

Ice cream machine Metos Gelato Synthesis 2 horizontal

The Metos Gelato Synthesis 2 ice cream machine is a real multifunction device. The innovative system of modular units to fully satisfy your needs. Each module consists of two cylinders. Every module independently produces and stores gelato. Furthermore, each cylinder has its own consistency and storage temperature settings to best produce every single flavor.

Produce the highest quality Gelato right in front of customers. You can pasteurize and Batch Freeze in the same cylinder. Store the Gelato in the same cylinder it was produced in. Each modular unit's storage temperature can be adjusted and will remain constant to best maintain the Gelato. Your freshly made Gelato is ready to serve right away. There is no need to extract and blast freeze it, and there is no thermal shock thanks to static storage.

The intelligent Hard-O-Tronic® system monitors the structure of the mix and adjusts the functions of the device accordingly. The user can easily change the settings with the arrow keys and thus get the desired structure for the products. When the program is started, the display advises the user on the correct temperatures, adding raw materials and other work steps.

The unique beater design was created to easily allow serving of the Gelato. The beater is equipped with interchangeable self-adjusting scraping blades, which provide constant cleaning and performance of the cylinder. LCD display, Allows the operator to know the status of each cylinder at any time. Ergonomic, transparent and light thermoplastic lid allows your has three set positions.



Refrigerated scooper holder, ensures the utmost hygiene and can hold the spatula or scooper when not in use. The unit wheels are easily installed and allow for easy movement of the unit.

Hot wash function speeds up the cleaning process by heating the cylinder to dissolve any product residues. Dry Clean removes any residual wetness or humidity from the cylinder after cleaning. The delayed cleaning program guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages. Each 2-cylinder module is equipped with a wash kit consisting of a hand shower, liquid aspirator with an integrated pump and a filter to facilitate cleaning inside the freezing cylinder.

- Air condenser
- Ergonomic design
- 3 simple steps to make your freshly made artisan Gelato
- Static Storage
- Hard-O-Tronic®
- Independent refrigeration system and user interface
- Beater
- Modular Units
- Advanced refill

READY MADE PROGRAMS:

- Gelato
- Sorbert
- Gelato Hot
- Gelato Hot Age
- Gelato Hot&Cold
- Sicilian Slush
- Fruit Cremolata

Optional

- Teorema: with Teorema, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones. Refrigerated scooper holder, ensures the utmost hygiene and can hold the spatula or scooper when not in use. The unit wheels are easily installed and allow for easy movement of the unit.

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Product capacity	1,5-2,5kg/ cycle
Item width mm	750
Item depth mm	650
Item height mm	1000
Package volume	0.73
Unit of volume	m3
Package volume	0.73 m3
Package length	80
Package width	78
Package height	117
Package unit of dimension	cm
Package dimensions (LxWxH)	80x78x117 cm
Net weight	196
Net weight	196 kg
Gross weight	220
Package weight	220 kg
Unit of weight	kg
Connection power kW	2.4
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60