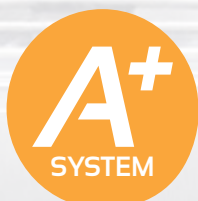


INNOVA
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movi



A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

100%

MADE IN

ITALY

movi

ELECTRONIC BATCH
FREEZER

INNOVA
LE MACCHINE PER IL GELATO

ARTISANAL LINE



Robustness

1

Robust structure, entirely in stainless steel aisi 304 and large thicknesses with a self-supporting, although compact chassis.



Fast work cycle

2

In just 7 minutes, Moví allows to turn the mixture into a perfect gelato and thanks to the patented blade and self-expanding spatulas, the cylinder can be completely emptied without any waste during extraction



Gear motor

3

The use of a gear motor combined to inverters provides the ability to manage various speeds during the processing phases and significantly reduces the maintenance costs compared to the old belt system.



Fast programming

4

Moví's keyboard and display, intuitive and essential, allow you to quickly set and program the desired consistency of the ice cream.



Electronic control

5

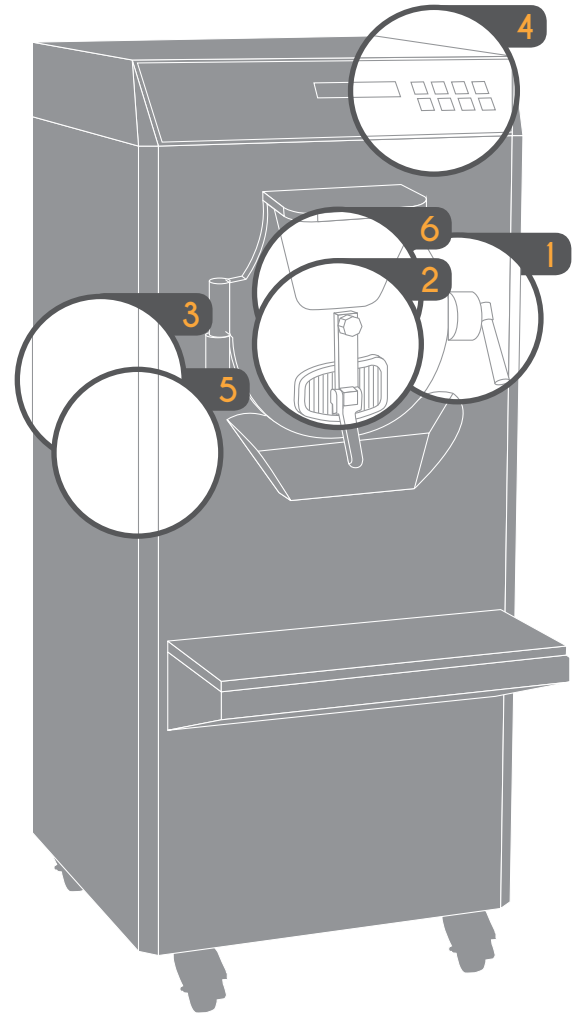
Once set, the batch freezing process proceeds independently thanks to the electronic control of each phase, which allows you to optimize time.



Easy cleaning

6

Fast and perfect cleaning is a key objective: the simple release system of the blade with the female coupling leaves the freezing cylinder hermetically sealed for an effective cleaning.



Only with us!

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

PERFECT BATCH FREEZING FOR A SURPRISINGLY CREAMY RESULT

Innova's Movì is the electronic horizontal professional batch freezer of the latest generation: a functional, practical, robust and reliable work tool. Innova's patented blade ensures absolute hygiene inside the cylinder, a perfect creamy mixture and complete extraction of the ice cream at the end of each work cycle. Movì is equipped with highly efficient motors to ensure the lowest amount of energy consumption in full respect of the environment.

D Production 100% Made in Italy. Movì is a product of Innova in Bergamo, Italia which only uses the highest quality materials. The robust structure is entirely made of stainless steel aisi 304, specific for food, with a self-supporting chassis that is very thick, although compact.

D Energy savings. The combined use of 2 inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for a direct transmission of motion, ensures considerable energy savings.

D Time savings. Fast batch freezing cycle, only 7 minutes for a perfect gelato. Fast cleaning and sanitizing thanks to the simple release system of the blade with the female coupling that leaves the cylinder hermetically sealed for a perfect cleaning.

D 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.

D Tranquility. Innova is reliable like no other, the first and only to offer a 5-year warranty on all artisanal ice cream machines. The Plus Program is the exclusive voucher plan conceived to protect your Innova ice cream machine in case of any need of maintenance.

A+

The technology that gives you more!

The A+ batch freezers, the A+ multifunction and the A+ pasteurizers are the latest generation of ice cream machines that use the A+ system made by INNOVA, thanks to the use of inverters in cooling management.

THE ADVANTAGES OF THE A+ SYSTEM ARE:

- INGREDIENTS ARE QUICKLY CRYSTALLIZED BY A BALANCED QUANTITY OF COLD TO ACHIEVE PERFECT CREAMINESS.
- THE ICE CREAM NEVER FREEZES THANKS TO THE AUTOMATIC MODULATION OF THE THERMAL POWER OF THE COMPRESSOR AT ANY STAGE OF PROCESSING.
- CONSIDERABLE ENERGY SAVINGS.
- FLEXIBILITY IN THE MANAGEMENT OF THE DIFFERENT AMOUNTS OF ICE CREAM.
- PERFECT EXTRACTION THANKS TO THE CONTROLLED COOLING THAT MAINTAINS THE HIGH QUALITY OF THE PRODUCT.



A PLUS OF EXCELLENCE
5 YEARS OF
WARRANTY

100%

MADE IN

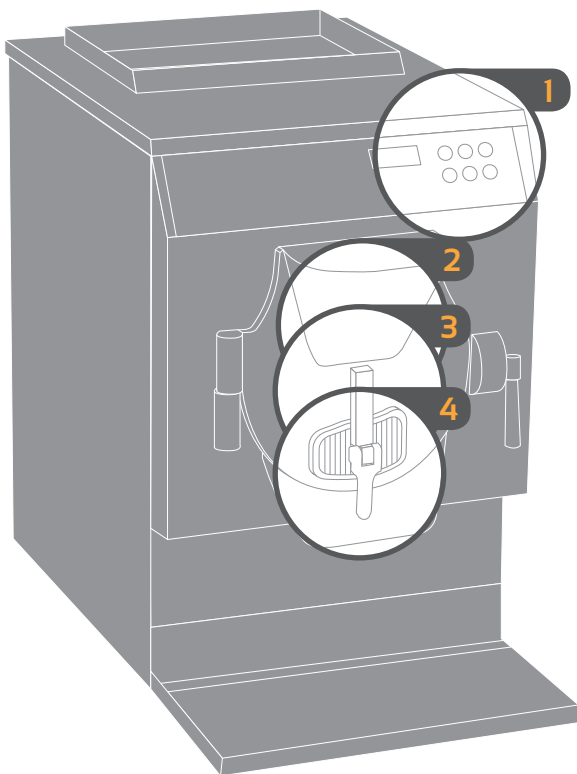
ITALY

Smart

ELECTRONIC COUNTER-TOP
BATCH FREEZER

INNOVA
LE MACCHINE PER IL GELATO

MAXIMUM PERFORMANCE, MINIMUM SIZE



Smart is the electronic counter-top batch freezer of the latest generation: a model that has structural features and a functional potential of the highest level. Thanks to the compact dimensions, to the absolute mobility and to the air cooling system, it can easily be placed in any space while ensuring in energy consumptions. Smart can continuously produce up to 35 kg of ice cream an hour with.

Production 100% Made in Italy.

Smart is a product of Innova in Bergamo, Italia which only uses the highest quality materials. The robust structure is entirely made of stainless steel aisi 304, specific for food, with a self-supporting chassis that is very thick, although compact.

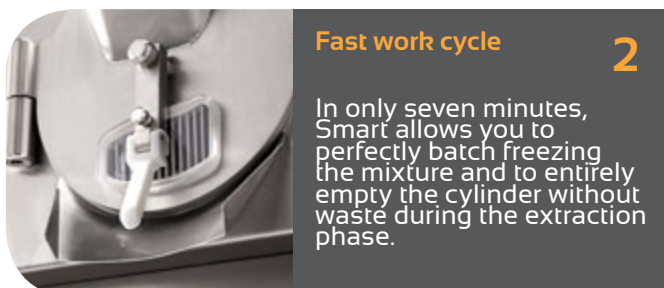
Energy savings. The combined use of a series inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for a direct transmission of motion, ensures considerable energy savings.

Technical support with remote control. Thanks to the Remote Control System (RCS), Innova's service network can view the settings of the functions in real time.



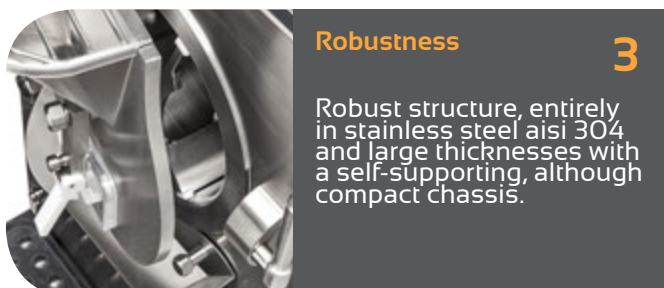
Electronic control

Once set, the batch freezing process proceeds independently thanks to the electronic control of each phase, which allows you to optimize time.



Fast work cycle

In only seven minutes, Smart allows you to perfectly batch freezing the mixture and to entirely empty the cylinder without waste during the extraction phase.



Robustness

Robust structure, entirely in stainless steel aisi 304 and large thicknesses with a self-supporting, although compact chassis.



Easy cleaning

The simple release of the blade with the female coupling leaves the cylinder of the batch freezer hermetically sealed for a quick, effective and complete cleaning of the machine when using the cleaning button.

MOVI & SMART

TECHNICAL SPECIFICATIONS



	MOVI 60 A+	MOVI 60	MOVI 30	MOVI 30 SMART
Power source	400/50/3	400/50/3	400/50/3	400/50/3
Power	6.5kw	6.5kw	4.5kw	4.5kw
Condensation	Acqua	Acqua	Acqua	Aria
Hourly Prod.	25-60 kg	35-60 kg	20-40 kg	20-35 kg
Load cycle	2.5 - 10 lt	4 - 10 lt	2 - 6 lt	2 - 6 lt
Width	61 cm	61 cm	61 cm	58 cm
Depth	60 (+25) cm	60 (+25) cm	60 (+25) cm	72 (+20) cm
Height	143 cm	143 cm	143 cm	83 cm
Weight	265 kg	265 kg	225 kg	205 kg

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Innova le macchine per il gelato

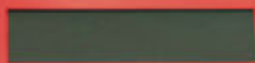


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INNOVA

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movimix



A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

100%

MADE IN

ITALY

movimix

MULTIFUNCTION

INNOVA

LE MACCHINE PER IL GELATO

ARTISANAL LINE



Fast work cycles 1

The processing times of the pasteurization and batch freezing are of 11 minutes each to achieve a perfect and continuous production.



Fast programming 2

Two simple and intuitive keyboards allow for a separate programming of the pasteurization and batch freezing cycles by using customized settings.



Total hygiene 3

The pasteurized mixture goes from the upper cylinder to the lower one through an internal patented passage that is managed electronically, without manual interventions or risks of contamination.



Easy cleaning 4

The practical showerhead system inside the heating cylinder and the simple release of the batch freezing blade ensure the rapid and complete cleaning of Movimix.



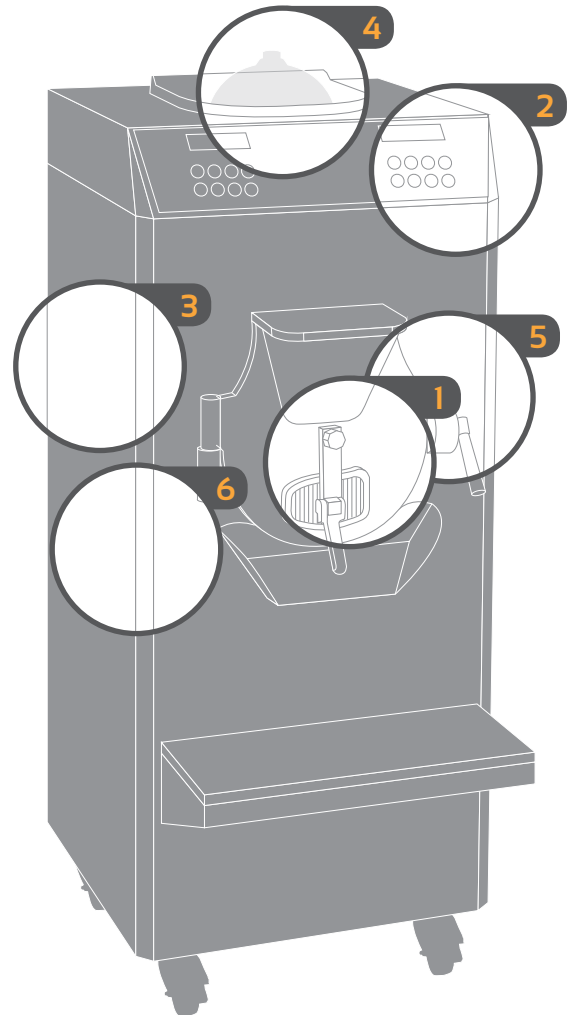
Robustness 5

Robust structure, entirely in stainless steel aisi 304 and large thicknesses with a self-supporting, although compact, frame.



Electronic control 6

After setting, the pasteurization and batch freezing processes proceed independently thanks to the electronic control of each phase: thus allowing you to optimize time.



Only with us!

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

MAXIMUM CUSTOMIZATION AND INFINITE FLAVOR COMBINATIONS

MovìMix is a small, complete and multifunctional production lab that performs two essential ice cream production operations: pasteurization and batch freezing. MovìMix allows ice cream makers to customize each flavor of ice cream based on their own experience and to manage the amount that needs to be produced: the elevated hourly production, the optimal cooling capacity and the energy savings make MovìMix the ideal system for professional needs.

- D Production 100% Made in Italy.** Movì is a product of Innova in Bergamo, Italia which only uses the highest quality materials. The robust structure is entirely made of stainless steel aisi 304, specific for food, with a self-supporting chassis that is very thick, although compact.
- D Energy savings.** The combined use of 3 inverters, to control the consumption of electrical energy, and of highly energy efficient class IE2 gear motor for a direct transmission of motion, ensures considerable energy savings.
- D Time savings.** Fast pasteurization and batch freezing cycles, little time required for the cleaning and sanitizing operations, thanks to the showerhead system inside the heating cylinder and to the easy to release blade with a female coupling in the batch freezing cylinder.
- D 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..
- D Tranquility.** Innova is reliable like no other, the first and only to offer a 5-year warranty on all artisanal ice cream machines. The Plus Program is the exclusive voucher plan conceived to protect your Innova ice cream machine in case of any need of maintenance.

A+

The technology that gives you more!

The A+ batch freezing, the A+ multifunction and the A+ pasteurizers are the latest generation of ice cream machines that use the A+ system made by INNOVA, thanks to the use of inverters in cooling management.

THE ADVANTAGES OF THE A+ SYSTEM ARE:

- INGREDIENTS ARE QUICKLY CRYSTALLIZED BY A BALANCED QUANTITY OF COLD TO ACHIEVE PERFECT CREAMINESS.
- THE ICE CREAM NEVER FREEZES THANKS TO THE AUTOMATIC MODULATION OF THE THERMAL POWER OF THE COMPRESSOR AT ANY STAGE OF PROCESSING.
- CONSIDERABLE ENERGY SAVINGS.
- FLEXIBILITY IN THE MANAGEMENT OF THE DIFFERENT AMOUNTS OF ICE CREAM.
- PERFECT EXTRACTION THANKS TO THE CONTROLLED COOLING THAT MAINTAINS THE HIGH QUALITY OF THE PRODUCT.

MOVIMIX

TECHNICAL SPECIFICATIONS



MOVI MIX 60 A+

MOVI MIX 60

MOVI MIX 30

Power source

400/50/3

400/50/3

400/50/3

Power

10 kw

10 kw

7 kw

Condensation

Water

Water

Water

Hourly Product.

25-60 kg

35-60 kg

20 - 35 kg

Load cycle

2.5 - 10 lt

4 - 10 lt

2 - 6 lt

Width

61 cm

61 cm

61 cm

Depth

60 (+25) cm

60 (+25) cm

60 (+25) cm

Height

144 (+10) cm

144 (+10) cm

144 (+10) cm

Weight

310kg

310 kg

270 kg

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A+
SYSTEM

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

100%

MADE IN

ITALY

FLU70

INNOVA
www.innovaitalia.com



FLU

ELECTRONIC PASTEURIZER

INNOVA
LE MACCHINE PER IL GELATO

ARTISANAL LINE



Fast work cycle 1

With Flù, the pasteurization work cycle is very fast, thanks to the use of highly resistant electrical resistors and to the four rotational speeds of the stirrer.



Fast programming 2

A simple and intuitive keyboard makes programming fast, thanks to the possibility of setting the temperature up to 90° and to two distinct programs, one for a full load (up to 70 L) and another for a half load.



Electronic control 3

Flù's mechanics is managed by an electronic control system that constantly monitors the operations: this entails less maintenance, but also increases the life cycle of the machine over time.



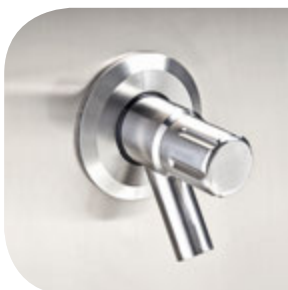
Total hygiene 4

The lid that closes the pasteurization tank can be quickly released without using tools, thus allowing to wash it quickly and easily to ensure total hygiene.



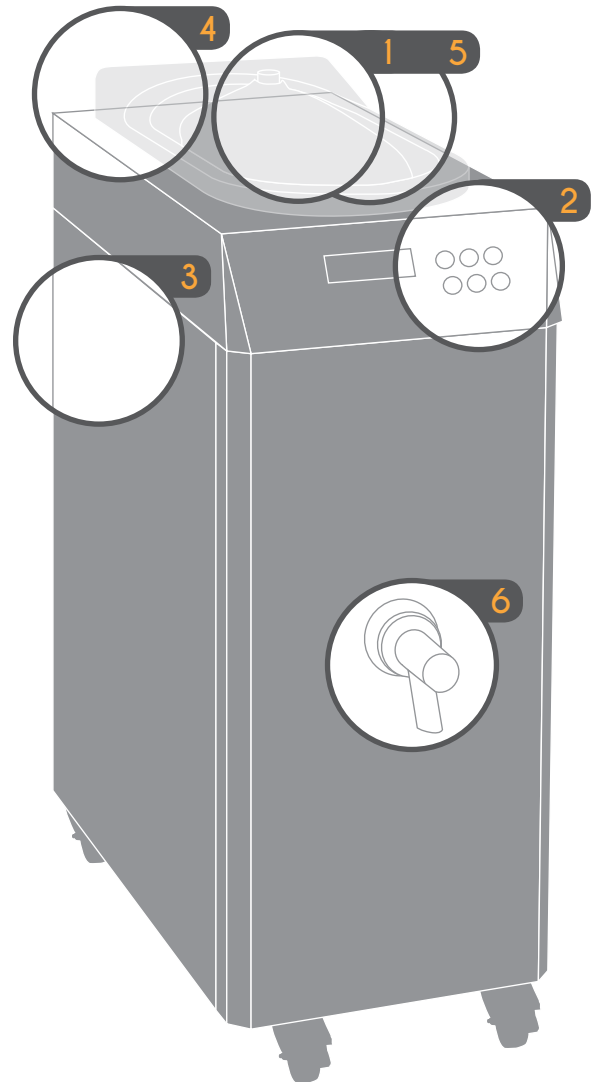
Easy cleaning 5

The practical showerhead inside the pasteurization tank is activated with a simple button for a quick and complete cleaning of Flù



Automatic washing 6

The special automatic washing system of the faucet, an exclusive solution of Innova, ensures perfect sanitizing even if the mixture is still present inside the pasteurizer.



Only with us!

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

SUPERIOR PERFORMANCE FOR TOP QUALITY

Flù is a professional pasteurizer for the production of artisanal ice cream: it combines ease of use to high performance and state of the art technologies. Flù is an extremely flexible product thanks to the four rotational speeds of the stirrer, the ability to set the desired temperature, the perfect management of half load and the electronic control. The stirrer can be easily removed and the simplicity of the faucet makes cleaning quick and easy, ensuring total hygiene.

D Production 100% Made in Italy. Flù is made by Innova in Bergamo, Italia which only uses the highest quality materials. The structure is entirely made of stainless steel AISI 304, specific for food use, and has a very thick, although compact, self-supporting chassis.

D Energy savings. The combined use of 2 inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for the direct transmission of motion, ensures considerable energy savings.

D Time savings. Fast programming and pasteurization cycle thanks to the use of electrical resistors in the heating phase. Perfectly and rapidly cleaned thanks to a showerhead system inside the tank, to the automatic faucet cleaning and to the quick release of the lid.

D 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.

D Tranquility. Innova is reliable like no other, the first and only to offer a 5-year warranty on all artisanal ice cream machines. The Plus Program is the exclusive voucher plan conceived to protect your Innova ice cream machine in case of any need of maintenance.

A+

The technology that gives you more!

The A+ pasteurizers, the A+ creamers and the A+ multifunction are of the latest ice cream machine generation that use the A+ systems made by INNOVA, thanks to the use of inverters in cooling management.

FOR THE PASTEURIZERS FLÙ

THE ADVANTAGES OF THE A+ SYSTEM ARE:

- **THE MIXTURE IS QUICKLY COOLED**
- **CONSIDERABLE ENERGY SAVINGS**
- **FLEXIBILITY IN THE MANAGEMENT OF THE DIFFERENT AMOUNTS OF MIXTURE**
- **THE HIGH QUALITY OF THE PRODUCT IS MAINTAINED DURING THE PRESERVATION PHASE THANKS TO THE CONTROLLED COOLING SYSTEM**



A PLUS OF EXCELLENCE

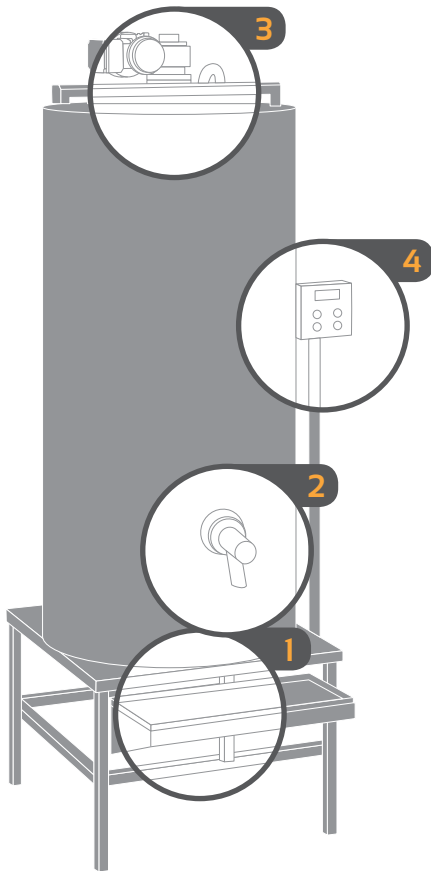
5 YEARS OF WARRANTY

100% MADE IN ITALY

SYSTEM-T

MATURATION TANK

INNOVA
LE MACCHINE PER IL GELATO



EXCLUSIVE TECHNOLOGY AT THE SERVICE OF GENUINENESS AND FRESHNESS

The System-T is an effective and economical system that uses a maturation vat to optimize the pasteurizer's production capacity by simplifying the delivery of the product, which is directly collected from the pasteurizer to preserve all of its properties (without minimum amount limits). The System-T stirs the pasteurized mixture, preserves it at 4° and allows you to extract the desired amount.



Total hygiene 1

The passage of the mixture from the pasteurizer to the vat is direct and automatic thanks to the use of a pump, thus excluding any contact with the outside environment and operator.



Easy extraction 2

System-T, thanks to the lower part of the funnel tank, allows you to totally extract the mixture present inside through a special faucet in stainless steel aisi 304 for food.



Two different capacities 3

The System-T can be connected to any pasteurizer and is available in two different capacities, 140 L and 210 L. The vertical shape allows you to optimize space.

Production 100% Made in Italy.

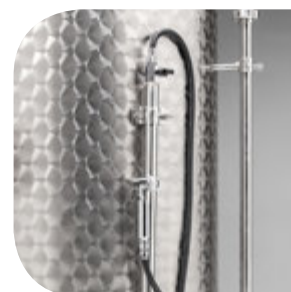
System-T is made by Innova in Bergamo, Italia which only uses the highest quality materials. The structure and connections are made of stainless steel aisi 304 and welded by hand.

Energy savings.

The consumptions of the System-T are minimized thanks to the use of an electronically controlled air cooling system.

Safety.

Thanks to the Remote Control System (RCS), Innova's service network can view the settings of the functions in real time.



Easy cleaning 4

The convenient showerhead system outside of the maturation vats allows you to completely wash the System-T maturation vats in a quick and convenient manner.

FLÙ & SYSTEM-T

TECHNICAL SPECIFICATIONS



FLU 70

SYSTEM.T 140

SYSTEM.T 210

Power source

400/50/3

400/50/3

400/50/3

Power

6kw

1.5kw

1.5kw

Condensation

Water

Air

Air

Capacity

70 lt

140 lt

210 lt

Load cycle

30 - 70 lt

0 - 140 lt

0 - 210 lt

Width

42 cm

77 cm

77 cm

Depth

83 (+10) cm

77 (+30) cm

77 (+30) cm

Height

106 (+8) cm

155 (+20) cm

175 (+20) cm

Weight

185 kg

110 kg

120 kg

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2 YEARS OF WARRANTY

100%

MADE IN

ITALY

MiSS

SOFT ICE CREAM
MACHINES

INNOVA
LE MACCHINE PER IL GELATO

SOFT LINE



Total hygiene 1

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



Pumps outside the tanks 2

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.



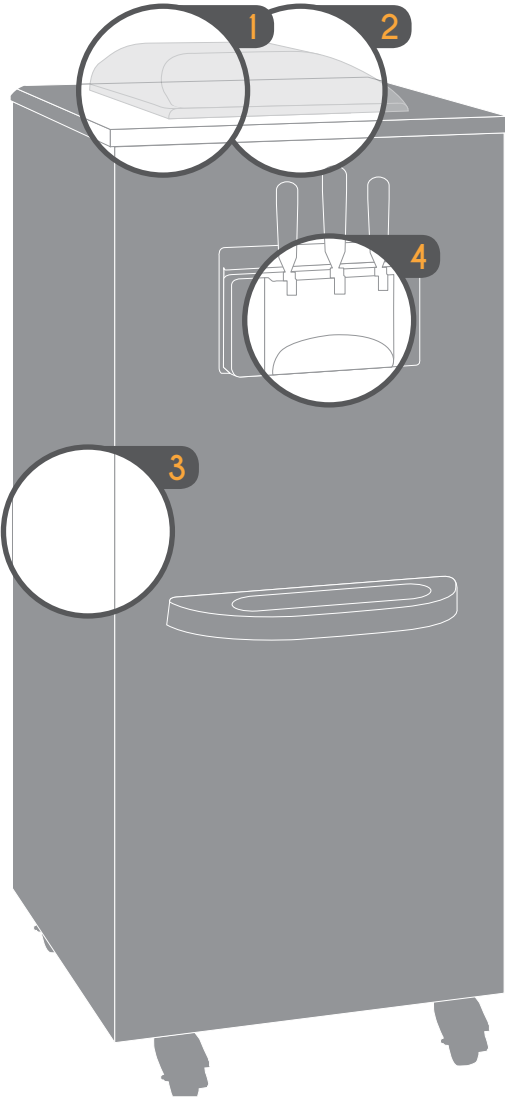
Separate cooling system 3

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



Fast work cycle 4

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



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 which only uses 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.

MISS

TECHNICAL SPECIFICATIONS



MISS 1

MISS 3

S. MISS 3

Power source

400/50/3

400/50/3

400/50/3

Power

2.7 kw

2.9 kw

3.3 kw

Condensation

Aria/Acqua

Aria/Acqua

Aria/Acqua

Hourly Prod.

200 coni (75gr.)

330 coni (75gr.)

530 coni (75gr.)

Tank

14 lt

6,5 lt x2

6,5 lt x2

Flavors

1

2 + mix

2 + mix

Depth

59x64 (+9) cm

59x64 (+9) cm

59x64 (+9) cm

Height

142 cm

142 cm

142 cm

Weight

170 kg

205 kg

205 kg

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plus

2 YEARS OF WARRANTY

100%

MADE IN

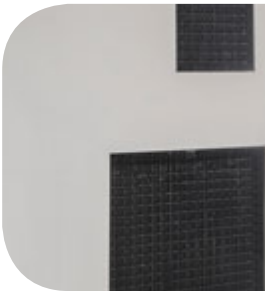
ITALY

Slim

COUNTER-TOP SOFT ICE
CREAM MACHINE

INNOVA
LE MACCHINE PER IL GELATO

SOFT LINE



Separate cooling system 1

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



Fast programming 2

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.



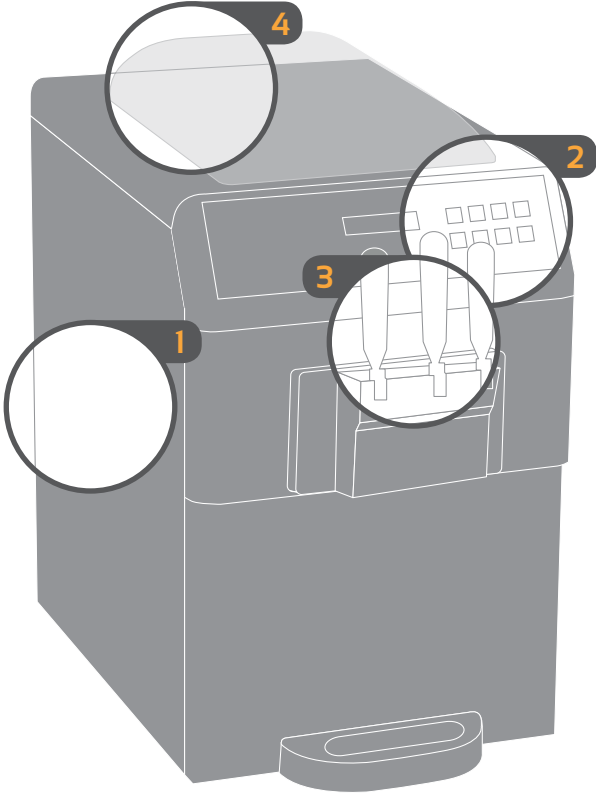
Levers for delivery 3

The levers for the delivery of a soft ice cream are studied to be ergonomic and easy to use. The line was also studied with a modern and attractive design.



Total hygiene 4

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



2 YEARS OF WARRANTY

A CONCENTRATE OF TECHNOLOGY FOR MAXIMUM TASTE

Slim is the counter-top line for the production of soft ice cream. It is compact and small, but with a high level of hourly production. The stainless steel aisi 304 structure, the two highly efficient cooling systems and the electronic control of all functions ensure reliability and savings. Slim is available in two versions, gravity and pump, to ensure the preparation of a soft ice cream thanks to its optimal, compact, slim and light features.

Production 100% Made in Italy. Slim is made by Innova in Bergamo, Italia which only uses the highest quality materials. The attention to detail is expressed in a solid and resistant product.

Energy savings. Slim 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 on the counter. The options of Slim, stirrers in the tanks and levers with an automatic return system, ensure a one of a kind versatility.

SLIM

TECHNICAL
SPECIFICATIONS



SLIM 1G
SLIM 1GA

SLIM 3G
SLIM 3GA

SLIM 1P
SLIM 1PA

SLIM 3P
SLIM 3PA

Power source

400/50/3

400/50/3

400/50/3

400/50/3

Power

2.4 Kw

2.7 Kw

2.6 Kw

3.1 Kw

Condensation

Air/Water

Air/Water

Air/Water

Air/Water

Hourly Prod.

150 cones (100gr)

180 cones (100gr)

200 cones (75gr)

240 cones (75gr)

Tank

14 lt

6.5 lt x 2

14 lt

6.5 lt x 2

Flavors

1

2 + mix

1

2 + mix

Pump

Yes

Yes

Stirrer

only 1GA

only 3GA

only 1PA

only 3PA

Dimensions

50x73(+9)x78

50x73(+9)x78

50x73(+9)x78

50x73(+9)x78

Weight

135 kg

135 kg

135 kg

135 kg

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