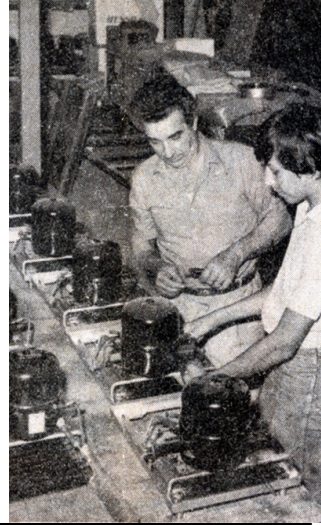


MODEL	DETAILS FOR HOME		
<p>MINI</p> 	<p>Easy to use, is the perfect ice cream maker to get professional results at home. Small, with a large bowl non-removable, stainless steel spatula and powerful and robust refrigeration system, the mini machine allows reaching professional performance without pre-cooling. Made of Stainless Steel, compact, attractive, it has a modern design and suitable for any room and kitchen</p>	<p>Technical Sheet Max ingredients capacity (L): 0,75 Bowl capacity (L): 2 Preparation time (min) 30/40 Dimension height, width, depth (cm) 27x45x30 Net weight (kg) 18 Power (W) 200 Paddle iduction motor (RPM) 80 Mechanic timer (min) 60 Standard current single phase 230/50 Refrigerant R134A Body Stainless Steel</p>	
			
<p>STELLA</p> 	<p>Easy to use, is the perfect ice cream maker to get professional results at home. Small, with a large bowl non-removable, stainless steel spatula and powerful and robust refrigeration system, the mini machine allows reaching professional performance without pre-cooling. Made of Stainless Steel, compact, attractive, it has a modern design and suitable for any room and kitchen.</p>	<p>Technical Sheet Max ingredients capacity (L) : 1,5 Bowl capacity (L): 3 Preparation time (min) 30/40 Dimension height, width, depth (cm) 31x51x35 Net weight (kg) 31 Power (W) 250 Paddle iduction motor (RPM) 76 Mechanic timer (min) 60 Standard current single phase 230/50 Refrigerant R134A Body Stainless Steel</p>	
			



MUSSO GELATO

In the early 1960s, Piero Musso – a refrigeration engineer like his father before him – hit on an absolutely revolutionary idea almost by chance. He decided to build a small machine specifically for restaurants and businesses that wanted to make small amounts of ice cream without massive investments in oversized equipment. He went on to develop and patent his brainchild, which quickly turned into his main business activity. His range went from family-sized ice-cream makers to machines for small restaurants and gatherings. By taking part in important international trade fairs, he made his machines known from Europe to Australia and, in the mid 1990s, he took on the challenging American market.

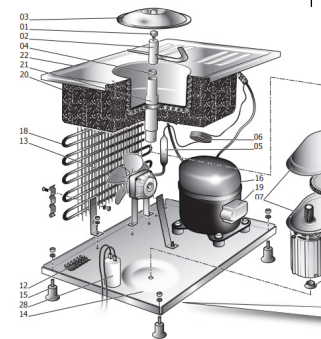
By taking part in important international trade fairs, he made his machines known from Europe to Australia and, in the mid 1990s, he took on the challenging American market. His transatlantic success transformed him from a small craftsman to a small business and his machines were written up by leading international publications, including the New York Times and the Financial Times, to name but a few.

Today in the third millennium, our goals are exactly the same as they were in the early 1960s. We aim to strike a balance between the traditional craftsmanship involved in our entirely Italian made machines – with all the attention to detail and practicality that entails – and developing new markets and production technology.

Musso Ice-cream machines are **hard-wearing, reliable and easy to clean**, simple-to-use home machines, ideal for making ice cream at home. Each component is of the highest quality and **every single machine** is tested and **quality checked**.

Every Ice Cream Maker we produce is **Made In Italy**: from more than 50 years we **design, build and test** each and every ice cream machine **in our lab** at Mortara, in Pavia.

Choose from Musso range of models, the best Home Ice Cream Maker with the features that **most suits your needs!**



<p>Factory (Italy)</p>	<p>MUSSO S.R.L. Via L. Goia, 100, 27036 Mortara (PV) Italia E: info@gelatieremusso.it W: www.gelatieremusso.it T: 0384 99093 – F: 0384 92633</p>
<p>Distributor (Vietnam)</p>	<p>TADAVINA CO., LTD 26LK14, Mau Luong, Hadong, Hanoi, Vietnam E: tadavina@tadavina.com W: www.tadavina.com T: 024.3906 8888</p>