

V-AIR

INDUSTRY KITCHENS

GBG

www.industrykitchens.com.au 1800 611 058

The most complete slush machine designed for you

It presents a new concept: vertical ventilation, the best slush production in the smallest space. V-Air reduces operation time and helps you focus on what really matters; the customer.



Defrost 75% faster

Defrost mode prevents long defrost times during cleaning



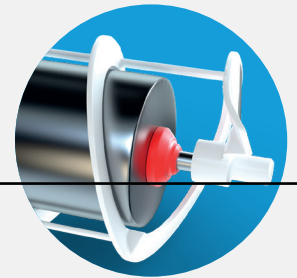
Electronic Density Control

Perfect consistency while maintaining high product quality



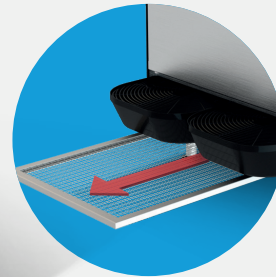
Ergonomic Push&Pull tap

Cleans the tap in one piece, no need to dismantle it into several parts



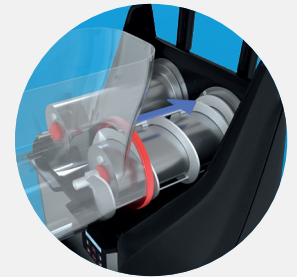
New Mixer Seal

Remains in the machine during cleaning, no need to dismantle



Easy-to-remove filter

It's located under the machine, just slide it forward



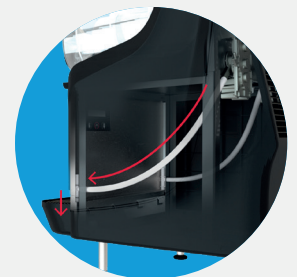
Perfect Sealing

The seal is easily placed in the bowl before mounting it on the machine.



Hinged Lid

Hinged front section, to fill the tank without removing the cover.



Security System

If leaks, the liquid passes into the drip tray through a tube, without damaging the interior of the machine.

	V-AIR 2	V-AIR 3
Bowl Capacity	2 x 12 l	3 x 12 l
Dimensions (X x Y x Z)	47x52x81 cm	67x52x81 cm
Weight	56 Kg	70 Kg
Voltage	230V-50Hz	230V-50Hz
Power	600 W	1000 W



Minimum Space and Maximum Performance: Vertical Air Flow

V-Air allows machines to be installed next to each other without leaving any space for ventilation. Cold air enters underneath the machine and exits through the rear grilles



Control	Tochpad
Operation modes	Slush, Stand by, Mix, Defrost, Stop
Density Control	Electronic (Trough Display)
Auto. Modes	Yes
Remote Control	No
Language	English, Italian, Spanish, French, German

