### **Fax Reply**

- O Please send me information about innovations for the OFPFTTO Ice-Cream Press.
- O Please send me additional information about the GEPPETTO product range.
- O I would like to request a visit by a field service representative.
- O I would like to request a demonstration of the Ice-Cream Press.
- O Please contact us.

Company:	

Name:

Address:

Postal-code, City: \_\_\_\_\_

Country:

Telephone:

E-mail:

Date:

Signature:

## **GEPPETTO-EIS**

E-mail: info@geppetto-eis.de Tel.-Nr.: +49 (0) 4431 – 92226 Fax: +49 (0) 4431 – 738398

Visbeker Straße 51 • D-27793 Wildeshausen

www.geppetto-eis.de

## **Technical Specifications**

Ice-Cream Press Model (IEDPETTO BELLA

Option: manual

Material: high-grade stainless steel

Weight: 5,4 kg

Dimensions: 280 x 150 x 510

 $(I \times W \times h)$  in mm

House brand advantage –

Your spezialized retail partner:

## **GEPPETTO-EIS**

# The Art of Shaping Ice-Cream



**Model BELLA** 



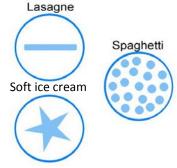
Lower effort by the joint, which provides for vertical emission of strength.

The pressure piece with ring and thread is completely removable for easy cleaning.





The moulds are designed in one piece. They are available in the three famous variations "spaghetti", "lasagne" and "soft ice cream".



## The advantages in detail

- 1. Body of the machine is made of high-grade stainless steel.
- 2. Lower effort by innovative vertical joint.
- 3. Pressure plate is removable for easy cleaning.
- 4. The ice cream press can be put up on every work surface. Suction feet allow for easy relocation and guarantee the machine's secure stability.
- 5. The machine has been designed and tested under consideration of operational safety.
- 6. Base plate and mould "spaghetti" is included in the price.





