

MISS

TECHNICAL SPECIFICATION



	MISS 3 G	MISS 3 GA	MISS 3 P	MISS 3 PA	SUPER MISS 3 G	SUPER MISS 3 GA	SUPER MISS 3 P	SUPER MISS 3 PA
Power source	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power	2.7 kw	2.7 kw	2.7 kw	2.7 kw	2.7 kw	2.7 kw	2.9 kw	2.9 kw
Condensation	Air Water	Air Water	Air Water	Air Water	Air Water	Air Water	Air Water	Air Water
Hourly Prod.	210 cones (100 gr.)	210 cones (100 gr.)	330 cones (75 gr.)	330 cones (75 gr.)	350 cones (100 gr.)	350 cones (100 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	6,5 lt x 2	6,5 lt x 2
Pump	no	no	yes	yes	no	no	yes	yes
Stirrer	no	yes	no	yes	no	yes	no	yes
Flavors	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix	2 + mix
Depth	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm	59x64 (+9) cm
Height	142 cm	142 cm	142 cm	142 cm	142 cm	142 cm	142 cm	142 cm
Weight	205 kg	205 kg	205 kg	205 kg	205 kg	205 kg	205 kg	205 kg



2 YEARS OF WARRANTY

100% MADE IN ITALY



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 Innova le macchine per il gelato

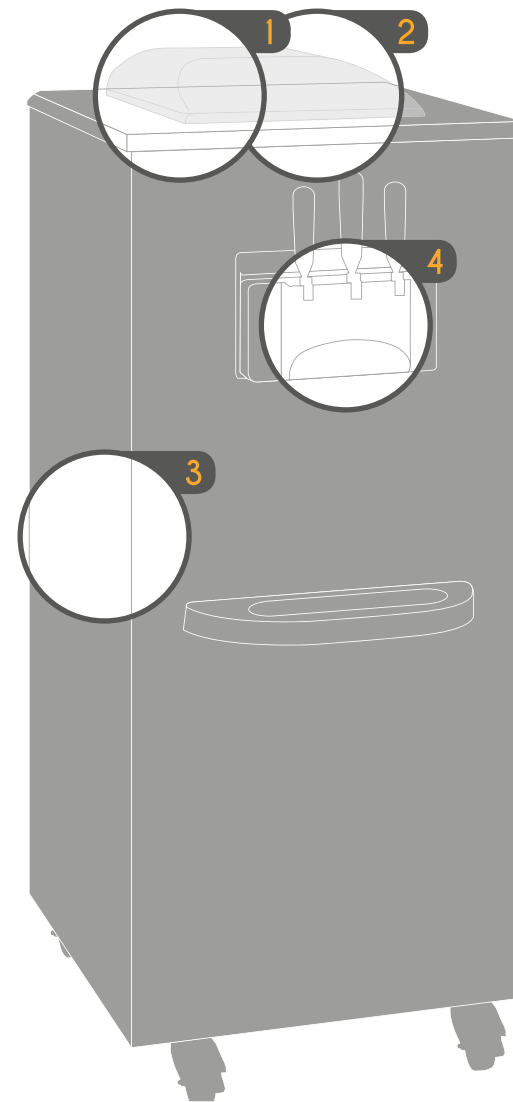
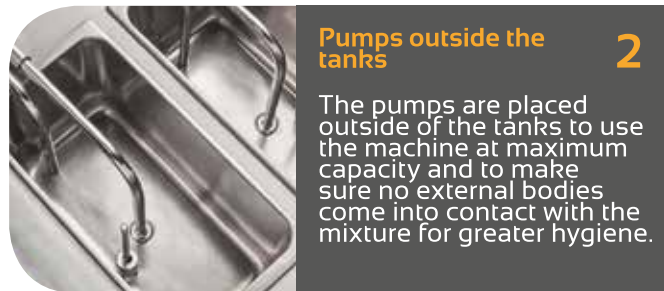
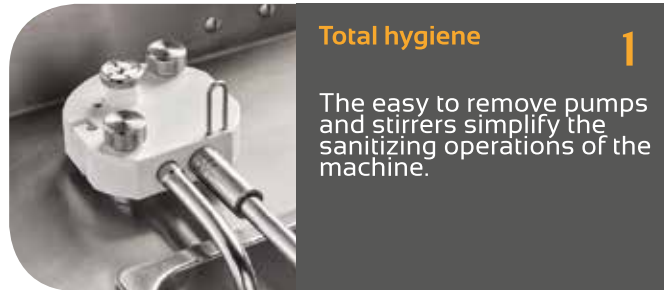
 www.innovaitalia.com

MISS

SOFT ICE CREAM MACHINES



SOFT LINE



2 YEARS OF WARRANTY

VERSATILE AND HIGHLY CUSTOMIZABLE TO ADAPT TO ANY ROOM

Miss is the electronic floor machine for soft and frozen yogurt. It is designed with two highly efficient cooling systems that independently manage ice cream production and preservation inside the tank, thus optimizing performance and significantly reducing the energy consumption costs. The perfect combination of special counter-rotating stirrers with the external pump system of the tanks of conservation ensures the highest amount of continuity in ice cream delivery.

Production 100% Made in Italy. Miss 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.

Energy savings. Miss 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. The models are available in both a pump and gravity version that were designed to be easily placed both on the production line or in a built-in system. The options available for Miss, stirrers in the tanks, levers with an automatic return system and display on the back, ensure a one of a kind versatility.