



XVL

Soft Revolution



product info



technical data

MODEL	XVL 3/G	XVL 3/P	XVL 3/P SP
Hopper Capacity qt	13.7 + 13.7	13.7 + 13.7	13.7 + 13.7
Electrical Specifications Volt	208-230	208-230	208-230
Electrical Specifications Hz	60	60	60
Electrical Specifications Ph	3	3	3
Cooling -	Air/water	Air/water	Air/water
Weight kg (lb)	300 [661]	310 [683]	310 [683]
Flavours n.	2+1	2+1	2+1
Dimensions W x D x H cm (in)	50 [19.68] x 78,2 [36.61] x 160,5 [63.18]	50 [19.68] x 78,2 [36.61] x 160,5 [63.18]	50 [19.68] x 78,2 [36.61] x 160,5 [63.18]
Production kg/h (lb/h)	50 [110]	50 [110]	50 [110]
Cones 75 g (3.5 oz) / hour	670 [500]	670 [500]	670 [500]
Feed -	Gravity	Pump	Pump
Overrun %	30 ÷ 40	40 ÷ 80	40 ÷ 80
Max fuse size Amps	35	35	35

Production time depends on the mix used and the room temperature.

XVL can be configured with these optionals:

SP = Heat Treat

Nozzles for gelato treats

M = Mixer

DF = Dry Filling