

# V-AIR

## 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



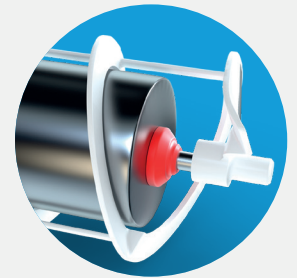
### Electronic Density Control

Perfect consistency while maintaining high product quality



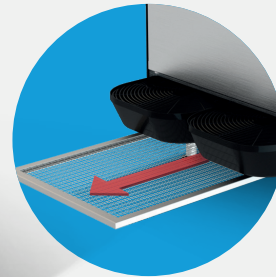
### Ergonomic Push&Pull tap

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



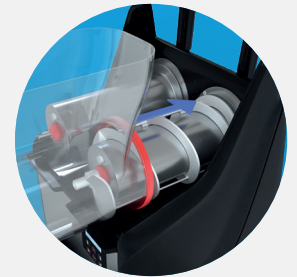
### New Mixer Seal

Remains in the machine during cleaning, no need to dismantle



### Easy-to-remove filter

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



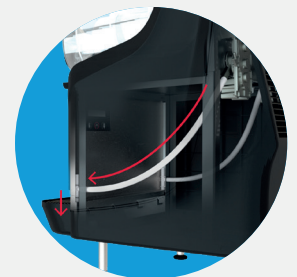
### Perfect Sealing

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
<b>Bowl Capacity</b>	2 x 12 l	3 x 12 l
<b>Dimensions (X x Y x Z)</b>	47x52x81 cm	67x52x81 cm
<b>Weight</b>	56 Kg	70 Kg
<b>Voltage</b>	230V-50Hz	230V-50Hz
<b>Power</b>	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



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

