



2 YEARS OF WARRANTY

100%

MADE IN

ITALY

MiSS

SOFT ICE CREAM
MACHINES

INNOVA
LE MACCHINE PER IL GELATO

SOFT LINE



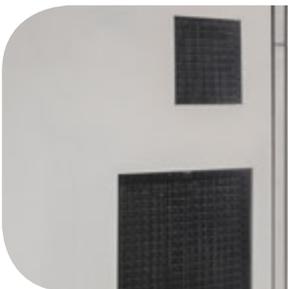
Total hygiene 1

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.



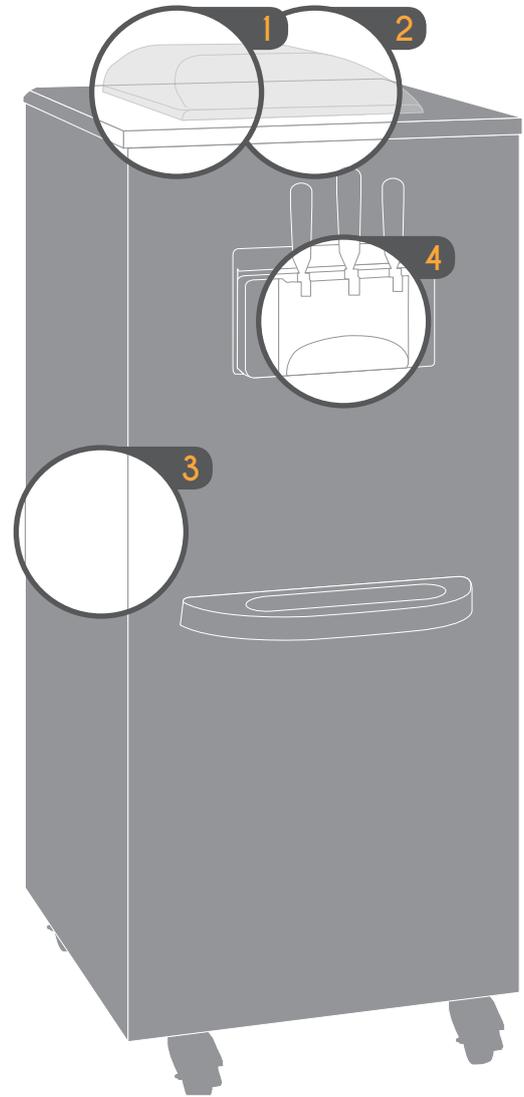
Separate cooling system 3

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.



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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

INNOVA
LE MACCHINE PER IL GELATO

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Innova le macchine per il gelato



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