



Discover the Advantages Of Upper Midwest Gourmets MixGel by Technogel

Investment & Cost Saving Facts

The Upper Midwest Gourmet Direct Marketing Approach

You work directly with **Upper Midwest Gourmets Team** to capitalize on the extensive industry knowledge base as well as their unique streamlined distribution model to save you money

Superior Warranty Coverage

Dedicated Technical Professionals with combined 50 years of experience to serve your needs PLUS **over \$20,000 of spare parts in stock** for immediate shipment when necessary

Low Cost Maintenance

Full Set of Patented Plastic Replacement Blades Are Less Than \$100 versus Over \$1,000 from Some Old-Technology Equipment on the Market (Blades Must Be Replaced Once A Year & Sooner In Some Cases)

Technical Superiority

Stainless Steel Door

Never needs replacing ~ No warping or breakage like some less expensive competitor doors made of plastic

American Made Copeland Scroll Compressor

The star of the American market, Copeland is inside every Technogel MixGel to assure successful performance after performance

Self-Calibrating ~ Self-Seeking ~ Plug-n-Play Electrical System

Avoid complications of overzealous electrical circuitry that often falters with less-than-perfect electrical conditions





Superior Performance

True Bain-Marie Glycol System

Why settle for inferior Old-Technology electrical heat strips that abuse your product from inconsistent heating and inflict pain in the purse when they burn out. The Technogel MixGel Glycol Heating Technology assures you that your product is always handled with the highest care possible inside our evenly dispersed Bain-Marie system

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Ten Minute Heat & Freeze Cycles

With the unique ability to heat and freeze at the same time within our patented two cylinder system, you may now be able to produce batches of the finest frozen desserts every ten minutes or less

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Large Cylinders for Maximum Output

The MixGel 30 yields up to **two five liter pans** of finished product and the MixGel 50 yields up to **(three five liter pans)** versus competitor's smaller cylinders and less yield

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