

# GiF

*April 2015*



# Overview

## Introducing Cambio by GiF

Groundbreaking Technology

*Swiss engineered and Italian made, this machine is truly groundbreaking for the frozen novelties industry.*



# Gallery



# Operation

## MACHINE COMPONENTS:

1. **Lid**
  - a. It is made of clear plastic and allows both the operator and customers to see the machine operation in safety conditions.
  - b. Safety magnetic switch
  - c. This is double switch that stops the machine every time the lid is lifted and restores the previous working condition when the lid is lowered.
- Scoop washing tab water switch**
  - a. This ON/OFF switch controls the valve supplying water to the tab.
- Sprayer water switch**
  - a. This ON/OFF switch controls the valve supplying water to the sprayer
- Water sprayer**
  - a. This sprayer with flexible pipe can be used to wash the pots.
- Scoop washing tab**
  - a. This tab is used to rinse the scoop and is provided with water inlet and drainage at the bottom.
- Mixer**
  - a. This device rotates and mixes the content of the pot.
- 6.



# Operation

## MACHINE COMPONENTS:

7. **Scraper**
  - a. This item is mounted on the mixer and removes the material built-up on the pot surfaces. It can be easily removed from the mixer for cleaning or replacement.
8. **Gelato making pot**
  - a. This has a capacity of 5 liters and is made with AISI304 stainless steel (food grade) and makes the cleaning and sanitization process very easy.
9. **Compressor**
  - a. This is an hermetic model (NEK2168GK) using R404; It is loaded with 270g of refrigerant.
10. **Air condenser**
  - a. This is a 4 layer battery with copper pipes and aluminum fins, with single phase cooling fan.
11. **Thermostatic valve**
  - a. The refrigerant expansion is controlled by a thermostatic valve.
12. **Motor and Gearbox**
  - a. The mixer motor is single phase with gearbox.
  - b. The mixer rotation speed is 100rpm.
13. **Inverter**
  - a. An inverter is used to control the mixer speed.



# Control Panel

Each pot of a machine is controlled by an electronic control panel. This is designed to make the operation as easy and automatic as possible in order to not require skilled personnel. The controller takes care of the different operating modes.

## The operating modes are:

1. Stop: The machine is halted
2. Production: The product is being made
3. Keeping: The product is kept ready to be served
4. Mixer only: The mixer runs without the compressor
  - o The “F” key is used to select the operating modes.
  - o “Start/Stop” is used to start or stop the machine for each operating mode.



## Product serving and removal

1. The product can either be served directly to the customer from the pot or be removed for storage or cleaning.
  - a. In the first case open the top lid to serve the product and then close it immediately.
  - b. In the second case stop the machine first and then proceed with the removal.

## Product top-up

- The machine has been designed so that the operator adds more mixture (top-up) when the product level has reached 50%.



# Safety

- **HAND INJURY PREVENTION:** This is accomplished by the use of 2 switches connected to the lid. The 2 switches are serially connected so that if one fails the second stops the motor. The motor is stopped every time the lid is lifted and restarts when it is closed.
- **MOTOR OVERHEAT TRIP (3PH MODELS):** An external thermal switch with automatic reset is used for this purpose. This protects the mixer motor in case of overload.
- **MOTOR OVERHEAT TRIP (1PH MODELS):** A thermal switch present inside the motor with automatic reset is used for this purpose. This protects the mixer motor in case of overload.
- **COMPRESSOR OVERHEAT TRIP:** This is accomplished by the use of a current/heat trip with automatic reset mounted on the compressor. The activation of this trip stops only the compressor.
- **OVER-PRESSURE TRIP:** This is accomplished by the use of pressure switches with automatic reset mounted in the refrigerant circuit. They protect the machine in case of overpressure.
- **AUXILLIARY ELECTRIC CIRCUIT SHORT CIRCUIT TRIP:** This is accomplished by the use of fuses that blow in presence of short circuit or overcurrent on the auxiliary electric circuit. They must be replaced to make the machine work again.



# Technical

- **Weight**
  - 304 lbs.
- **Dimensions**
  - 28 x 24 x 37
- **Electrical**
  - Single phase – 110 V
  - Remote programming via mobile app – WiFi enabled
- **Features**
  - Interactive display – watch the product be manufactured
  - Cleans in 5 minutes with only 12 liters of water required to wash & sanitize the machine
  - Water inlet & drainage connection
  - High end, modern look & appeal
  - Small format, fits almost anywhere
  - Lightweight
  - Speed: Only 15 minutes to startup and produce final product
  - Continuously add product
  - Easily disassemble into 4 parts for cleaning (blade, beater, cap, drain plug)
  - Only 2 moving parts

## Refrigeration System

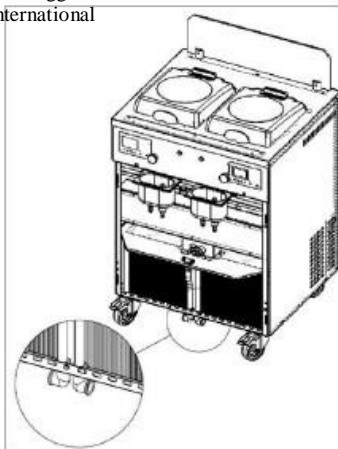
- R404

## Air Cooled

- Double circuit, 4 rows

## Applications

- This machine is suitable for gelato, ice-cream, frozen yogurt, Italian ice, acai and other fruit/veggie drink preparation according to standard international regulation.





# Technical

## TECHNICAL DATA

Model	Max hourly production (kg)	Max batch load (kg)	Power supply	Power kW	Condensation
INST20	10 x 2 = 20	2.5 x 2	110V - 60Hz	1.48	Air Water (opt)



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