

la nuovagel



**HIGH
PERFORMANCE
COOLER**

***A cooler for
high-performance liquid
and thick products.***

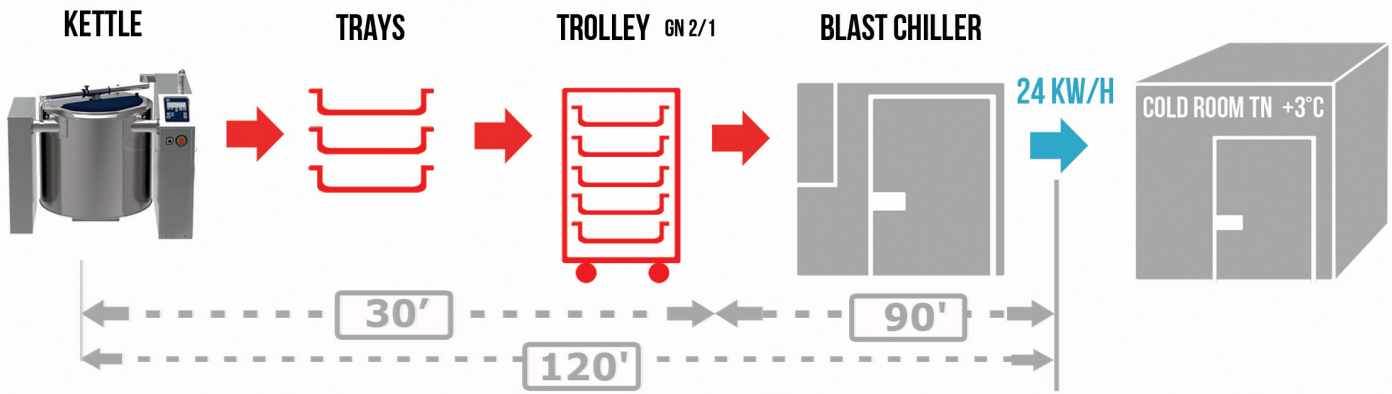
*A machine capable of
great performance for a
one fundamental objective:
Reduce temperature
in a very short times.*

***Innovative conception
and evolutionary
in the landscape
of blast chiller.***

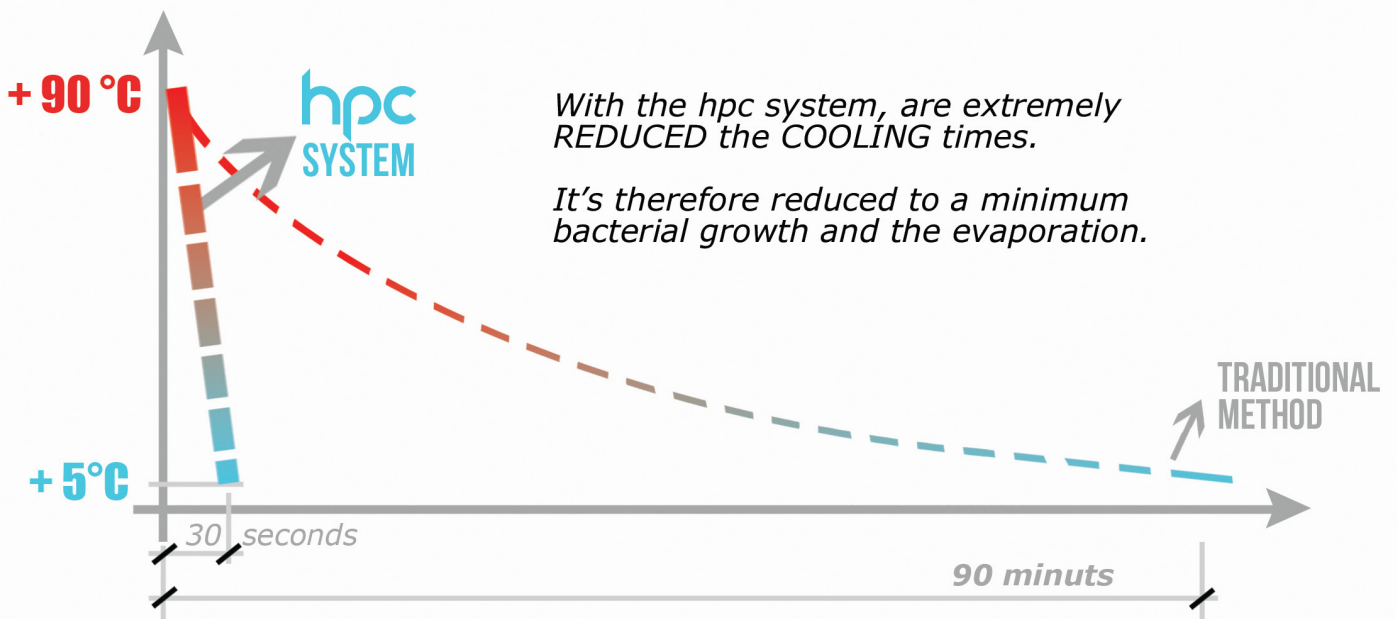
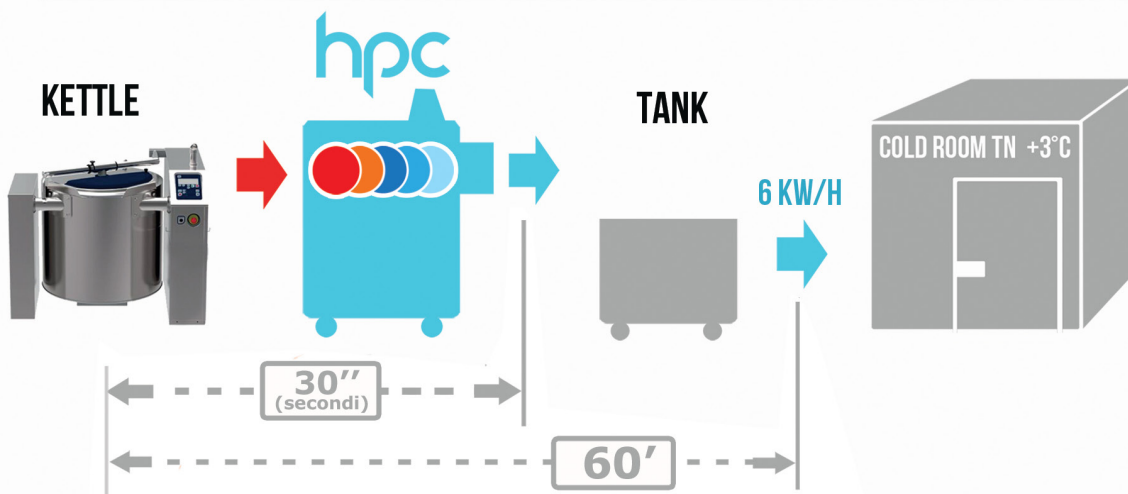
*Conceived and designed to
reduce manual operations and
working times.
It allows to obtain results
of quantities in the shortest
possible time.*



TRADITIONAL METHOD



'NUOVAGEL' METHOD



Model	Cooling Capacity +90° C/+ 8° C	Dimension L x P x H cm.	Electric power Kw	Available in Tipo/VAC/ Hz	Refrigerating Gas	Average Water cooling consumption l./min. °C.	Weight N/Kg.
H P C 150	150 LT/h	51 x 104 x 135 H	6	3+N/400/50	R 404A	4 14/1	3628/370

ADVANTAGES OF THE SYSTEM



Saving on the cost of production

The hot product is directly cooled without intermediate steps (baking pans / trays);



Product quality

By eliminating the intermediate steps we preserve the quality of the product avoiding contamination and increasing the life of the product;



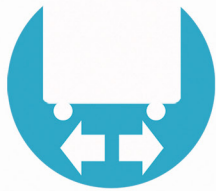
Job security

The operator no longer has to handle products hot liquids, and it will avoid in this way, dangerous situations;



Energy saving

Thanks to the direct exchange "unique" they reduce energy consumption by 70% compared with the traditional blast chiller cart;



Movable:

The cooler HPC is equipped with wheels which allow to place it, in different production areas;



**EASY
CLEANING**

Cleaning and clutter

Simplicity of daily cleaning.
Small footprint for a significant productivity;





Headquarters

via Venezia 113/B
31028 Tezze di Piave Vazzola
Treviso Italy
Tel: +39.0438.489097
Fax: +39.0438.488807
info@lanuovagel.com

www.lanuovagel.com

Administrative Headquarters

c/o SO.IM.EL srl
via Kennedy 89
30027 San Donà di Piave VE
Isc.Reg.Impr.VE/P.iva 02407640271

nuovagel
macchine e attrezzature per il gelato