

# *The Italian Gelato Revolution!*

BG Italy®

**FRESH GELATO  
PRODUCED  
AND SERVED  
IN FRONT  
OF YOU!**

**IT CAN PRODUCE:**

- GELATO
- SHERBET
- FROZEN YOGURT
- GRANITA
- FROZEN ALCOHOLIC DRINKS



**INSTANT - INST20**

# Instant

# BGI Italy

**‘ALL IN ONE’  
INSTANT TO PRODUCE,  
DISPLAY AND SELL GELATO.  
COST OPTIMIZATION,  
REDUCED WORK LOAD  
AND FAST INVESTMENT RETURN.**



**INSTANT - INST20**  
Model with two independent pots, one for each flavour. The two washing tabs and sprayer are used for dispenser and machine cleaning.



### 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

- Gelato produced at its best texture all day long
- Much reduced investment
- No need for other equipment (when used with our 'Instant' ingredients)
- Reduces to the minimum the preparation and cleaning time
- Minimizes the space required
- Can be operated by staff without specific training
- Optimized energy consumption
- Low overall operating costs
- Easy cleaning
- Sophisticated electronic control with preset working cycles
- Mounted on wheels for easy deployment or re-deployment
- Needs only a standard single phase electric plug

### INSTANT - INST10

Model with one pot in the basic configuration. Dispenser washing basin is available as an option.



## Main Features

- The INSTANT family produce Gelato, but also store the product, keeping it at the right temperature so to be able to serve it nice and creamy. No more icy or dry gelato!
- Each pot works independently
- Other ingredients (fruit bits, chocolate, nuts) can be added during the process
- The mixer can be removed to ease the cleaning and sanitation
- The transparent plastic cover allows the customers to see the gelato while it is made
- The machine can also work with small quantities, granting the same quality with minimum ingredients waste
- There are three models available, with 1, 2 or 4 pots with several options

Technical data	INST10	INST20	INST40
Production (kg/h)	10	20	40
Load per cycle (kg)	2,5	5,0	10,0
Refrigerant gas	R404		
Condensazione	Air	Air/Water (opt)	Air/Water (opt)
Control	Microprocessor based controller plus inverter and graphic LCD		
Power consumption (kW) peak	0.75	1.5	3
Power supply			230/240V-50Hz
Note : 60Hz optional	230/240V-50Hz 120/230V-60Hz	230/240 V-50Hz 120/230V-60Hz	120/230V-60Hz 400V-50/60Hz-3+N 208V-60Hz-3+N
Metal body and frame	Stainless Steel AISI 304		
Dimensions LxDxH (mm)	435x600x955	715x620x955	1.405x620x955
Weight (kg)	78	138	262

- (\*) Production capacity is estimated with operation in ideal conditions and depends on the ingredients used
- Specifications are subject to change without notice

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