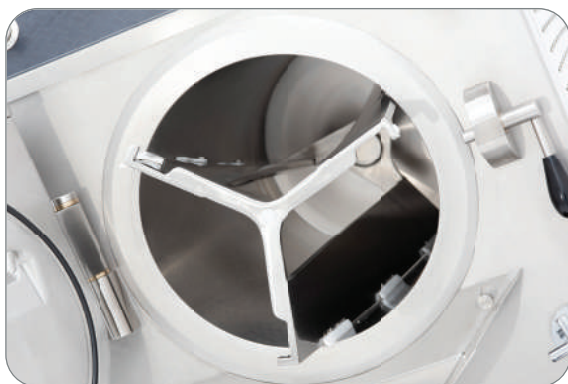




Pro Series

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



- 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	Vivo Gelato
Touch Screen Panel	✓
Counter Top	
Wheeled	✓
Inox Beater	✓
Condensation	Water
Production Per Cycle	
Mix Added Min - Max kg	2 x 1 - 2,5
Gelato Produced Min - Max Lt	2 x 1,5 - 4,5
Power Supply	
Voltage V	400
Frequency Hz	50
Power kW	2,7
Exterior Properties	
Dimensions cm	62,5 x 74,7 x 116,2
Net Weight kg	180

- 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