

*Continuous
churning:
the secret
of fresh gelato*

BG Italy®



INST41

CARPIGIANI
Patent inside

Instant

THE TASTE OF FRESHLY CHURNED GELATO

ELECTRONIC CONTROL PANEL

The control panel makes the use of the machine extremely easy.

Each flavour is a recipe and the operator simply has to select the name and press START.

Each recipe has pre-set parameters that ensure the best result in terms of taste and texture.



MAIN ADVANTAGES

- Much reduced energy consumption
- Continuous churning of gelato
- Reduces to the minimum preparation and cleaning times
- Minimizes the space required
- Flexibility to arrange different layouts
- Completely independent pots



INST11

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INST21



INST101



INST61

TECHNICAL DATA

Model	(*) Production (kg/h)	Cycle load (kg)	Refrigerant	Condensation	Control	Power (kW)	Power supply	Material	Dimensions	Net weight (kg)	(**) Consumption (kWh)
INST101	10	2,5	R404	Air	Microprocessor Inverter Graphic LCD	0,75	230 /240V-50Hz 120 /230V-60Hz	Material cabine structure AISI 304	LxPxH (mm) 700x565x414	72	0,30 0,08 0,57
INST111	10	2,5	R404	Air	Microprocessor Inverter Graphic LCD	0,75	230 /240V-50Hz 120 /230V-60Hz	AISI 304	435x600x955	78	0,30 0,08 0,57
INST21	20	5,0	R404	Air /Water	Microprocessor Inverter Graphic LCD	1,5	230 /240V-50Hz 120 /230V-60Hz	AISI304	715x620x955	138	0,60 0,16 1,14
INST41	40	10,0	R404	Air /Water	Microprocessor Inverter Graphic LCD	3	230 /240V-50Hz 120 /230V-60Hz 400V-50 /60Hz-3+N 208V-60Hz-3+N	AISI304	1.405x620x955	262	1,20 0,32 2,28
INST61	60	15,0	R404	Water	Microprocessor Inverter Graphic LCD	4,5	230 /240V-50Hz 120 /230V-60Hz 400V-50 /60Hz-3+N 208V-60Hz-3+N	AISI304	1.250x850x955	420	1,80 0,48 3,42

- (*) Production capacity is estimated with operation in ideal conditions and depends on the ingredients used
- (**) The consumptions have been measured with 22 °C room temperature, 2 kg mix at 4 °C
- (***) first hour continuous churning/ continuous churning without top-ups/ continuous churning with top-ups (6 kg/h per pot)
- Specifications are subject to change without notice

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