

ICE CREAM MACHINES

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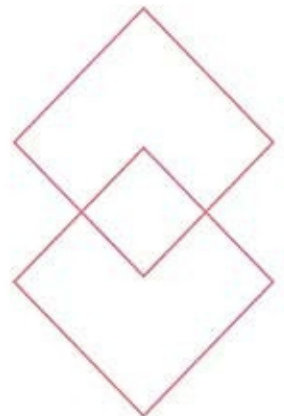
GELiDO 



ICE CREAM MACHINES

NEW CONCEPTIONS
in ice cream machines

GELiDO 



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



Transparent Door Design

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



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

NEW CONECEPTION in ice cream machine

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 dishcharging
- 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



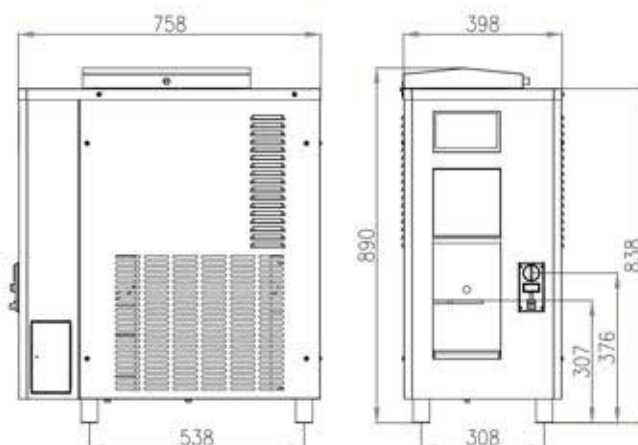
Heat Treatment

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



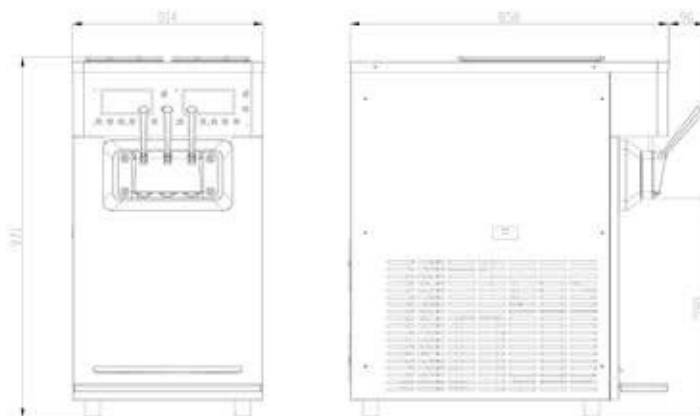
Self-pasteurization

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



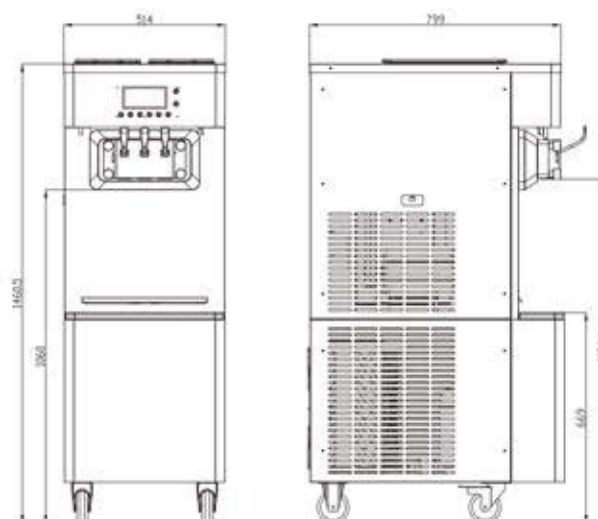
Heat Treatment

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

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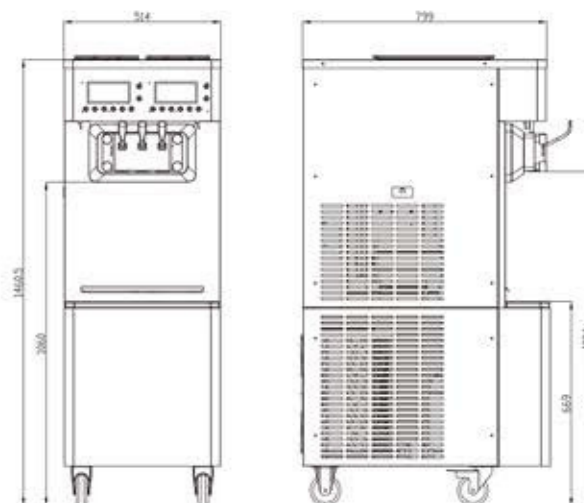
Self-pasteurization

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	68Kg	80Kg
	750cones	850cones	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 import system to helps to save the cleaning time and Freezing cylinder Re-fresh mixtures to original physical features after overnight



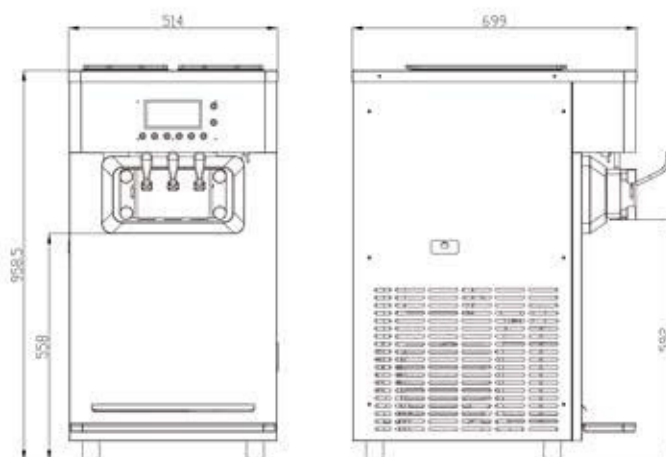
Frequency inverter system

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



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



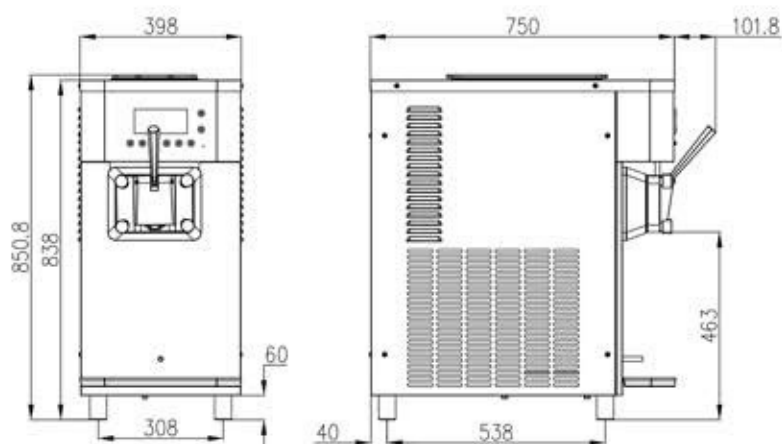
Self-pasteurization

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



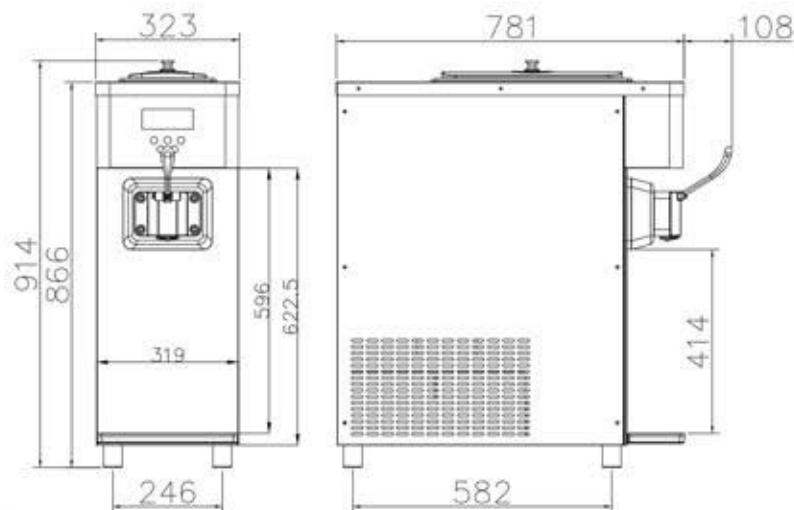
Heat Treatment

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

Cup
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



GELPROM

Frozen Beverage

Slush machine

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

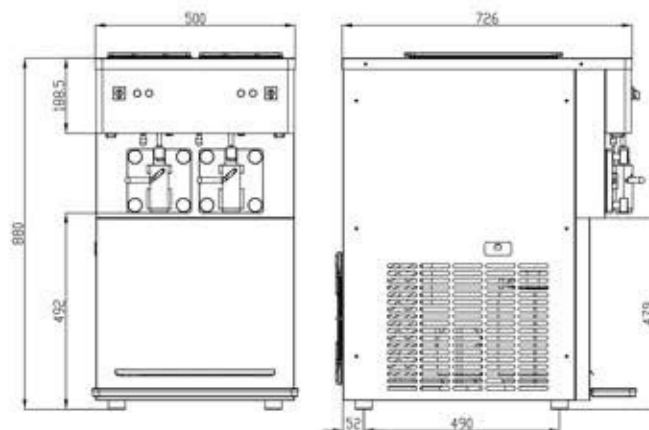
With self-pasteurization system the machine can be cleaned and disassembled only 2 times per month 14 days no cleaning



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	√	√