



A+
SYSTEM

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

100%

MADE IN

ITALY

FLU

ELECTRONIC PASTEURIZER

INNOVA
LE MACCHINE PER IL GELATO

ARTISANAL LINE



Fast work cycle 1

With Flù, the pasteurization work cycle is very fast, thanks to the use of highly resistant electrical resistors and to the four rotational speeds of the stirrer.



Fast programming 2

A simple and intuitive keyboard makes programming fast, thanks to the possibility of setting the temperature up to 90° and to two distinct programs, one for a full load (up to 70 L) and another for a half load.



Electronic control 3

Flù's mechanics is managed by an electronic control system that constantly monitors the operations: this entails less maintenance, but also increases the life cycle of the machine over time.



Total hygiene 4

The lid that closes the pasteurization tank can be quickly released without using tools, thus allowing to wash it quickly and easily to ensure total hygiene.



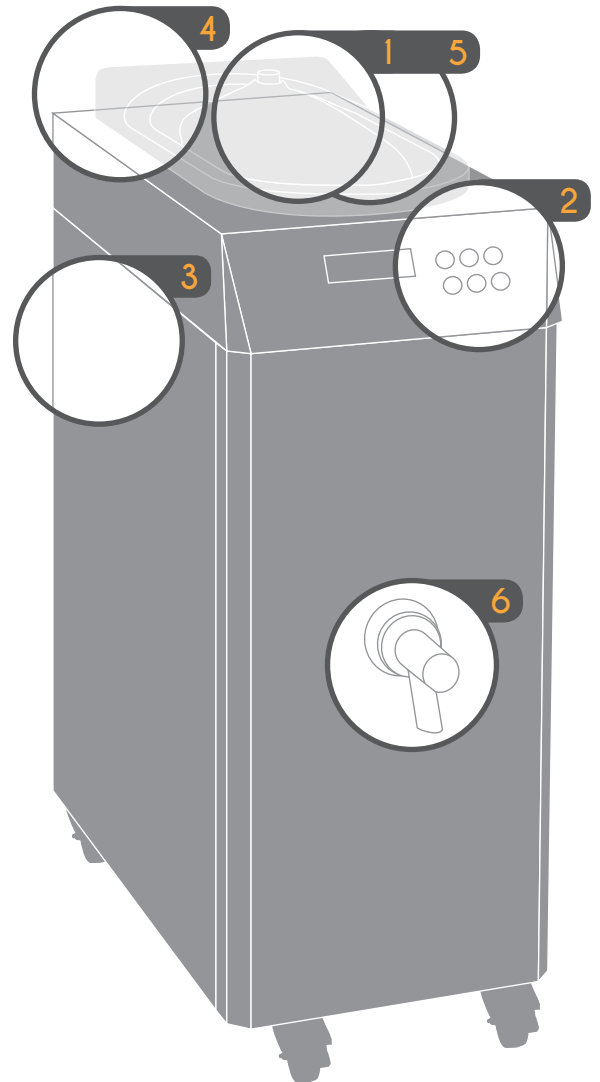
Easy cleaning 5

The practical showerhead inside the pasteurization tank is activated with a simple button for a quick and complete cleaning of Flù



Automatic washing 6

The special automatic washing system of the faucet, an exclusive solution of Innova, ensures perfect sanitizing even if the mixture is still present inside the pasteurizer.



Only with us!

A PLUS OF EXCELLENCE
5 YEARS OF WARRANTY

SUPERIOR PERFORMANCE FOR TOP QUALITY

Flù is a professional pasteurizer for the production of artisanal ice cream: it combines ease of use to high performance and state of the art technologies. Flù is an extremely flexible product thanks to the four rotational speeds of the stirrer, the ability to set the desired temperature, the perfect management of half load and the electronic control. The stirrer can be easily removed and the simplicity of the faucet makes cleaning quick and easy, ensuring total hygiene.

D Production 100% Made in Italy. Flù is made by Innova in Bergamo, Italia which only uses the highest quality materials. The structure is entirely made of stainless steel AISI 304, specific for food use, and has a very thick, although compact, self-supporting chassis.

D Energy savings. The combined use of 2 inverters, to control the consumption of electrical energy, and of a highly energy efficient class IE2 gear motor for the direct transmission of motion, ensures considerable energy savings.

D Time savings. Fast programming and pasteurization cycle thanks to the use of electrical resistors in the heating phase. Perfectly and rapidly cleaned thanks to a showerhead system inside the tank, to the automatic faucet cleaning and to the quick release of the lid.

D Safety. The Remote Control System (RCS) directly connects the machine to Innova's service network, which can view the settings of the functions in real time and thus provide a targeted solution to your issues.

D Tranquility. Innova is reliable like no other, the first and only to offer a 5-year warranty on all artisanal ice cream machines. The Plus Program is the exclusive voucher plan conceived to protect your Innova ice cream machine in case of any need of maintenance.

A+

The technology that gives you more!

The A+ pasteurizers, the A+ creamers and the A+ multifunction are of the latest ice cream machine generation that use the A+ systems made by INNOVA, thanks to the use of inverters in cooling management.

FOR THE PASTEURIZERS FLÙ

THE ADVANTAGES OF THE A+ SYSTEM ARE:

- **THE MIXTURE IS QUICKLY COOLED**
- **CONSIDERABLE ENERGY SAVINGS**
- **FLEXIBILITY IN THE MANAGEMENT OF THE DIFFERENT AMOUNTS OF MIXTURE**
- **THE HIGH QUALITY OF THE PRODUCT IS MAINTAINED DURING THE PRESERVATION PHASE THANKS TO THE CONTROLLED COOLING SYSTEM**



A PLUS OF EXCELLENCE

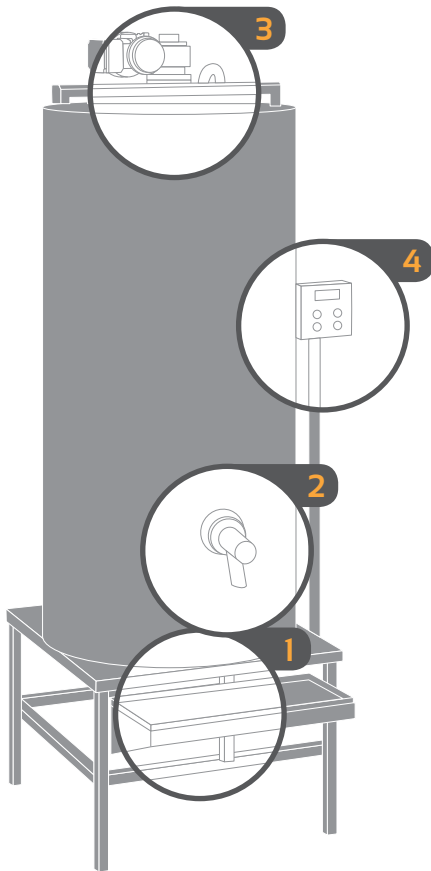
5 YEARS OF WARRANTY

100% MADE IN ITALY

SYSTEM-T

MATURATION TANK

INNOVA
LE MACCHINE PER IL GELATO



EXCLUSIVE TECHNOLOGY AT THE SERVICE OF GENUINENESS AND FRESHNESS

The System-T is an effective and economical system that uses a maturation vat to optimize the pasteurizer's production capacity by simplifying the delivery of the product, which is directly collected from the pasteurizer to preserve all of its properties (without minimum amount limits). The System-T stirs the pasteurized mixture, preserves it at 4° and allows you to extract the desired amount.



Total hygiene 1

The passage of the mixture from the pasteurizer to the vat is direct and automatic thanks to the use of a pump, thus excluding any contact with the outside environment and operator.



Easy extraction 2

System-T, thanks to the lower part of the funnel tank, allows you to totally extract the mixture present inside through a special faucet in stainless steel aisi 304 for food.



Two different capacities 3

The System-T can be connected to any pasteurizer and is available in two different capacities, 140 L and 210 L. The vertical shape allows you to optimize space.



Production 100% Made in Italy.

System-T is made by Innova in Bergamo, Italia which only uses the highest quality materials. The structure and connections are made of stainless steel aisi 304 and welded by hand.



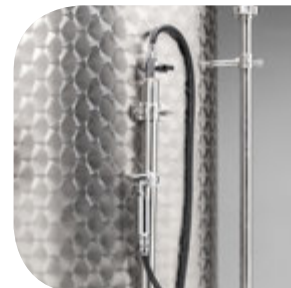
Energy savings.

The consumptions of the System-T are minimized thanks to the use of an electronically controlled air cooling system.



Safety.

Thanks to the Remote Control System (RCS), Innova's service network can view the settings of the functions in real time.



Easy cleaning 4

The convenient showerhead system outside of the maturation vats allows you to completely wash the System-T maturation vats in a quick and convenient manner.

FLÙ & SYSTEM-T

TECHNICAL SPECIFICATIONS



FLU 70

SYSTEM.T 140

SYSTEM.T 210

Power source

400/50/3

400/50/3

400/50/3

Power

6kw

1.5kw

1.5kw

Condensation

Water

Air

Air

Capacity

70 lt

140 lt

210 lt

Load cycle

30 - 70 lt

0 - 140 lt

0 - 210 lt

Width

42 cm

77 cm

77 cm

Depth

83 (+10) cm

77 (+30) cm

77 (+30) cm

Height

106 (+8) cm

155 (+20) cm

175 (+20) cm

Weight

185 kg

110 kg

120 kg

INNOVA
LE MACCHINE PER IL GELATO



Innova le macchine per il gelato

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