

# Crystal

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# Shop Concept







## SHOP CONCEPT

Ice Cream Shop design is a creative work that incorporates several different elements of interior decoration, industrial design, graphic design, ergonomics, and advertising.

Shop Concept has become an important aspect for any retail company because it can make a big difference when it comes to efficiency and profits. Because this product will bring connotations like sweetness, summer and childhood into your mind.

Crystal proudly presents its full coverage over turnkey ice cream shop concepts. With only the given dimensions of a store, our experienced team can study your needs, your required ice cream menus and offer the design and equipment accordingly. Our turnkey project options includes:

Design | Architecture designs and alternatives

Equip | All manufactured and guaranteed by Crystal

Install | Ship and install the whole concept

Operate | Operation of the whole ice cream shop

Train | Training from our experienced gelato chefs

Recipes | Most popular recipes from our gelato chefs

Ingredient | Introduce and link to a variety of choices

Promote | Assistance in promoting the concept and business

## Innovation

We make sure to deliver the highest technologies and features for our machines. Therefore, our R&D center with over 30 experienced engineers in different fields, constantly improve our technology with their innovative touch.

### Double Inverter

Take full control over your gelato preparation by our pro series. Double inverter feature lets you easily control the cooling and beater motor separately. With our pro series, you can pause and continue your gelato preparation whenever you desire.

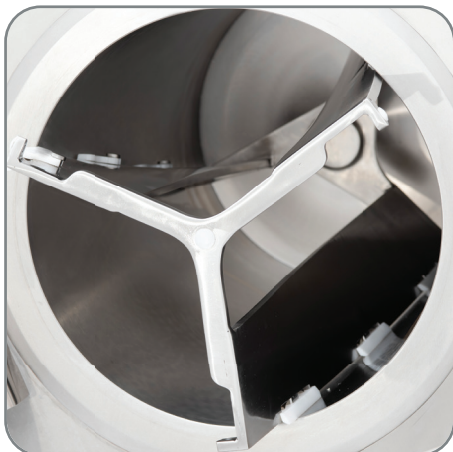


### User Interface

With our easy to use and user-friendly interference, you are able to edit and program your machines to obtain your products in the exact way you desire.

### Semi-Hermetic Compressor

Maximize your cooling capacity with the help of semi-hermetic compressors used in Pro and Mec series and also easily take care of the technical service for any maintenance.



### Beater

Feel the power and consistency with our one-piece special stainless steel beater design and have the least leftover in the cylinder while using the Pro and Mec series in your gelato preparations.





We offer 24/7 customer service to our clients. For our distributors, we host and train their technical team for an ultimate technical support in the field. All components and spare parts are manufactured with the highest technology and machinery. The production, stock control and the delivery is monitored throughout the whole process via our ERP system.

### **Demonstration**

Our partners and clients are always welcome to visit our factory where we can demonstrate the operation of our machines.

### **Training**

We make sure our partners have enough knowledge of our machines and their operation. That is why we always provide the necessary training for both operational and technical aspects. The training courses are held in our facility or at the clients' premises.

### **Remote Access**

In case our clients' technicians are not able to troubleshoot or detect a problem, our technical team can easily access the machine with the built-in inverter via internet when the devices are connected. By this way, our technical team can precisely guide and help to overcome the potential problems.

### **Spare Parts**

As any other operating machines, the spare parts are the most important point and need to be available on demand. Therefore, we manufacture almost 80% of our spare parts in our production facility and also have stock control on the parts which are supplied from our suppliers. By this means, we can prepare the parts at an economy efficiency rate and ship them to our clients in the shortest time.

### **Contribution**

We make sure our partners are satisfied with our products and service. Therefore, we always visit them where we can discuss the business situation and future plans for a long term partnership.

## Pro Series

Pro 5 | Pro 9 | Pro 12 | Pro 16 | Pro 19 | Pro 23 | Pro 27





- Direct expansion horizontal cylinder design
- Double inverter feature to control the cooling and beater separately
- Ability to completely pause and resume the production during the operation
- Special all stainless steel beater design helps to reach to desired overrun with the least leftover in the cylinder after the production
- Secure operation with magnetic hopper safety guard
- User-friendly interface
- Full control over amount of mix added to the cylinder and the compressor's power for ultimate and desired consistency of ice cream
- Adaptive cooling technology
- Production capacities of 5 Kg up to 27 Kg per cycle

Features	Pro 5	Pro 9	Pro 12	Pro 16	Pro 19	Pro 23	Pro 27
Touch Screen Panel	✓	✓	✓	✓	✓	✓	✓
Counter Top							
Wheeled	✓	✓	✓	✓	✓	✓	✓
Inox Beater	✓	✓	✓	✓	✓	✓	✓
Condensation	Water / Air	Water	Water	Water	Water	Water	Water
Production Per Cycle							
Mix Added Min - Max kg	1,5 - 5	2 - 9	2 - 12	3 - 16	3 - 19	4 - 23	4 - 27
Gelato Produced Min - Max Lt	2-7	3 - 12,5	3 - 17	4 - 21	4 - 26	6 - 32	6 - 38
Power Supply							
Voltage V	400	400	400	400	400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	4,7	10,2	11,2	15,8	16,9	18,9	22,1
Exterior Properties							
Dimensions cm	55 x 62 x 140	55 x 73 x 142	55 x 73 x 142	61 x 86 x 143	61 x 86 x 143	61 x 86 x 143	61 x 95 x 143
Net Weight kg	220	300	350	390	450	490	510

\* Optional

- Production capacity is dependent on the ingredients used and the ambient temperature

- Crystal is entitled to modify all parts without notice anytime if necessary

# Mec Series

Mec 5 | Mec 9 | Mec 12





- Mechanical control system for easy and practical operation
- Direct expansion horizontal cylinder design
- Special all stainless steel beater design helps to reach to desired overrun with the least leftover in the cylinder after the production
- Secure operation with magnetic hopper safety guard
- Easy assembly and cleaning process

Features	Mec 5	Mec 9	Mec 12
Selector Switch	✓	✓	✓
Counter Top			
Wheeled	✓	✓	✓
Inox Beater	✓	✓	✓
Condensation	Water	Water	Water
Production Per Cycle			
Mix Added Min - Max kg	1.5 - 5	2 - 9	2 - 12
Gelato Produced Min - Max Lt	2 - 7	3 - 12,5	3 - 17
Power Supply			
Voltage V	400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60
Power kW	4,7	10,2	11,2
Exterior Properties			
Dimensions cm	55 x 62 x 140	55 x 73 x 142	55 x 73 x 142
Net Weight kg	195	275	325

\* Optional

- Production capacity is dependent on the ingredients used and the ambient temperature
- Crystal is entitled to modify all parts without notice anytime if necessary

## Compact Series

### Pro 3





- Compact counter top design
- Inverter feature to control the cooling
- User-friendly interface
- Special all stainless steel beater design helps to reach to desired overrun with the least leftover in the cylinder after the production
- Full control over amount of mix added to the cylinder and the compressor's power for ultimate and desired consistency of ice cream
- Secure operation with magnetic hopper safety guard
- An ultimate addition to any store or environment for offering freshly made artisanal gelato
- Easy assembly and cleaning process

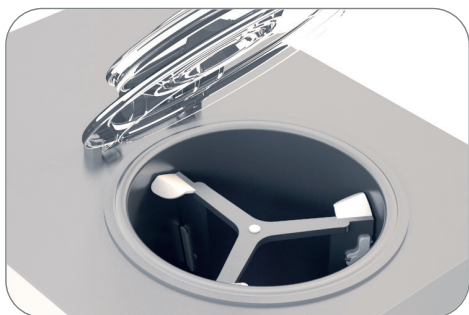
Features	PRO 3
Touch Screen Panel	✓
Selector Switch	
Counter Top	✓
Wheeled	
Condensation*	Air / Water
Production Per Cycle	
Mix Added Min - Max kg	2 - 3.5
Gelato Produced Min - Max Lt	3 - 5
Power Supply	
Voltage V*	230 / 400
Frequency Hz.*	50 / 60
Power kW	2.5
Exterior Properties	
Dimensions cm	49 x 68 x 80
Net Weight kg	150

\* Optional

- Production capacity is dependent on the ingredients used and the ambient temperature
- Crystal is entitled to modify all parts without notice anytime if necessary

# Vertical Batch Freezers

VBF 30/90 | VBF 50/160





- Direct expansion vertical cylinder design
- Special stainless steel beater design helps to produce ice cream with the least leftover in the cylinder
- Suitable for high consistency and dense ice cream productions
- Track and observe the ice cream preparation process with the help of transparent cylinder cover
- Special guillotine outlet nozzle design for easy dispensing
- User-friendly interface for an ultimate ice cream consistency by having the full control over the production
- Adaptive cooling technology
- Production capacities of 11 Kg up to 24 Kg per cycle

Features	VBF 30/90	VBF 50/160
Touch Screen Panel	✓	✓
Counter Top		
Wheeled	✓	✓
Inox Beater	✓	✓
Condensation	Water	Water
Production Per Cycle		
Mix Added Min - Max kg	4 - 11	8 - 24
Gelato Produced Min - Max Lt	4.5 - 13	9 - 27
Power Supply		
Voltage V	400	400
Frequency Hz.*	50 / 60	50 / 60
Power kW	8,3	12,3
Exterior Properties		
Dimensions cm	60,5 x 81,5 x 126	60,5 x 81,5 x 126
Net Weight kg	250	330

\* Optional

- Production capacity is dependent on the ingredients used and the ambient temperature
- Crystal is entitled to modify all parts without notice anytime if necessary

# Vivo Gelato Series

VG 25 / VG 45



- Aesthetic & Ergonomic design
- Easy to use via user friendly interface
- Easy to measure the ice cream with steady feature
- Automatic start & stop cover sensor
- Easy to remove the beater and scraper blades
- Front protective glass cover for hygiene
- Easy mobility with wheeled design
- Scoop washing tank with drain
- Easy washing with built-in drain and hose system
- Easy maintenance access and connections

Features	Vg 25	Vg 45
Touch Screen Panel	✓	✓
Counter Top		
Wheeled	✓	✓
Inox Beater	✓	✓
Condensation	Water	Water
Production Per Cycle		
Mix Added Min - Max kg	2 x 1 - 2,5	4 x 1 - 2,5
Gelato Produced Min - Max Lt	2 x 1,5 - 4,5	4 x 1,5 - 4,5
Power Supply		
Voltage V	400	400
Frequency Hz	50	50
Power kW	3	6
Exterior Properties		
Dimensions cm	62,5 x 74,7 x 95	80 x 95 x 95
Net Weight kg	190	310

- Production capacity is dependent on the ingredients used and the ambient temperature
- Crystal is entitled to modify all parts without notice anytime if necessary



## Pasteurizers

Pastoralp 60 | Pastoralp 130 | Pastoralp 190



- Precise cooling and heating features
- User-friendly and programmable interface for your desired recipes
- Quick and fast operation with the least leftover in the tank
- One-piece stainless steel tank with round edges and sloped corners to provide easier flow of mix and hygiene operation
- All stainless steel removable and washable stirrer
- Complete emulsion and crystal-free operation with high speed special stirrer design
- Double lid and special tap design for easier and faster operation

Features	Pastoralp 60	Pastoralp 130	Pastoralp 190
Touch Screen Panel	✓	✓	✓
Counter Top			
Wheeled	✓	✓	✓
Interior Properties			
Capacity Min - Max Lt	20 - 60	40 - 130	60 - 190
Condensation	Water	Water	Water
Power Supply			
Voltage V*	400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60
Power kW	7	14	19
Exterior Properties			
Dimensions cm	36 x 103 x 109	62 x 103 x 109	69 x 112 x 124
Net Weight kg	180	250	300

\* Optional

- Production capacity is dependent on the ingredients used and the ambient temperature
- Crystal is entitled to modify all parts without notice anytime if necessary

# Pro MIX

## Pro MIX





- A programming of speed and rotation that allows ten working time solutions. From one to ten minutes of emulsion
- Designed for heavy duty operations
- Special stirrer head design for high quality emulsion
- Reduction of fat and viscosity for a homogenized product with a better structure
- Low noise operation
- Easy assembly and wash
- Available with different optional stirring heads

Features	Pro MIX
Touch Screen Panel	✓
Counter Top	✓
Power Supply	
Voltage V	230
Frequency Hz'	50 / 60
Power kW	1
Exterior Properties	
Dimensions cm	45 x 47 x 74   112
Net Weight kg	58

\* Optional  
 - Crystal is entitled to modify all parts without notice anytime if necessary

## Supplementary Equipment

Blast Freezers - SBF 07 | SBF 14 | SBF 28

Gelato Cabinet - GLT 700



- Our supplementary equipment brings complete solution to any ice cream preparation
- Variety of choices from ice cream cabinet to blast freezers
- High performance gelato cabinet available with durable stainless steel tray group
- Shock freezers available in 3 capacities suitable for any operation

Features	SBF 07	SBF 14	SBF 28	GLT 700
Monoblock	✓	✓	✓	✓
AISI 304 Stainless Steel	✓	✓	✓	✓
Auto Defrost	✓	✓	✓	✓
Air Ventilation	✓	✓	✓	✓
Self-Closing Door	✓	✓	✓	✓
HACCP	✓	✓	✓	✓
Counter Top	✓			
Foot Type		✓	✓	✓
Interior Properties				
Capacity Kg	7 - 10	14 - 20	28 - 32	-
Pan Capacity	6 Pcs x 5 Lt Pans 4 Pcs x 7 Lt Pans	6 Pcs x 5 Lt Pans 6 Pcs x 7 Lt Pans	15 Pcs x 5 Lt Pans 10 Pcs x 7 Lt Pans	48 Pcs x 5 Lt Pans 32 Pcs x 7 Lt Pans
Temperature °C	-20 / -40	-20 / -40	-20 / -40	-12 / -24
Power Supply				
Voltage V	220 / 230	220 / 230	380	220 / 230
Frequency Hz.	50	50	50	50
Power kW	0,9	1,5	2	0,85
Exterior Properties				
Dimensions cm	69 x 70 x 55	77 x 80x 85	77 x 80 x 179	70 x 91 x 207
Net Weight kg	65	120	200	170

- Available with castors and stainless steel trays



# Dishwashers

Hood Type - CRWD 1000 | CRW 1000

Under Counter Type- CRWD 500 | CRW 500



- Wide range of hood and under counter type and dishwashers

Features	CRWD 1000	CRW 1000	CRWD 500	CRW 500
Control	Digital	Electromechanic	Digital	Electromechanic
Capacity	60 basket / hour	60 basket / hour	30 basket / hour	30 basket / hour
Dimensions	610x725x1460-1900 mm	610x725x1460-1900 mm	600x700x950 mm	600x700x950 mm
Basket Dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Useful Loading Height	420 mm	420 mm	330 mm	330 mm
Washing Cycles	60 - 90 - 120 - 180 - 240 sec	60 - 90 - 120 - 180 sec	60 - 90 - 120 - 180 - 240 sec	60 - 90 - 120 - 180 sec
Water Inlet Temperature	55 °C	55 °C	55 °C	55 °C
Water Inlet Connection	3/4'	3/4"	3/4'	3/4"
Water Inlet Pressure (Min-Max)	2- 4 bar	2 - 4 bar	2- 4 bar	2- 4 bar
Electrical Connection	380-415 V/50 Hz / 3N	380-415 V/50 Hz / 3N	230 V/50 Hz / 1N	230 V/50 Hz / 1N
Total Connected Load	9,7 kW	9,7 kW	5,2 kW	5,2 kW
Tank Heating Element	4,5 kW	4,5 kW	3 kW	3 kW
Boiler Heating Element	9 kW	9 kW	4,5 kW	4,5 kW
Wash Pump Power	650 W	650 W	650 W	650 W
Tank Capacity	45 lt	45 lt	18 lt	18 lt
Boiler Capacity	7 lt	7 lt	7 lt	7 lt
Washing Temperature	55 °C	55 °C	55 °C	55 °C
Rinsing Temperature	85 °C	85 °C	85 °C	85 °C
Net Weight	91 kg	91 kg	52 kg	52 kg

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