

Because the world of ice cream is variegated

Special Range / KOLOR

MV EASY 2 KOLOR

Machines designed to create an attractive feature and diversification. Twin flavour machines with a special dispenser that can add three different ripple flavours, always with maximum hygiene and ease of use. Thanks to express blending and freezing technology, Kolor machines constantly ensure the product desired texture. Can be fitted with the simple E.Co.S. control system or the In.Co.Di.S. option with Heat Treatment and 4D remote connection. A stainless steel cabinet holds the three syrup containers. A pressure control lets you easily adjust the amount of syrup used.



Ripple soft serve



Express Gelato



Frozen Yogurt



Advantages & Benefits

Many flavours in just a small space

Give your customers more choice: offer them 3 different variegated options.

Evolved control systems

Fast, simple operation thanks to E.Co.S. and In.Co.Di.S.

Blending cylinders

100% stainless steel cylinders with direct expansion and special Gel Matic technology. This system guarantees excellent freezing of the mixture, quick production and energy savings.

Pressurising gear pump

100% stainless steel pump with overrun control. Easy to dismantle and clean.

Storage hopper

Fitted with a mixer and level sensor as standard.

Comfort

Fitted with stainless steel filtering grilles that are easily removable, making cleaning that much easier. Upwards air flow making it possible to position the machine, even right up against a wall.

MV EASY 2
KOLOR

Technical details		
Number of flavours		2 + 3 ripples
Control	E.Co.S.	●
	In.Co.Di.S.	●*
Production system	Pump	●
Heat Treatment		●*
Size	h-w-d (mm)	1540-600-819
Weight (kg)	Air / Water	295 / 285
Hopper capacity (l)		2x17
Cylinder capacity (l)		2x2,6
Production capacity**		
Kg/h		50
Cones/h		665
Power supply		
Phase		3-
Volt		230;400
Hertz		50; 60
Power		4,9 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		1 (Semi-hermetic)

* Available on request.

** Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.