

gelée italia



GLASS CHILLING
MACHINE



-30°C

DRY ICE
MACHINE



-80°C

6 SECONDS TO REFRESH YOUR EVENING

With *gelée italia* products your Summer comes at -30°C



GELÉE ITALIA is a company specialising in the manufacture of machines for use in restaurants to chill glasses and to produce dry ice.

All the machines are constructed using high quality materials and components to ensure a long life. They are manufactured and labelled in accordance with current regulations for use with food and are CE certified.

The modern and elegant line of all the products complements any style of decor in homes, clubs, bars, restaurants and discotheques.

Gelée provides its clients with a simple and fun solution to create a magical and romantic atmosphere.

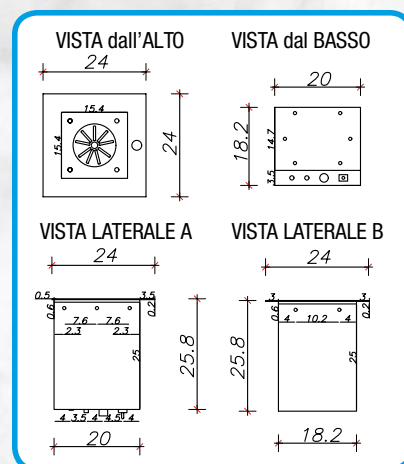
With this system you can increase your business with a new product that is spreading rapidly on the European market.

CO₂ INSIDER

The new **CO₂ INSIDER** is our recessed model in stainless steel certified, with a modern and elegant shape that allows you to put it in every kind of bar, restaurant where everything is studied to be compact and ideal (it is perfect also for the navy because steel is absolutely stainless certified).



- Frame made totally from food grade certified stainless steel
 - Dimensions: h. 24x20x25,8 mm - Net Weight: kg. 2,8
 - Button for regulating the icing flow
 - 4 blue led
 - ON/OFF switch
 - Automatic model of easy installation.
 - Inlet for connection of flexible pipe from CO₂ tank
 - 220 V electrical power
 - Approved and certified in accordance with Directive 2006/42/EC
- A richiesta modello per produzione di pastiglia di ghiaccio secco**
- Dry ice pad: Ø 5 cm x 1,5 cm thick, weight: 25 g



PAY ATTENTION: ONLY USE DRY ICE PADS IN COCKTAILS USING THE SPECIAL INFUSERS

Made by GELÉE - SPAIN S.L.

NOVITÀ 2021



A small and compact version that chills glasses rapidly, ideal for home, bar and clubs where space is at a premium.

- ITES Frame constructed entirely in stainless steel certified for use with food products
- Dimensions: Diam. 200 x h.110 mm - Net weight: kg.2
- Button for regulating the flow to adjust chilling of the glasses as desired.

ITES Ø 200x110 h mm - Net weight: kg. 2

N-ICE BALL Ø 230x270 h mm - Net weight: kg. 2,3

ITES BOTTLE Ø 230x660 h mm - Net weight: kg. 2,5.

- On/Off switch
- Easy to install automatic model
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC

NB: Personalizzazione logo e struttura estetica su richiesta



Compact version for chilling glasses vertically.

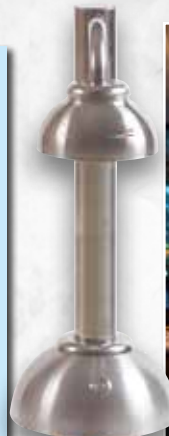
- BOND Frame constructed entirely in stainless steel certified for use with food products
- Button for regulating the flow to adjust chilling of the glasses as desired.

BOND Ø 200x480 h mm - Net weight: kg. 3,5

N-ICE BOTTLE Ø 230x660 h mm - Net weight: kg. 3,8

- On/Off switch
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC

NB: Personalizzazione logo e struttura estetica su richiesta



BOND

FANTASY B

A small and compact version that chills glasses rapidly, ideal for home, bars and clubs where space is at a premium.

- Frame constructed in high quality, food grade certified, methacrylate
- Dimensions: 250x180x240 h mm - Net weight: kg.2
- Adjustment of the flow and chilling of glasses as desired.
- On/Off switch
- 4 blue LEDs
- Easy to install automatic model
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC
- Colour and customisation available on request



CO₂ PARTY

The elegant design of CO₂ PARTY complements any décor from clubs to dwellings. Place the glass inside the handy removable transparent tub and create a choreographic 'smoke and light' effect.

- Frame constructed in high quality, food grade certified, methacrylate
- Button for regulating the flow to adjust the chilling as desired.
- Dimensions: 250x190x495 h mm - Weight 4 kg
- Shiny black finish standard
- On/Off switch
- LED lights active during chilling
- Can be positioned directly on the work surface
- Inlet for connection of flexible pipe from CO₂ tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC
- Colour and customisation available on request



CLOCHÉ

Clochè is perfect for all kinds of bars and clubs, with a 'smoke and light' effect that creates a fun-filled and interesting atmosphere.

- Frame constructed entirely in stainless steel certified for use with food products
- Timer and button for regulating the flow to adjust chilling of the glasses as desired.
- Dimensions 180x320x530 h mm - Net weight 8 kg.
- On/Off switch
- LED lights that are activated by the chilling button
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC



BIG BEN

BIG BEN is the most interesting model in our range, having four clocks that show the time in different cities around the world.

- Timer and button for regulating the flow to adjust chilling of the glasses as desired.
- Frame constructed entirely in stainless steel certified for use with food products
- Dimensions 180x320x820 h mm - Net weight 10 kg.
- On/Off switch
- LED lights that are activated by the chilling button
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC



OLYMPIA

WITH OLYMPIA YOU CAN CHILL GLASSES RAPIDLY
and PRODUCE A PAD OF DRY ICE

Small, compact version ideal for home,
bars and clubs where space is at a premium.

- Frame constructed in high quality, food grade certified, methacrylate
- Regulation of the flow and cooling of the glasses using button A
- Dimensions: 250x180x240 h mm - Net weight: kg. 2
- Production of a dry ice pad using button B
- On/Off switch
- Easy to install automatic model
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC
- Dry ice pad: 5 cm diameter x 1,5 cm thick



SECHER



This machine allows you to produce a dry ice pad, ideal for presenting sophisticated dishes and appetizers with a smoke effect.

- Frame made totally from food grade certified stainless steel
- Button A for regulating the flow and the icing of the glass
- Button for regulating the flow for the production of a dry ice pad
- Dry ice pad: Ø 5 cm x 1,5 cm thick, weight: 25 g
- Dimensions: 260x90x175 h mm - Net weight: kg. 6
- On/Off switch
- Inlet for connection of flexible pipe from CO2 tank
- 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC



NB: ONLY USE DRY ICE PADS IN COCKTAILS USING THE SPECIAL INFUSORS

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NOVITÀ 2021



N-ICE CLUB



N-ICE CLUB

This is the new machine of GELEEITALIA. With **N-ICE CLUB** you can chill your glasses quickly in vertical so you can make the ice into your glass stronger and it doesn't become water in few minutes. So finally the quality of your drink is much better and higher.

You can also surprise your customers producing a pad of dry ice that would make you able to make cocktails with air effect making a magic and romantic atmosphere.



- Frame made totally from food grade certified stainless steel
- Button A for regulating the flow and the icing of the glass
- Button B for regulating the flow for the production of a dry ice pad
- Dry ice pad: Ø 5 cm x 1,5 cm thick, weight: 25 g
- Dimensions: h. 530 x 260 x 200 mm - Net weight: kg. 3
- 4 blue led on the bottom and 6 blue led at the top ON/OFF switch
- Automatic model of easy installation
- Inlet for connection of flexible pipe from CO2 tank 220 V electrical power
- Approved and certified in accordance with Directive 2006/42/EC



N-ICE CLUB

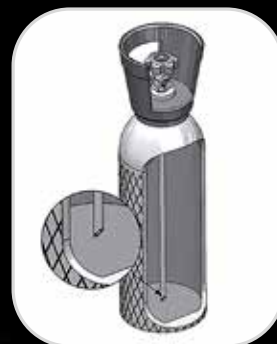


CO2 BARMAN

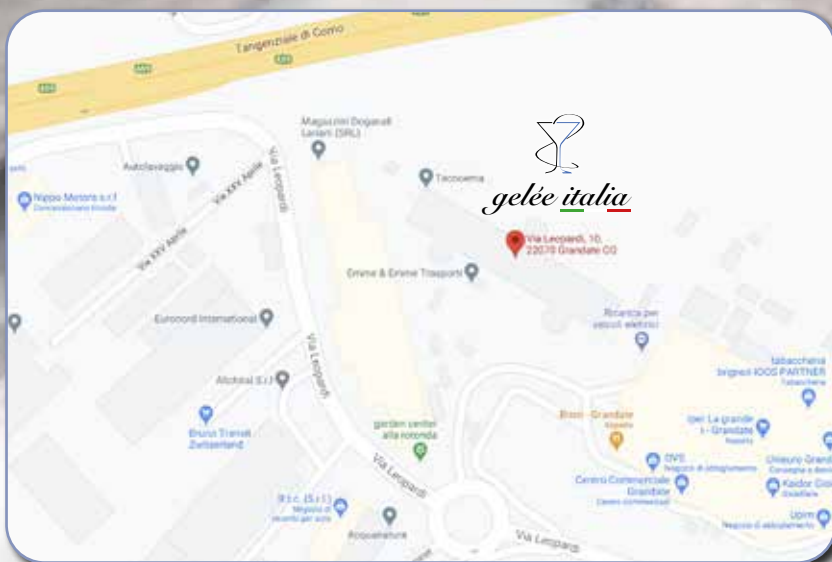
PAY ATTENTION: ONLY USE DRY ICE PADS IN COCKTAILS USING THE SPECIAL INFUSERS



**NB: All our models operate exclusively with the use of tanks of food grade CO2.
Ask for the tank sale and replacement service from our
Authorised Gelée Centres.**




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