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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

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 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 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
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Lab 100 E | Lab 100 M



- Compact counter top, mechanical and electronic system for easy operation
- Direct expansion horizontal cylinder design
- User-friendly interface
- Easy production control with either time or consistency settings
- An ultimate addition to any store or environment for offering freshly made artisanal gelato
- Easy assembly and cleaning process

Features	Lab 100 E	Lab 100 M
Touch Screen Panel	✓	
Selector Switch		✓
Counter Top	✓	✓
Wheeled		
Condensation*	Air / Water	Air / Water
Production Per Cycle		
Mix Added Min - Max kg	1.4 - 1.9	1.4-1.9
Gelato Produced Min - Max Lt	2 - 2.7	2-2.7
Power Supply		
Voltage V *	230 / 400	230/400
Frequency Hz *	50 / 60	50 / 60
Power kW	2	2
Exterior Properties		
Dimensions cm	50 x 60 x 78	50 x 60 x 78
Net Weight kg	120	120

* 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

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

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



- Adjustable speed and rotation for 10 different working programs from one to ten minutes intervals
- 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

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



Blast Freezers - SBF 07 | SBF 14 | SBF 28

Gelato Cabinet - GLT 700



- Our supplementary equipment brings complete solution to any gelato preparation
- Variety of choices from gelato 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	54 Pcs x 5 Lt Pans 36 Pcs x 7 Lt Pans
Temperature °C	- 40	- 40	- 40	- 12 / - 24
Power Supply				
Voltage V	220	220	380	220
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	0,9	1,5	2	0,9
Exterior Properties				
Dimensions cm	79 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

* Optional
- Available with castors and stainless steel trays

Hood - CRWD 1000 | CRW 1000

Under Counter - CRWD 500 | CRW 500

- Wide range of hood type and under counter and dishwashers



Features	CRWD 1000	CRW 1000	CRWD 500	CRW 500
Control	Digital	Electromechanic	Digital	Electromechanic
Capacity	60 basket / hour	60 basket / hour	40 basket / hour	40 basket / hour
Dimensions	590x700x1460 mm	590x700x1460 mm	585x625x825 mm	585x625x825 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 - 120 - 180 sec	60 - 90 - 180 sec	90 - 120 - 180 sec	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	82,5 °C	82,5 °C	82,5 °C	82,5 °C
Net Weight	90 kg	90 kg	60 kg	60 kg



Today, our machines are successfully operating in 5 continents in over 85 countries. With our high circulation of goods around the world, we make sure to have the least transit time by providing any logistic and freight support to our customers. By our high sense of standards and principals in flexible manufacturing, wide product range, after sales service, technical support, spare parts stock control and on time delivery, we are able to expand our export network every year with the help of our valuable partners and clients.

Lined paper area for writing notes. A large, faint, light gray watermark logo is centered on the page, consisting of a stylized letter 'C' with a smaller 'c' inside it, resembling a circular arrow or a stylized 'C'.