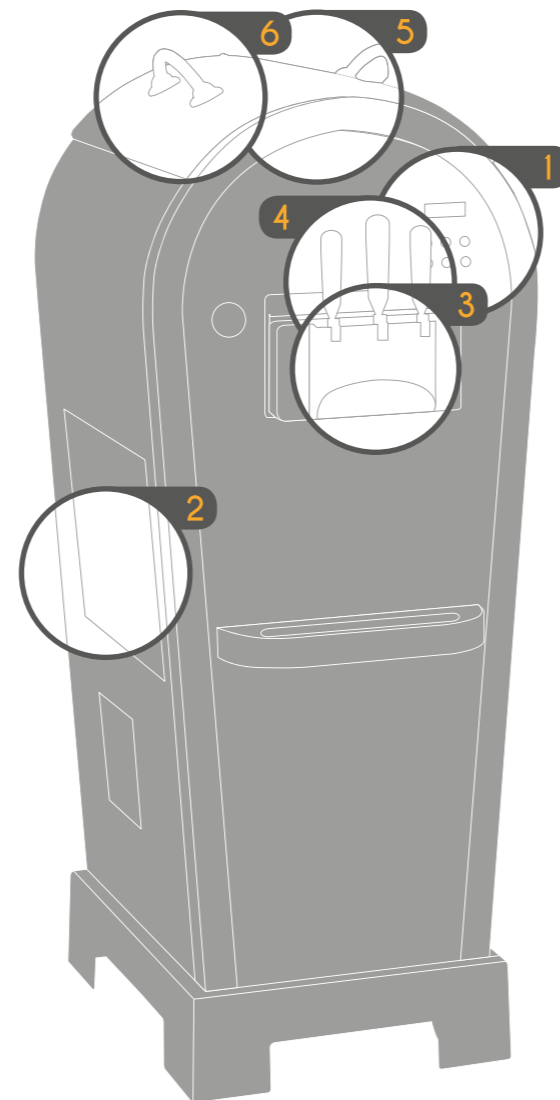
Pumps outside the tanks 5

The pumps are placed outside of the tanks to use the machine at maximum capacity and to make sure no external bodies come into contact with the mixture for greater hygiene.



Easy cleaning 6

The easy to remove pumps and stirrers simplify the sanitizing operations of the machine.



2 YEARS OF WARRANTY

HIGH PRODUCTION EFFICIENCY IN SMALL DESIGN JEWELS

Hoop is the floor machine with an attractive design to produce soft ice cream: the accessories are elegantly integrated to give an Italian touch to any room. Hoop is equipped with two performing cooling systems that independently manage the production and preservation of the ice cream. The versatility of programming, the special counter-rotating stirrers and the high efficiency of the cooling system allow you to achieve an elevated hourly production of soft ice cream and frozen yogurt.

Production 100% Made in Italy. Hoop is made by Innova in Bergamo, Italia using only the highest quality materials. The attention to detail is expressed in a solid and resistant product with an exclusive design.

Energy savings. Hoop uses highly efficient motors and 2 top performing cooling systems that independently manage the production and preservation of ice cream, thus significantly reducing the energy consumption costs.

Time savings. Simple and fast programming and speedy work cycle thanks to the extraordinary patented blade and highly efficient cooling system.

Safety. The Remote Control System (RCS) directly connects the machine to Innova's service network, which can view the settings of the functions in real time and thus provide a targeted solution to your issues.

Extensive customization. Thanks to the perfect combination of stirrers and of customizable pump adjustments, Hoop is able to prepare the maximum amount of ice cream with excellent overrun values.