

GPE FROZEN MASTER



The GPE Frozen Master is the ideal vending machine for ice cream and other frozen treats. Perfect for a wide range of locations from ice cream parlours and farm shops to workplace canteens, this versatile machine can be configured to vend ice cream tubs, cones and bars.

The sleek, slimline design and customisable decals will ensure the GPE Frozen Master catches the eye of anyone passing by.

If you are looking for a machine that can also vend frozen meat products and meals, the GPE Frozen Maxi Store (page 14) is an excellent choice.

FEATURES AT A GLANCE

- ✓ 5-year warranty
- ✓ 4 frozen display trays
- ✓ Triple insulating glass with anti-misting technology
- ✓ MDB or Exec interface for card or cash sales
- ✓ Customisable decals
- ✓ Available in brushed steel or black

GPE FROZEN MASTER Technical Specification



CONFIGURATION

Fully-customisable configuration
Closed tray system for maintaining temperature during loading

TRAYS

4 trays
Special tray for maintaining the temperature during product loading

LIGHTING

LED

CHILLER

Ecological refrigeration gas R290 – Internal Temperature -20°C
Electronic internal thermometer

INSULATION

Polyurethane insulation
Triple insulating glass with anti-misting device

GRAPHIC DISPLAY

Programmable in all different languages
Programmable stand-by

FRONT GLASS

Clear front glass providing excellent product visibility

TECHNOLOGY

Telemetry; applicable internet Modem; EVA-DTS, GPE DATA (software updating by PC)

PAYMENT SYSTEM

Exec and MDB connection enabling the machine to accept coin, card or both when an optional extra coin mechanism and card reader is fitted

ENERGY

0.5 kW
230V +/- 10%
Also available in a 110V version

Height 183 cm
Width 72 cm
Depth 98 cm
Weight 240 kg