

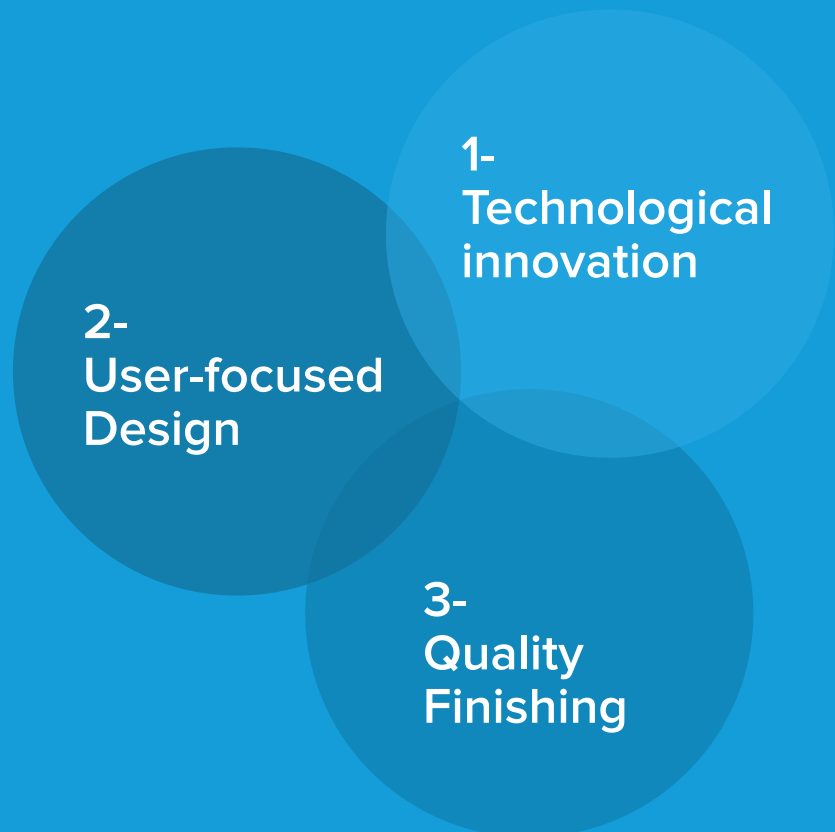
GBG 
General Catalog

2021

Keep improving everyday

At GBG, we want to create a company whose equipment and services would be valued by clients, respected by distributors and loved by its employees.

Today, 50 years later, GBG has become a consolidated brand, a brand of prestige and quality in its sector, guaranteed by its exclusive Vertical Air Flow.



+50
Years

3.600
Square meters

Of facilities.
3 production
lines
equipped
with the latest
technology.

20

Years being part of the
prestigious Ali group

+100
Countries

Top level products is the result of a team effort and that is why we keep improving every day.

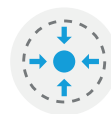
We strive hard in order to make GBG the ideal partner for the development of projects.



SLUSH MACHINES



Granismart



Reduced Size



5L tank



Stainless Steel



Maximum product savings

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails

Frapuccinos*
Cream*

*Multiply the versatility of your G5 with the powered engine
(Optional, upon request)



available with
refrigerant
gas
R290

TECHNICAL DETAILS

	GSM 1	GSM 2	GSM 3
Bowl Capacity	1 x 5 l	2 x 5 l	3 x 5 l
Dimensions (X x Y x Z)	26x40x63	40x40x63	60x40x63
Weight	22 Kg	33 Kg	47 Kg
Voltage	230V-50Hz	230V-50Hz	230V-50Hz
Power	300 W	560 W	700 W
	1.258 €	2.078 €	2.942 €

Elegant and professional design in the smallest space

PRACTICAL AND
COMPACT DESIGN

OPTIONAL ENGINE
FOR CREMINO

STANDBY MODE TO
SAVE ENERGY

HIGHER PRODUCT RO-
TATION FOR A **GREATER**
FRESHNESS



The smallest professional slush machine, it is the ideal equipment for limited spaces or low consumption of slush, sherbet or cold drinks.





Granibeach



Easy to use



Various types
of drinks



Stainless Steel



Fast cleaning, total
hygiene

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails



available with
refrigerant
gas
R290

TECHNICAL DETAILS

	GB 1	GB 2	GB 3
Bowl Capacity	1 x 10 l	2 x 10 l	3 x 10 l
Dimensions (X x Y x Z)	20x52x79	40x52x79	60x52x79
Weight	28 Kg	48 Kg	60 Kg
Voltage	230V-50Hz	230V-50Hz	230V-50Hz
Power	350 W	900 W	1100 W
	1.428 €	2.345 €	3.198 €

Elegant and professional design in the smallest space

ADJUSTABLE
CONSISTENCY

EXCELENT
QUALITY/PRECIO
RATIO

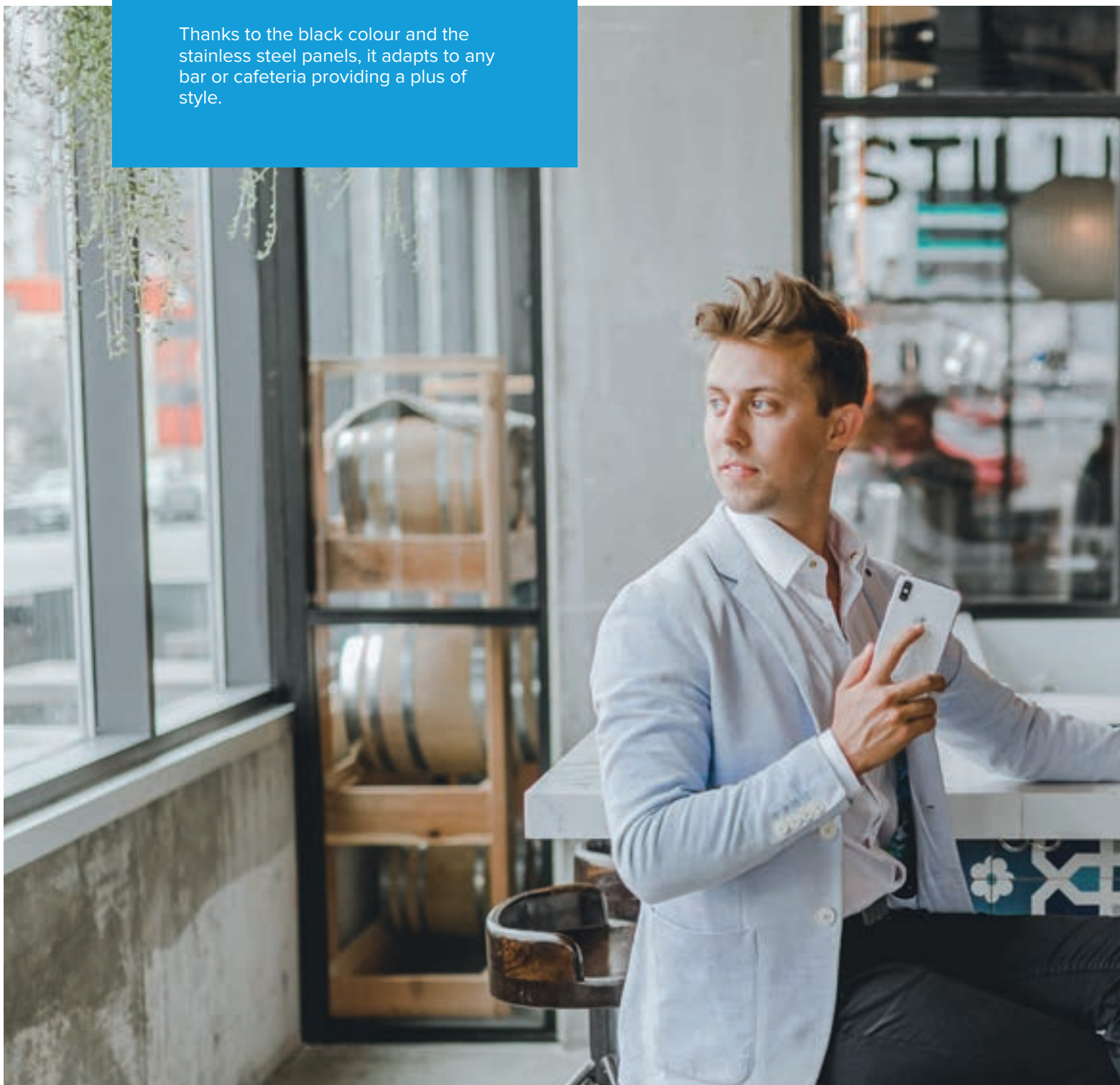
STANDBY MODE
TO SAVE ENERGY

TEMPERATURE
DISPLAY



Elegant and professional design in **small dimensions**

Thanks to the black colour and the stainless steel panels, it adapts to any bar or cafeteria providing a plus of style.



The compact machine. Perfect for any type of business where simplicity, durability and professional performance is the most important thing.



Spin



Perfect Mix



Reduced
Cleaning time



Fast Freeze



Impulse Sales

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails



available with
refrigerant
gas
R290

TECHNICAL DETAILS

	SPIN 1	SPIN 2	SPIN 3
Bowl capacity	1 x 12 l	2 x 12 l	3 x 12 l
Dimensions (X x Y x Z)	27x52x81 cm	47x52x81 cm	67x52x81 cm
Weight	29 Kg	56 Kg	70 Kg
Voltage	230V-50Hz	230V-50Hz	230V-50Hz
Power	350 W	900 W	1100 W
	1.770 €	2.835 €	3.675 €

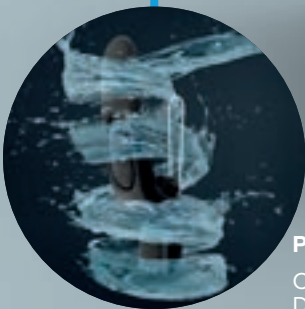
Premium technology for a perfect slush

ADJUSTABLE
CONSISTENCY

STANDBY MODE
TO SAVE ENERGY

TEMPERATURE
DISPLAY

**Reduces
Operation Time**
and helps you
focus on what
really matters;
the customer



Push&Pull Tap

Clean in one piece.
Disassembly NOT required.



Easy Bowl Sealing

Seal is easily fitted
on the bowl before mounting
it on the machine.



A mix of **Power** and **Design**



Spin represent a **new generation** of machines ready to prepare and serve the best **Slush and frozen cocktails**



Spin Twist



Twist Tap



Perfect Mix



Fast Freeze



Impulse Sales

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails



available with
refrigerant
gas
R290

TECHNICAL DETAILS

	SPIN TWIST
Bowl Capacity	2 x 12 l
Dimensions (X x Y x Z)	47x52x81
Weight	56 Kg
Voltage	230V-50Hz
Power	900 W
	3.198 €

Create your frozen cocktail concepts
in the simplest way



**TWIST Tap 2 flavors
in 1 only movement**





The essential tool for preparing **frozen cocktails**

Cocktail time! Spin Twist allows you to make frozen cocktails quickly and easily. With just one movement you can serve two flavours.

With Spin Twist you can combine 2 flavours in one movement thanks to the Twist tap.

Create fantastic frozen cocktails and give a touch of colour to your business.

COLD CREAMS MACHINES



Granismart EVO



Slush &
Cold Creams



Easy Dispensing



Star Nozzle



Easy to use

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails
Frapuccinos
Cold Cream
Frozen yogurt

TECHNICAL DETAILS

	GSM 1 EVO	GSM 2 EVO
Bowl Capacity	1 x 5 l	2 x 5 l
Dimensions (X x Y x Z)	26x40x73	40x40x73
Weight	22 Kg	33 Kg
Voltage	230V-50Hz	230V-50Hz
Power	350 W	650 W
	1.940 €	3.219 €

The versatility you need in the smallest space



4 TIMES MORE
POWERFUL MOTOR

POWERFUL
COOLING
SYSTEM

IDEAL FOR COFFEE
OR YOGURT CREAM

CONSISTENCY
ADJUSTABLE
FROM DISPLAY

In machines with two tanks it is possible to prepare slush and cold creams at the same time and increase the range of supplied products.

Spin EVO



Slush &
Cold Creams



Easy Dispensing



Star Nozzle



Easy to use

PRODUCTION

Slush
Sherbet
Sorbet
Drinks
Frozen Cocktails
Frapuccinos
Cold Cream
Frozen yogurt

TECHNICAL DETAILS

	SPIN 1 EVO
Bowl Capacity	1 x 10 l
Dimensions (X x Y x Z)	27x52x81
Weight	29 Kg
Voltage	230V-50Hz
Power	500 W
	2.271 €



**POWERFUL
COOLING
SYSTEM**

**4 TIMES MORE
POWERFUL MOTOR**

**IDEAL FOR COFFEE
OR YOGURT CREAM**

**CONSISTENCY
ADJUSTABLE
FROM DISPLAY**

They look like normal slush machines but are equipped with a more **powerful cooling system.**



A universe of possibilities in **reduced space**

In addition to producing slush, they can cool the product down to -8°C , creating **creams** with a texture similar to **soft ice cream**.



DRINK COOLERS



Drink Magic



Perfect Mix



Various types of drinks



Professional Aspect



Powerful Cooling system

PRODUCTION

Drinks
Juices

TECHNICAL DETAILS

	DM-12	DM-20
Bowl Capacity	12 l	20 l
Dimensions (X x Y x Z)	31x37x70	31x37x70
Weight	16.5 Kg	16.5 Kg
Voltage	230V-50Hz	230V-50Hz
Power	150 W	150 W
	901 €	971 €

The most attractive drink cooler

COOLS DOWN ANY
DRINK **EASILY**

IMPULSE SALE

USER-FRIENDLY

ADJUSTABLE
TEMPERATURE
(0°C - 10°C)



Touchless Tap
Press the glass
against the handle



Serve your drinks in style and comfort, the most innovative cooler in the industry, perfect for cooling any kind of drink.



Create your healthy and refreshing point in your Bar,
Hotel, Convenience store or Service area.



icyGlass



Most comfortable cooler



Zero Waste



Maximum Hygiene



Powerful Cooling system

PRODUCTION

Drinks
Juices

TECHNICAL DETAILS

	icyGlass
Bowl Capacity	2 bottles
Dimensions (X x Y x Z)	31x37x49
Weight	13.5 Kg
Voltage	230V-50Hz
Power	150 W
	950 €

The most practical drink cooler. No limits.



Juices

Milk

Lemonade

Isotonic

Tea

Liquor

Wine



And
More

STOP filling bowls

The easiest cooler available. Just 3 Steps:

1. Get your favorite drink bottle.
2. Put the bottle in icyGlass.
3. Enjoy.



No need to prepare any mix or fill any tank.

Save thousands of working hours.





Show your drinks like you've never showed before

Did you know that over 20% of impulse sales are due because product is presented in a visually attractive way?

With icyGlass Get the **WOW!** effect thanks to the exceptional and different way of displaying your beverages and boost beverage sales.

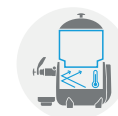
HOT DRINKS MACHINES



Chocolady



Perfect Mix



Thermal insulation



Anti-Clogging Tap



No overheating

PRODUCTION

Hot Drinks
Chocolates

TECHNICAL DETAILS

	CL-5	CL-10
Bowl Capacity	5 l	10 l
Dimensions (X x Y x Z)	ø26x47	ø26x55
Weight	8 Kg	8.5 Kg
Voltage	230V-50Hz	230V-50Hz
Power	1000 W	1000 W
	650 €	683 €

Perfect for businesses with high demand for chocolate or wide variety of hot drinks.



HEATING BAIN-MARIE

EASY MAINTENANCE
AND CLEANING

ADJUSTABLE
TEMPERATURE
UP TO 85°C

SMALL DIMENSIONS

Not Only Chocolate

Can also be
used to dispense:

- Milk
- Teas
- Coffee
- Gravy
- Broths
- Au Jus
- Syrups
- Hot Cider
- Mulled wine
- Cream sauces
- Vegetable purees
- Nacho cheese sauces
- Drawn butter (for seafood)
- Butter topping (for pop corn)

Enjoy the authentic taste thanks to the **Bain Marie**

The lower boiler contains hot water and in the upper container the chocolate is placed to be heated by the water (without being submerged).



This **indirect melting method** avoids direct contact between the heat source and the food.

The chocolate is heated slowly and without burning, offering a silky smooth finish and ensuring a **premium texture, taste and aroma.**



WHIPPED CREAM MACHINES



Natcold



**Refrigerated
Tank**



Wide Range



**Special Shape
SOFTER**



**Multiply the
volume by 200%**

PRODUCTION

Whipped Cream
Mousse

Toppings for:

- Pies
- Cupcakes
- Fruit salads
- Waffle
- Milkshakes
- Coffee
- Hot Chocolate

TECHNICAL DETAILS

	NATCOLD
Bowl Capacity	2 l
Dimensions (X x Y x Z)	23x45x53
Weight	23 Kg
Voltage	220V-50Hz
Power	400 W
Hourly Production	50kg / 150l
	4.995 €

Automatic whipped cream machine

STAINLESS STEEL TANK

EXTREMELY EASY TO CLEAN

A **SIMPLE REGULATOR** MAKES IT POSSIBLE TO CHANGE THE INCREASE IN VOLUME

A **NON-RETURN VALVE** PREVENTS THE CREAM FROM RETURNING TO THE TANK



2l of liquid whipped cream:



Cost between \$4 - \$12

40 whipped toppings (100ml):
Average selling price: \$0.65

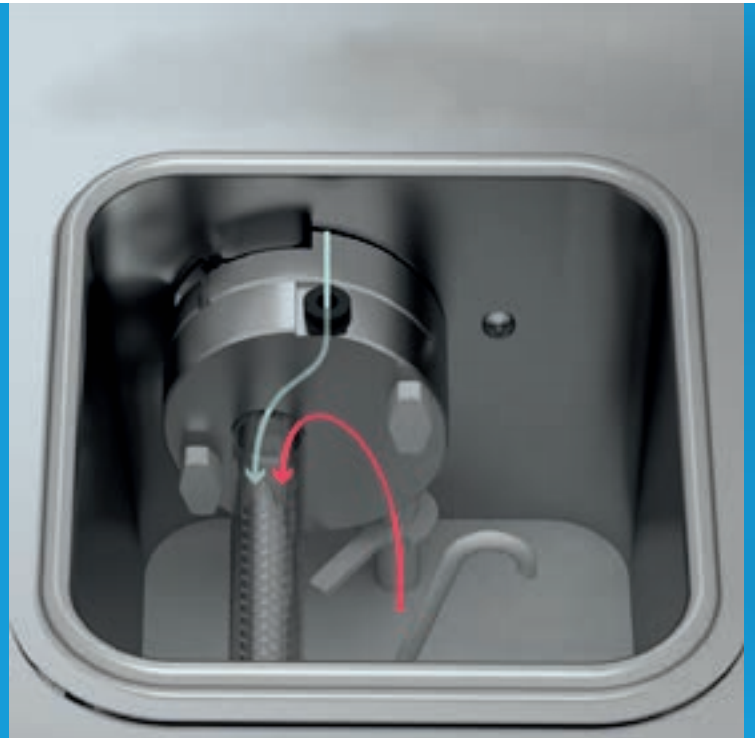


Profits between:
\$22 - \$14



Multiply the volume of your mix and **your benefits**

Only at the moment of request, by pushing the special switch, a patented pump suction and then pushes the air and cream into a steel labyrinth (texturizer) where the mixture acquires an increase in volume.



Once the increase of volume reaches over 200% the cream is dispensed through a spigot with a ragged spout refrigerated up to the exit point.



MACHINE UPGRADE



Autofill Systems

The solution for the automatic refilling



Maximize Benefits



High demand places



Reduce amount of time



Boost Sales

Easy Retrofit

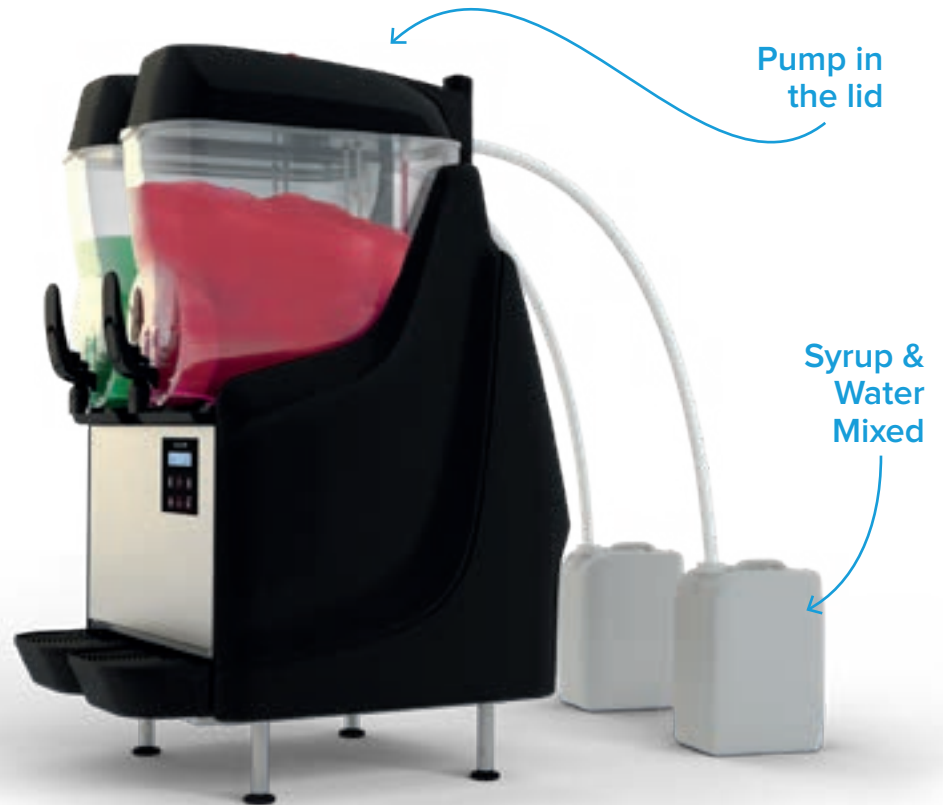
Turn your standard machine into autofill machine by simply replacing the covers.



Choose your best Autofill solution

Autofill Pre-Mix System

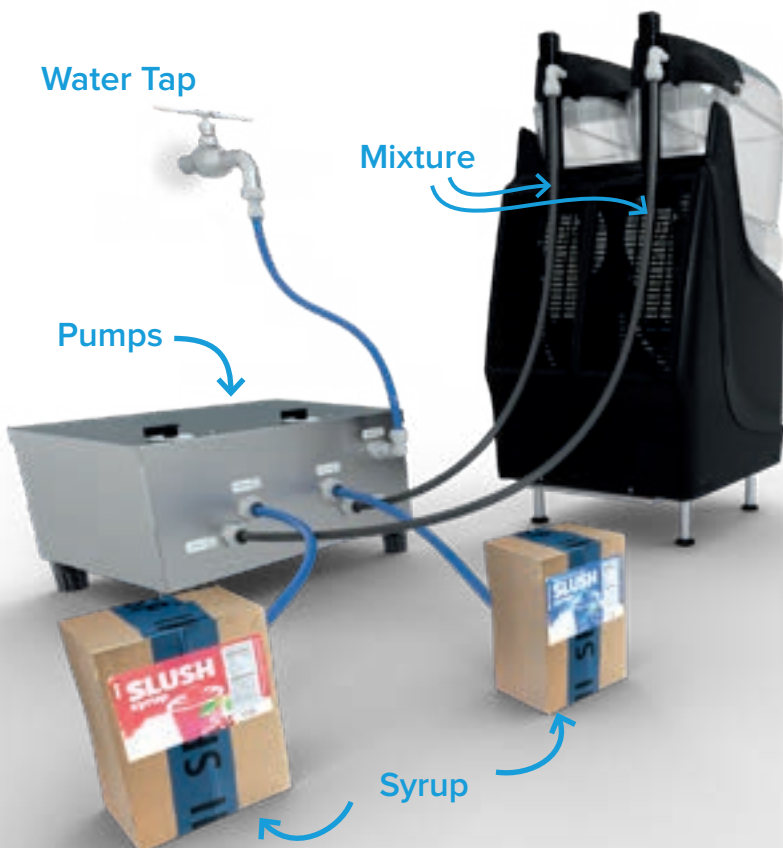
The pumps in the lid take ready-to-use slush products directly from a container



Water Tap

Mixture

Pumps



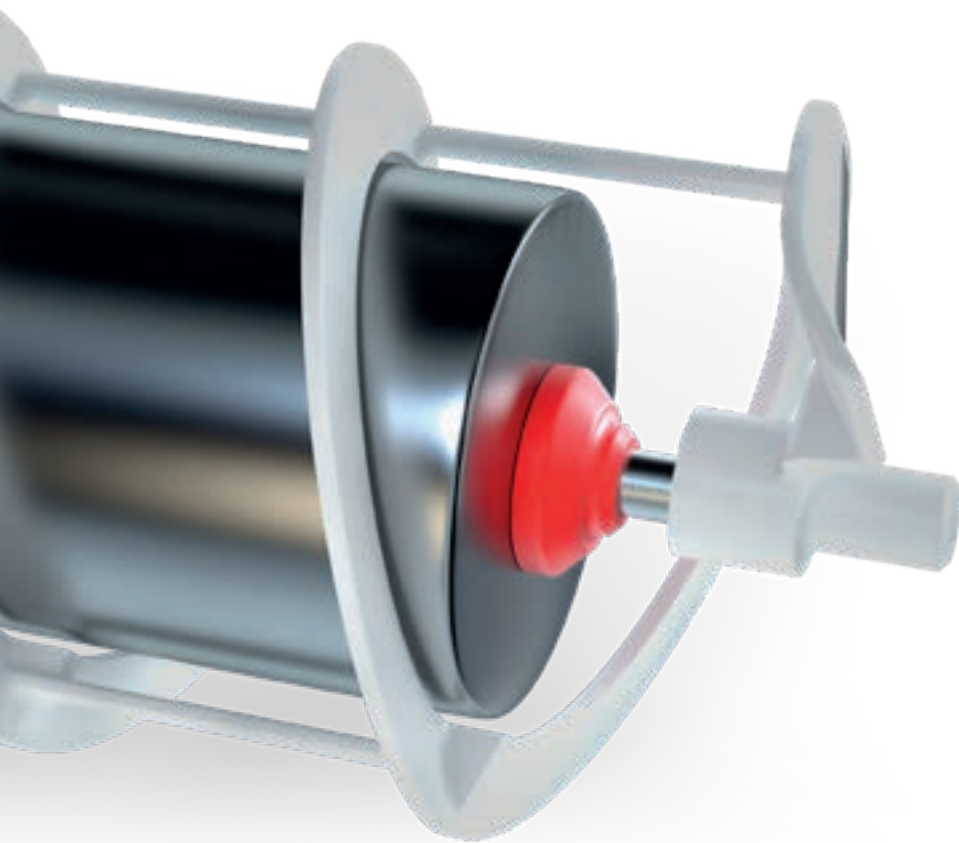
Autofill Post-Mix System

The pumps take water and syrup separately.

The Autofill system makes automatically the water-syrup mixture

Sealing System

More protection, less maintenance



Easy to Install



Better Sealing

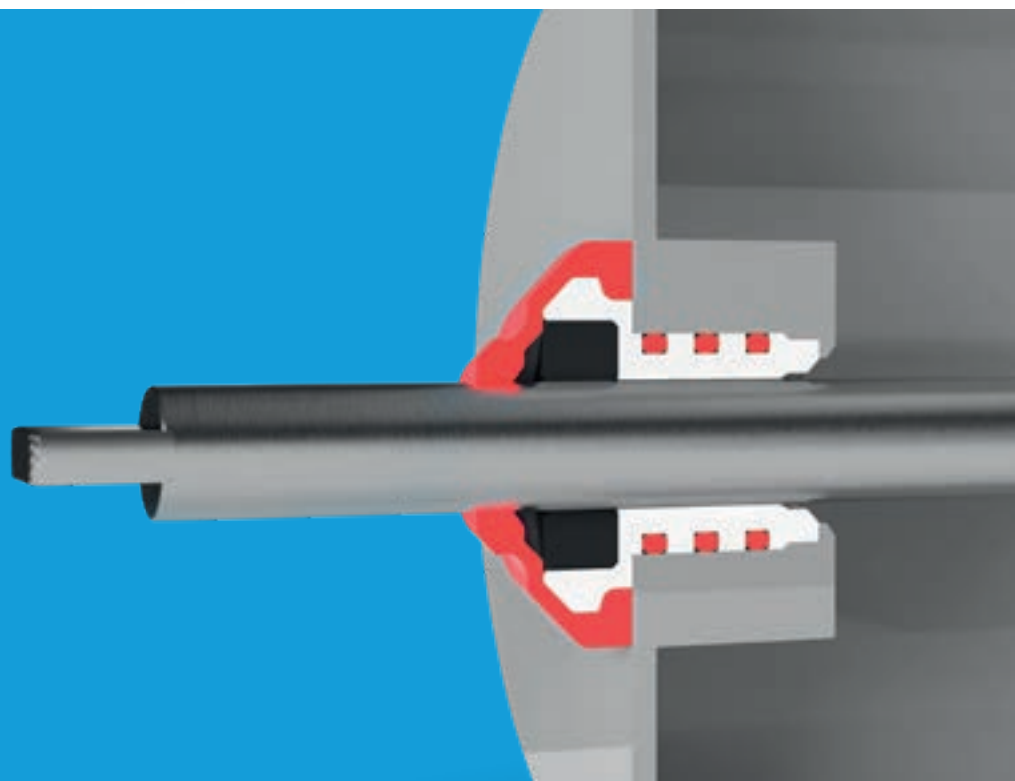


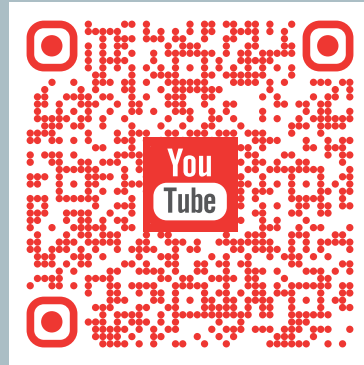
Slush & Dairy



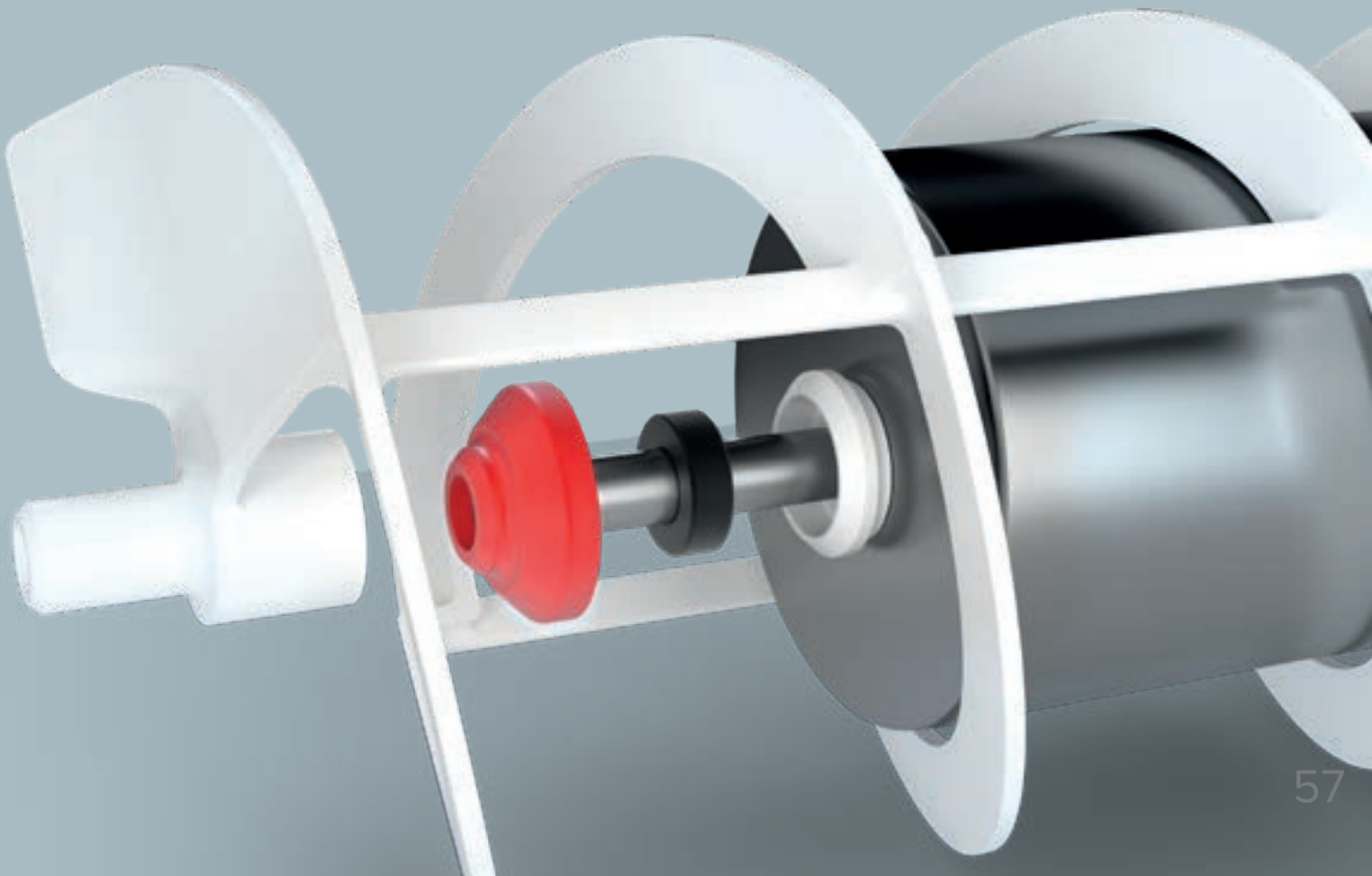
No lubrication required

No need to disassemble any seal for cleaning





Discover how to install the new sealing system on your slush machine



Touchless Tap

Clean contact solution



Easy to Install



Reduce transmission



Ideal for self-service



No need for constant disinfecting

Easy Retrofit

Turn your standard machine into touchless machine by simply replacing the handles.





Touchless Tap
Press the glass
against the handle

Sales Terms

Standard Voltage

230V/50Hz - 1Ph

Transport

Excluded

Packaging

Included

Warranty

1 Year on defective manufactured parts.
Labour and displacements are not included.

Prices

The above prices are per unit.

VAT

Not included

Surcharge

Special Voltage

+4%

Watercooled

With water-cooling system the machine doesn't need space for ventilation. Can be installed in narrow spaces without overheating. 400€ net



All equipment made by GBG are conform to the CE mark that proves that our products has been assessed and meets EU safety, health and environmental protection requirements.



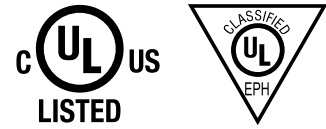
All equipment made by GBG are conform to the Quality Management System, on ISO 9001:2015 standard.



GBG, a member of the ECO-RAEE's foundation, collaborates in the correct environmental management of waste electrical and electronic equipment.



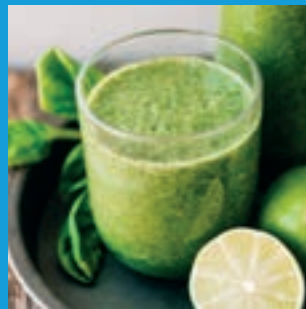
When required by the market, GBG equipments have been declared compliant to US and Canada Electrical and Food Safety Standards by E.T.L.



When required by the market, GBG equipments have been declared compliant to US and Canada Electrical and Food Safety Standards by U.L.

an Ali Group Company





GBG 

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