

ICE CREAM MACHINES

# ICE CREAM MACHINES



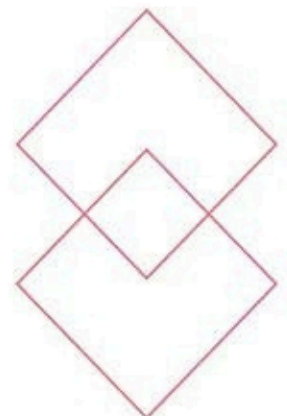
**COTTURA**



# ICE CREAM MACHINES

NEW CONCEPTIONS  
in ice cream machines

**COTTURA**



# TECHNICAL ADVANTAGES



## Frequency Tech

Reducing energy consumption and saving electricity, Ensure that the motor starts and stops smoothly, extend motor life and reduce noise pollution

## Low noise Tech

Keep machine working more quiet, special design and tech to reduce noise pollution



## Heating Tech

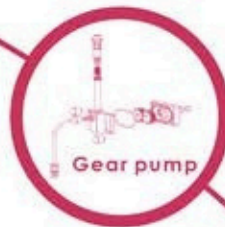
It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight

## Defrost Tech

Long time no sale or overnight, ice cream will become soft, and there are many little ice in ice cream. Re-fresh mixtures to original physical features after overnight



# ICE CREAM MACHINES



## Gear Pump Feed Tech

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream , 35-60% overrun adjustable



## Automatic Pasteurization Tech

Machines automatic starts pasteurization, With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month ,14 days no cleaning



## New Beater Tech

Full new design of cylinder beater with two blade, 360degree scratch ice cream to increase cooling capacity. Liquid mix and air mixed enough to produce yummy ice cream

## Transparent Door Design

Modern and visualized design, to make nice shape and good quality ice cream. Giving us high impression to ice cream



# GP100A series

COUNTER VENDING V4.2.1



## Characters

- Automatic vending
- Both auto-sale/manual System
- Pump or gravity feeding
- Counter top
- Single flavor to produce Soft ice cream yogurt
- Modern/compact design
- High efficiency
- Versatile for Vending and manual dishcarging
- Lump-sum pay for many cones/cups

## Versatile System

- Vending automatic sale system
- Self-service manual system

## Multiple Coins Available

- Coin/token/paper money are all available

## Pre-set Software

- Special software that lets you pre-set the the weight and the cost of ice cream, Plus the use of different cups and coins

## High Production Performance

- Small size, big in production performance, adaptable to any Space situations, idea for bar, coffee shop, pastry shop, kiosks and resturants



# GP100A VENDING V4.2.1

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



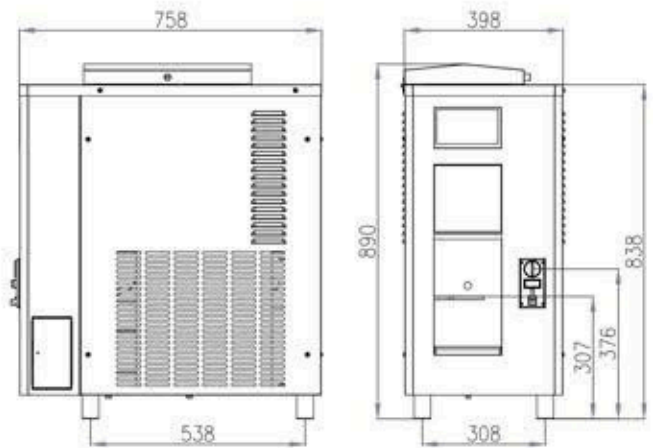
### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



### Self-pasteurization

With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



## Features

## Advantages & Benefits

- Agitator in hopper** ▶ Prevent mixtures and water separate, and work with pre-cooling to keep mixtures in fluid consistency
- Lower noise Tech** ▶ Keep machine working more quiet, special design and tech to reduce noise
- Independent pump system** ▶ Helps pump and gear working life and allows flexibility and maximum pump performance
- SS beater and cylinder** ▶ Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy

Model	GP100A	GP100A-AP	GP100A-HS	GP100A-PS
No. of flavors	1			
Size(W*D*H)	398x758x890mm			
Weight (net/gross)	120kg/135kg	128kg/143kg	122kg/137kg	125kg/140kg
Power supply	230V-50/60Hz/1phs or 380V/3phs			
Rated power input	1.8Kw	1.9Kw	1.85Kw	1.9Kw
Hopper capacity	12L			
Freezing Cylinder	2L			
Mix deliver system	Gravity feed	Pump feed	Gravity/pump feed	Gravity/pump feed
Cooling system	Air cooling left spreading heat			
Precool / standby	√	√	√	√
No. of compressor	1(Hermetic) 1.25Hp Tecumseh/Embraco		1(Hermetic) 1.5Hp Tecumseh/Embraco	
Hourly production (80g/cone)	20Kg	24Kg	24Kg/28Kg( pump system)	
	250cones	300cones	300/350cones	
Defrosting system	Optional	Optional	√	√
Pasteurization	Optional	Optional	Optional	√

# GP300DC/T

COUNTER TOP DOUBLE SYSTEM



## Characters

Double independent system  
Floor standing very high production capacity  
Pump or gravity feeding  
Adjustable overrun and consistency control  
Design to satisfy all customers needs  
Two tanks works separate  
Condenser in box to increase the exchange efficiency of cooling



## Independent double system

Two compressors for fully independent control of the twin flavors, like two machines in one. Saving time and energy, as you can work using just one side if necessary

## Lower noise Tech

Keep machine working more quiet, special design and tech to reduce noise

## Independent pump system

Helps pump and gear working life and allows flexibility and maximum pump performance

## SS beater and cylinder

Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy



# GP300DC/T PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



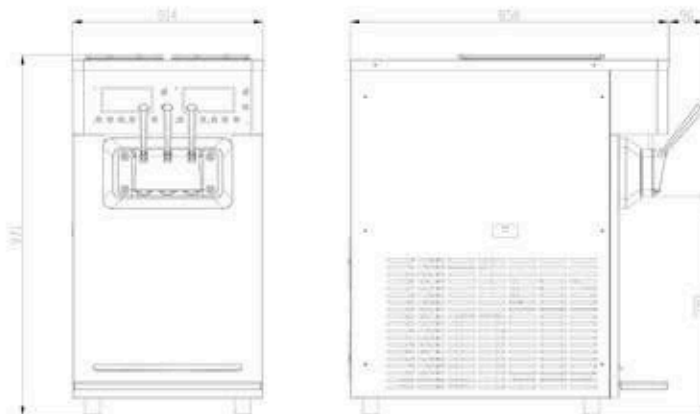
### Self-pasteurization

With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



### Wash kit

Cleaning kit above the tank to facilitate the cleaning operation and save time



Model	GP300DC/T	GP300DC/T-AP	GP300DC/T-AP/PS
No. of flavors	2+mix		
Size(W*D*H)	514*858*971mm		
Weight (net/gross)	200kg/220kg	220kg/240kg	225kg/245kg
Power supply	230V-50/60Hz/1phs or 380V/3phs		
Rated power input	3.3Kw	3.5Kw	3.6Kw
Hopper capacity	12Lx2		
Freezing Cylinder	2Lx2		3Lx2
Mix deliver system	Gravity feed	Pump feed	(gravity/pump feed) Optional
Cooling system	Air cooling back spreading heat		
Precool / standby	√	√	√
No. of compressor	2(Hermetic) >1.5Hp compressor Tecumseh/Embraco/Cubigel		2*2Hp Tecumseh Compressor
Hourly production (80g/cone)	60Kg	68Kg	80Kg
	750cones	850cones	1000cones
Defrosting system	Optional	Optional	Optional
Pasteurization	Optional	Optional	Optional



# GP300F series

FLOOR STANDING  
TWIN TWIST FLAVOR



## Characters

Floor standing with Twin flavour  
Pump or gravity feeding  
Adjustable overrun and Consistency control  
Producing perfect Soft ice cream and yogurt  
Modern and human body design  
Soft cover keep enough cooling fresh in hopper  
High efficiency consistency to dispense quality ice cream



## Agitator in hopper

Prevent mixtures and water separate, and work with pre-cooling to keep mixtures in fluid consistency

## Lower noise Tech

Keep machine working more quiet, special design and tech to reduce noise

## Independent pump system

Helps pump and gear working life and allows flexibility and maximum pump performance

## SS beater and cylinder

Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy



# GP300F PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



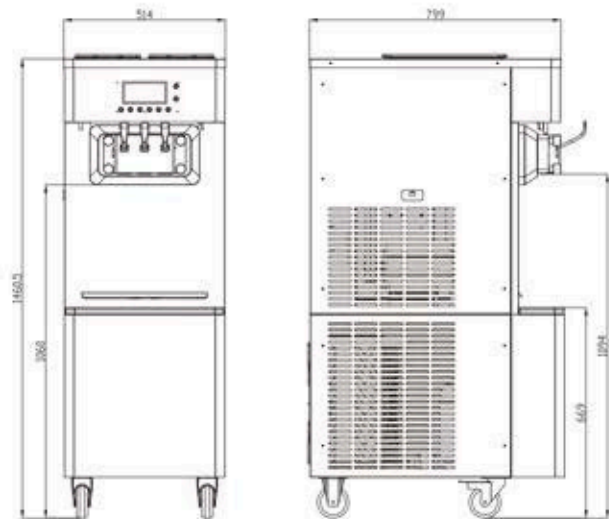
### Heat Treatment

It is very import system to helps to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



### Wash kit

Cleaning kit above the tank to facilitate the cleaning operation and save time



Model	GP300F	GP300F-AP	GP300F-EB ( Huge capacity)
No.of flavors	2+mix		
Size(W*D*H)	513*832.5*1520mm		
Weight (net/gross)	170kg/200kg	190kg/220kg	200kg/230kg
Power supply	230V-50/60Hz/1phs or 380V/3phs		
Rated power input	2.55Kw	2.75Kw	3.55Kw
Hopper capacity	12Lx2		
Freezing Cylinder	2Lx2		3Lx2
Mix deliver system	Gravity feed	Pump feed	(gravity/pump feed) Optional
Cooling system	Air cooling back spreading heat		
Precool / standby	√	√	√
No. of compressor	1(Hermetic) >1.5Hp compressor Tecumseh/Embraco/Cubigel		3Hp Tecumseh Compressor
Hourly production (80g/cone)	48Kg	52Kg	64Kg/68Kg
	600cones	650cones	850cones
Defrosting system	Optional	Optional	Optional

# GP300DC series

FLOOR STANDING  
DOUBLE SYSTEM



## Characters

- Double independent system
- Floor standing very high production capacity
- Pump or gravity feeding
- Adjustable overrun and consistency control
- Design to satisfy all customers needs
- Two tanks works separate
- Condenser in box to increase the exchange efficiency of cooling



## Independent double system

Two compressors for fully independent control of the twin flavors, like two machines in one. Saving time and energy, as you can work using just one side if necessary

## Lower noise Tech

Keep machine working more quiet, special design and tech to reduce noise

## Independent pump system

Helps pump and gear working life and allows flexibility and maximum pump performance

## SS beater and cylinder

Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy



# GP300DC PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



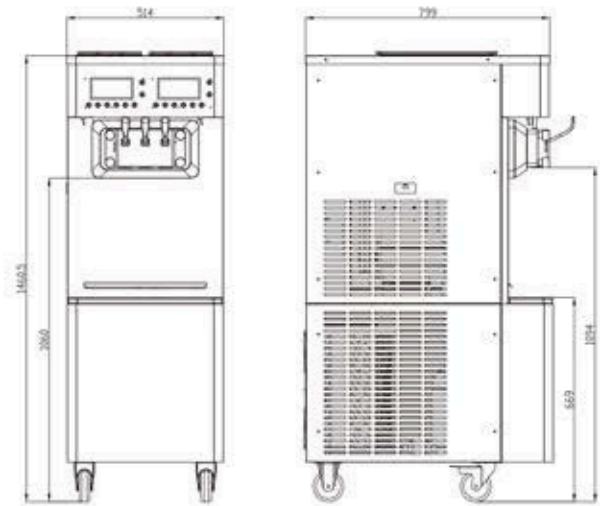
### Self-pasteurization

With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



### Wash kit

Cleaning kit above the tank to facilitate the cleaning operation and save time



Model	GP300DC	GP300DC-AP	GP320DC-AP
No. of flavors	2+mix		
Size(W*D*H)	514*799*1460.5mm		620*880*1530mm
Weight (net/gross)	220kg/250kg	250kg/270kg	260kg/280kg
Power supply	230V-50/60Hz/1phs or 380V/3phs		
Rated power input	3.3Kw	3.5Kw	3.6Kw
Hopper capacity	12Lx2		20Lx2
Freezing Cylinder	2Lx2		3Lx2
Mix deliver system	Gravity feed	Pump feed	(gravity/pump feed) Optional
Cooling system	Air cooling back spreading heat		
Precool / standby	√	√	√
No. of compressor	2(Hermetic) >1.5Hp compressor Tecumseh/Embraco/Cubigel		2*2Hp Tecumseh Compressor
Hourly production (80g/cone)	60Kg 750cones	68Kg 850cones	80Kg 1000cones
Defrosting system	Optional	Optional	Optional
Pasteurization	Optional	Optional	Optional

# GP300T series

COUNTER TOP TWIN  
TWIST FLAVOR



## Characters

Counter top with Twin flavour  
Pump or gravity feeding  
Adjustable overrun and Consistency control  
Producing perfect Soft ice cream and yogurt  
Modern and human body design  
Soft cover keep enough cooling  
fresh in hopper  
High efficiency consistency to dispense quality ice cream



## Agitator in hopper

Prevent mixtures and water separate, and work with pre-cooling to keep mixtures in fluid consistency

## Lower noise Tech

Keep machine working more quiet, special design and tech to reduce noise

## Independent pump system

Helps pump and gear working life and allows flexibility and maximum pump performance

## SS beater and cylinder

Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy



# GP300T PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



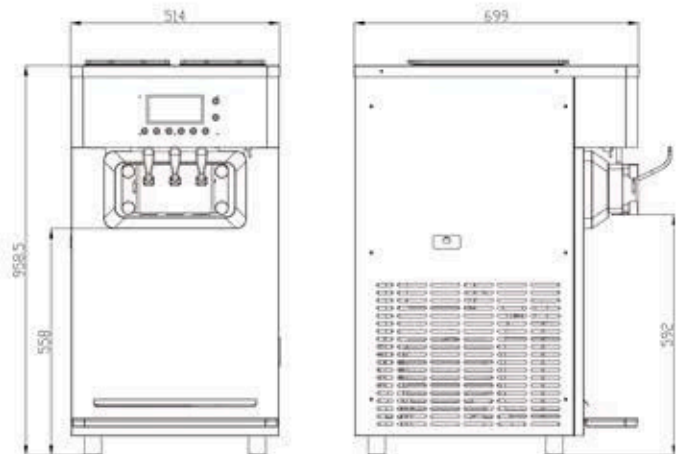
### Frequency inverter system

Adopting frequency inverter drives 380v motor to make motor work smooth with lower noise and saving energy



### Wash kit

Cleaning kit above the tank to facilitate the cleaning operation and save time



Model	GP300T	GP300T-AP
No. of flavors	2+mix	
Size(W*D*H)	500x700x960mm	513x832.5x960mm
Weight (net/gross)	145kg/175kg	165kg/195kg
Power supply	230V-50/60Hz/1phs or 380V/3phs	
Rated power input	2.55Kw	2.75Kw
Hopper capacity	12Lx2	
Freezing Cylinder	2Lx2	
Mix deliver system	Gravity feed	Pump feed
Cooling system	Air cooling right spreading heat	
Precool / standby	√	√
No. of compressor	1 (hermetic) > 1.5匹 Compressor Tecumseh/Embraco/Cubigel	
Hourly production (80g/cone)	40Kg	42Kg
	500cones	540cones
Defrosting system	Optional	Optional

# GP100 PRO series

COUNTER TOP  
SINGLE FLAVOUR version 3.0



## Characters

Counter top with 3L Freezing cylinder  
Huge Capacity non stop  
Pump or gravity feeding  
Idea for who want to produce excellent,  
but short of space  
Multiple color can be chosen  
High efficiency consistency to dispense  
quality ice cream



## Which color would you like?



## Lower noise Tech

Keep machine working more quiet,  
special design and tech to reduce  
noise

## Independent pump system

Helps pump and gear working life and  
allows flexibility and maximum pump  
performance

## SS beater and cylinder

Optimizes the refrigeration efficiency  
for fast freeze downtime, first cylinder  
only 6-8minutes, less waste and  
saving energy



# GP100PRO PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



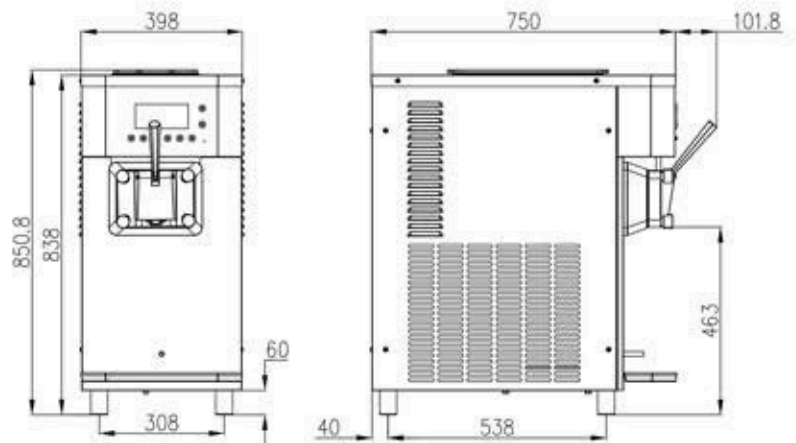
### Self-pasteurization

With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



### Frequency inverter system

Adopting frequency inverter drives 380v motor to make motor work smooth with lower noise and saving energy



Model	GP100pro	GP100pro-AP
No.of flavors	2+mix	
Size(W*D*H)	398×750×850mm	
Weight (net/gross)	115kg/140kg	125kg/150kg
Power supply	230V-50/60Hz/1phs or 380V/3phs	
Rated power input	1.8Kw	1.9Kw
Hopper capacity	12L	
Freezing Cylinder	3L	
Mix deliver system	Gravity feed	Pump feed
Cooling system	Air cooling right spreading heat	
Precool / standby	√	√
No. of compressor	1 (hermetic) > 1.5匹 Compressor Tecumseh/Embraco/Cubigel	
Hourly production (80g/cone)	42Kg	46Kg
	540cones	575cones
Defrosting system	Optional	Optional
Pasteurization	Optional	Optional



# GP100 series

COUNTER TOP  
SINGLE FLAVOUR version 2.0



## Characters

Mini size, ultra compact design for saving space  
Idea for who want to produce excellent, but short of space  
Bottom spreading heat is suits for any hard place  
Multiple color can be chosen  
High efficiency consistency to dispense quality ice cream



## Agitator in hopper

Prevent mixtures and water separate, and work with pre-cooling to keep mixtures in fluid consistency

## Lower noise Tech

Keep machine working more quiet, special design and tech to reduce noise

## Independent pump system

Helps pump and gear working life and allows flexibility and maximum pump performance

## SS beater and cylinder

Optimizes the refrigeration efficiency for fast freeze downtime, first cylinder only 6-8minutes, less waste and saving energy



# GP100 PUMP/GRAVITY FEED

## Optional configurations



### Gear pump feeding

New conceptions pump design with pressurizing system to produce constant consistency yummy ice cream 35-60% overrun adjustable



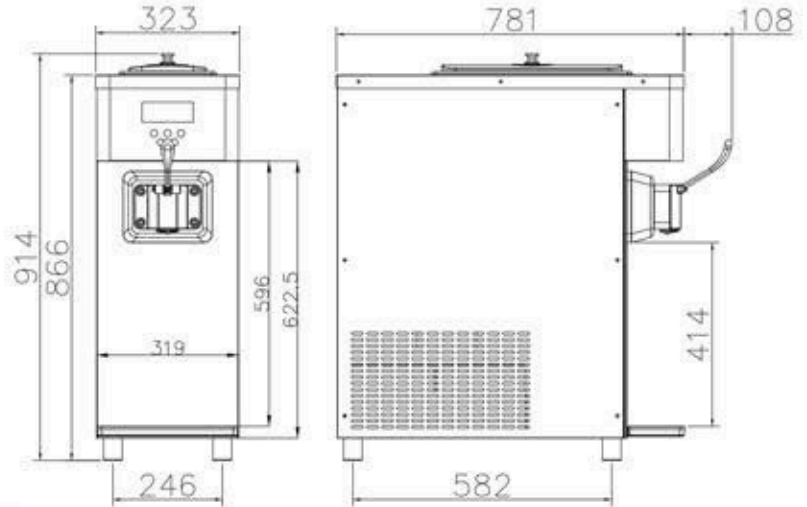
### Heat Treatment

It is very import system to helps to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



### Frequency inverter system

Adopting frequency inverter drives 380v motor to make motor work smooth with lower noise and saving energy



Model	GP100	GP100-AP
No. of flavors	2+mix	
Size(W*D*H)	323*781*914mm	
Weight (net/gross)	95kg/115kg	105kg/125kg
Power supply	230V-50/60Hz/1phs or 380V/3phs	
Rated power input	1.8Kw	1.9Kw
Hopper capacity	12L	
Freezing Cylinder	2L	
Mix deliver system	Gravity feed	Pump feed
Cooling system	Air cooling bottom spreading heat	
Precool / standby	√	√
No. of compressor	1 (hermetic) > 1HP Compressor Tecumseh/Embraco/Cubigel	
Hourly production (80g/cone)	30Kg	32Kg
	350cones	400cones
Defrosting system	Optional	Optional

# One mobilephone+One Machine

## A Movable Self-Service Ice Cream Shop

Twin Twist Flavors+ 3 topping+ 3 Jams

Pump/Re-fresh  
Technology

DIY  
Multi-flavor

Cap  
Dropper

Five heads cup dropper  
can load more paper cups  
27inch touch screen can be  
used for advertisement to  
increase income

Advertis-  
ement

Production  
capacity

Making 280cups ice cream  
per adding mixtures

Pasteuri-  
zation

14days no need to wash  
machines, saving labors

Stronger  
cooling

Adopting imported cooling  
parts to ensure continuous  
making ice cream

Remote  
control

Bash on stronger technology platform, one mobile can remote  
control one or more self-service ice cream machine

Multi-  
payment

Support credit card, bank card, ali-pay, wechat payment and  
paper payment



# GP300A VENDING ICE CREAM MACHINE



Flavor

2+ mix flavor

Wshing

Automatic

Production capacity

280cups

Compressor

Italy EMBRACO

Production speed

15S/cup

Net weight

450Kg

Power

3000W

Net Size

146\*132\*240CM

# GPXRJ100T /GPXRJ200T

Frozen Beverage/Slush machine

Table top single/two flavors

Gravity feed



## Product Features

Compact space

Desktop single/two flavors

Multi-functions to produce slush  
milkshake and frozen beverage

## Fast Freeze Down

Patented high efficiency heat exchanger  
allows fast freezing down with low energy  
consumption First time only needs 12m.

## Simple Control, Easy Operation

Simple and intuitive control system makes  
operation and viscosity adjustment easy,  
swift and more precise

## Low Mix Indicator

Light turns "ON" at low mix to alert  
operator to add mix

## See-through Dispensing Door

Clear dispensing door design makes  
product more attractive and serves as  
great marketing tool

## Standby & Indicator

Maintains product temperature in both  
mix hopper and freezing cylinder below  
4.4oC (40oF) overnight



# GPXRJ100T/GPXRJ200T GRAVITY FEED

## Optional configurations

Heating Ready



Defrost

### Heat Treatment

It is very important system to help to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



Wash kit

### Self-pasteurization

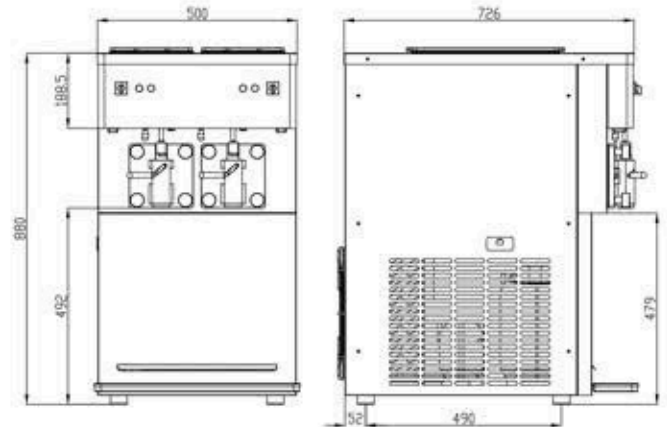
With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



Saving Frequency

### Frequency inverter system

Adopting frequency inverter drives 380v motor to make motor work smooth with lower noise and saving energy



SPECIFICATIONS	GPXRJ100T	GPXRJ200T
Flavors	1	2
Freezing Cylinders	3.8L	3.8L*2
Mix Hoppers	12L	12L*2
Capacity(250ml)	50	120
Net Weight	110	145
Gross Weight	130	168
Size	350*726*880	500*726*880
Voltage	220-240V/50-60Hz or 110-115V/50-60Hz	
Power	1.6	2.0
Overnight	√	√
Hopper precooling	√	√
Hopper agitator	√	√