

Miles.[®]
REDEFINE THE BEST



GALAXY PRO V4

DISPLAYABLE CHURNING FREEZERS

Produce • Store • Directly Serve **ALL IN ONE**

GALAXY PRO V4



CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with a continuous churning program
- Directly serve the freshly made ice cream



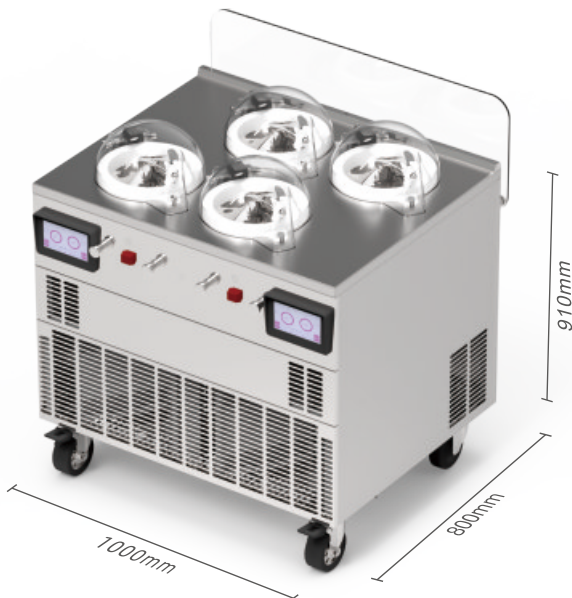
STANDARD CONFIGURATIONS

- Intelligent touch screen control system sophisticated parameters for ice cream, gelato, sorbet, frozen yogurt, or granita
- Anti-condensate 304 counter top
- Anti-fog high transparent protective lids
- Enhanced display with built-in LED spotlights in each pot
- Self-adaptive anti-frozen scraper
- Heat imperceptible ventilation system
- Enclosed Self-adaptive ventilation management system
- Easy cleaning and drainage
- German SECOP Compressor
- R290 environmentally friendly refrigeration system
- Safety switch on the lid that automatically starts/stops the blades
- Speed adjustable high power blade
- Low power, energy saving storage and night modes



OPTIONAL CONFIGURATIONS

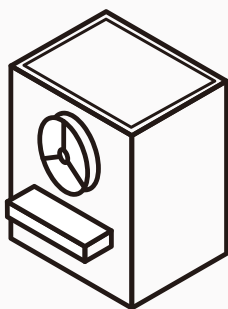
- Built-in universal spatular holder
- Protective glass
- Customizable exterior graphic
- Anti-fog & condensation system for counter top and lids



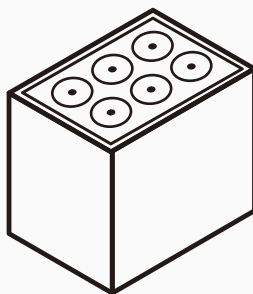
Dimensions	1000mm*800mm*910mm
Weight	240 KG
Power supply	16A Single phase 220V 50/60HZ
Peak power	3800W
Cooling type	Air cooling
Refrigerant	R290
Capacity per batch	Maximum 3.0L / Minimum 1.5L
Initial batching time	12 - 18 Minutes
Production capacity per hour	500 Cups / 80g

ALL IN ONE

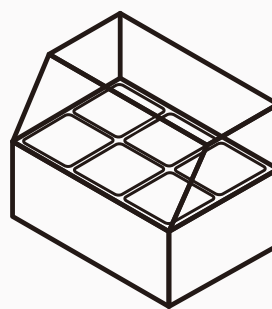
The ideal machine to produce, store, serve, and display fresh ice-cream, gelato, sorbet, yogurt, and granita/slush for all food and beverage retail shops.



**Professional
batch freezer**



**Gelato
Pozzetti**



**Display
show case**

TRULY NEXT LEVEL

PROFESSIONAL BATCH FREEZER



ACCEPTING ALL TYPES OF FRESH SOLID & LIQUID INGREDIENTS LIKE FRUITS, NUTS, MILK, AND CHOCOLATE.



Up to 3L large batching capacity.



38 cups per batch (80g / serving)

ULTRA

* FREEZE *

SUPER PERFORMANCE

- ⌚ 1.5 - 2L ready in 10 minutes
- ⌚ 2.0 - 3L ready in 15 minutes
- ⌚ Continue refill batch, ready in 6 minutes.



LIVE

POZZETTI

PERFECT PRESERVATION AND DISPLAY



When batching is finished, the ice cream is ready to be served in storage mode.



Add inclusions on top or refill the mix at any time for continuous production.



APPLICATIONS

CAPABLE OF MAKING ALL TYPES OF FROZEN DESSERTS



ITALIAN GELATO



ICE CREAM



SORBET

STATE OF ART TECHNOLOGY TO ACHIEVE EXCEPTIONAL TEXTURE AND TASTE



State of the art technology never allows the ice-cream to over freeze or lose its creamy texture by continuously refining the ice-cream with low stress churning. Keeping it continually fresh with an exceptionally silky-smooth texture.

MASTER CONTROL HUB

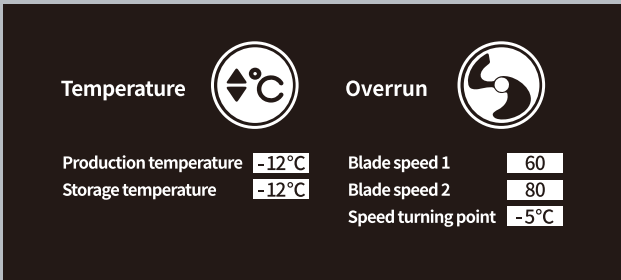
SMART & INTUITIVE



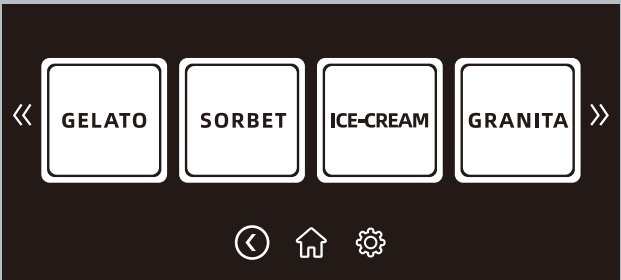
- 3 modes to operate as a batch freezer and a show case



- Fully automatic mode with just one touch to start based on the recipe pre-set program



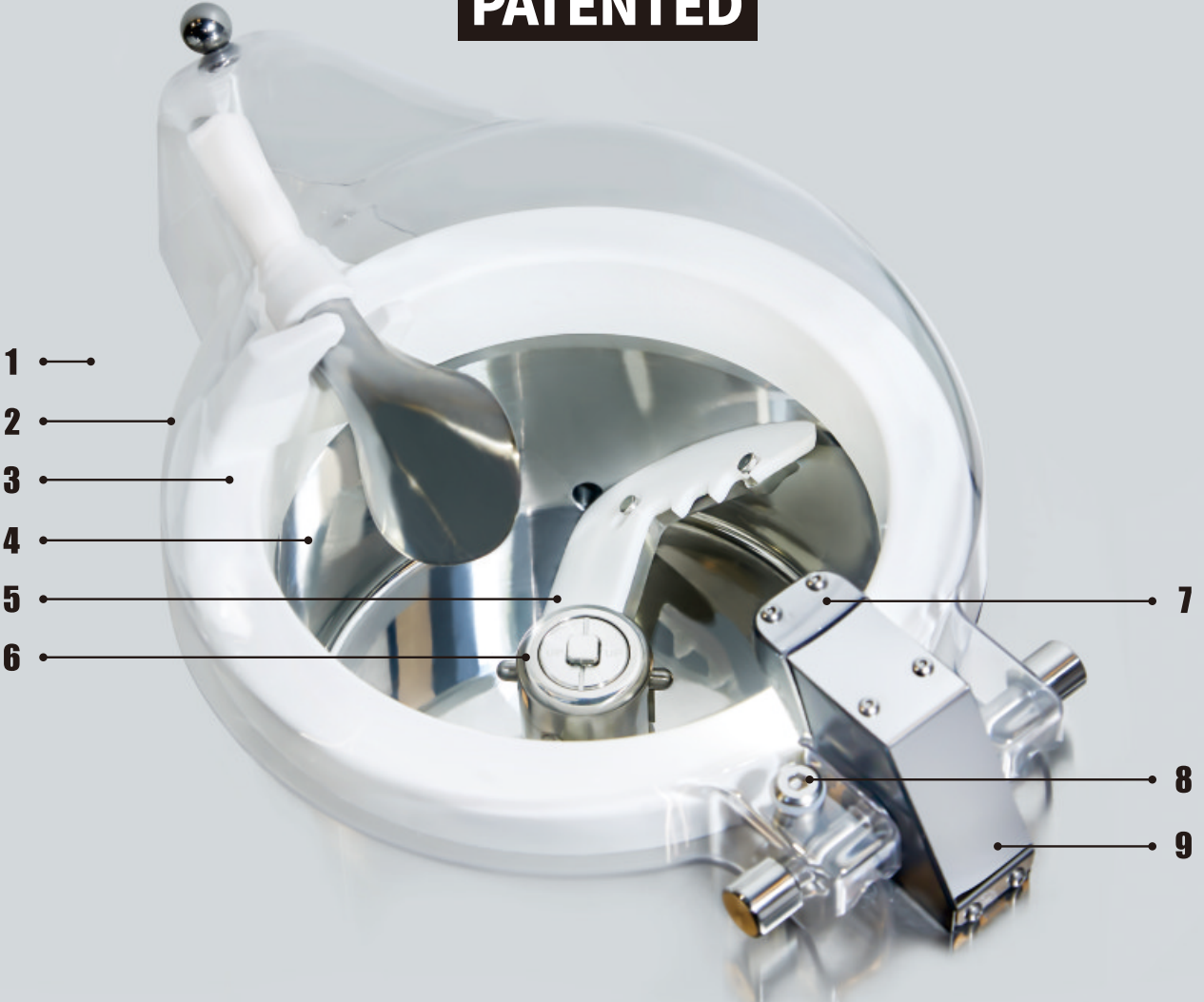
- Precise control of temperature and overrun



- Built in professional program for Gelato, Ice cream, Sorbet and Granita

LIVE Pozzetti

PATENTED



- | | | |
|---|---|--|
| 1 ANTI-CONDENSATE
304 COUNTER TOP | 2 ANTI-FOG
HIGH TRANSPARENT
PROTECTIVE LIDS | 3 BUILT-IN ANTIBACTERIAL
RING + SPATULAR HOLDERS |
| 4 5L DISPLAYABLE
BATCHING POT | 5 SELF-ADAPTIVE
ANTI-FROZEN SCRAPER | 6 SPEED ADJUSTABLE
HIGH POWER STEEL
AGITATOR |
| 7 BUILT-IN LED
SPOTLIGHTS | 8 SAFETY SWITCH
TO STOP THE BLADES
WHEN LID OPEN | 9 FLAVOR TAG DISPLAY |

SHOW CASE & POZZETTI PERFECTLY COMBINED

EXCELLENT VISIBILITY AND PRESERVATION

SHOW OFF YOUR ARTISANAL CREATIONS

Spotlighting every flavor with a
stunning visual presentation.



Our Live Pozzetti system allows you to
set different temperatures for each individual flavor.



FROST GUARD PRO STSTEM PATENTED ANTI FOG & CONDENSATION

ON

OFF



**Anti-
fog &
condensation**

Built-in electrified defrost system to prevent generating condensation on the countertop and fog on the lid.

EASY CLEANING

Less than 5 minutes needed for each pot

1

Easily removable
blade and scraper.

2

Fill up 2L water and
start the auto cleaning
program.

3

Discharge through the
internal front drainage
system.



OPTIONAL ACCESSORIES



SNEEZE GUARD FRONT GLASS



ANTI-BACTERIAL SPATULAR & SCOOP HOLDER



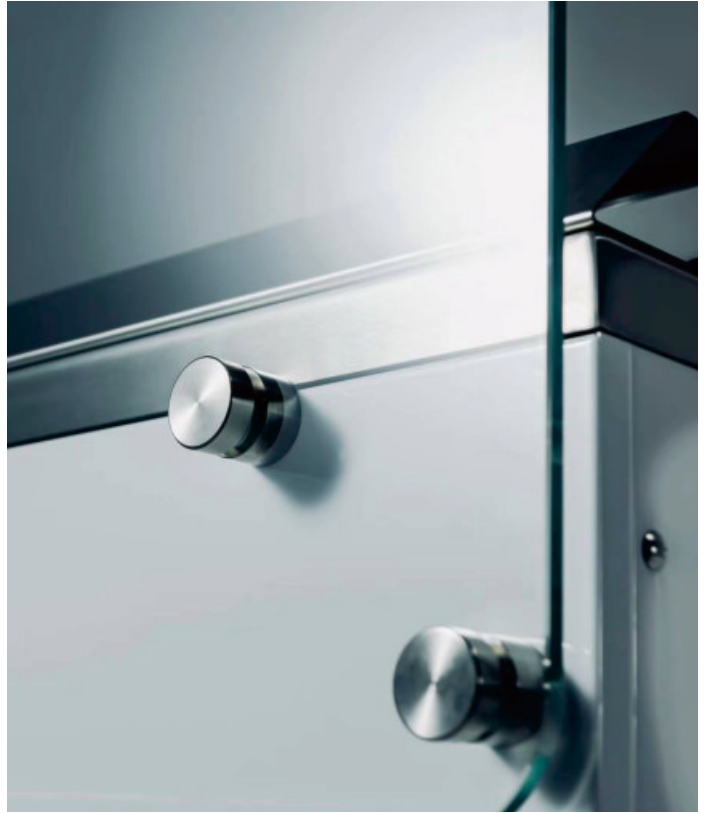
NIGHT MODE INSULATION LID



DIPPING & CLEANING STATION

EXQUISITE DESIGN AND CRAFTSMANSHIP

GALAXY PRO SERIES WILL MAKE YOUR SHOP LOOK STYLISH





TOP RELIABILITY

DESIGNED TO HAVE A LONG LIFE SPAN THAT LASTS
MORE THAN 10 YEARS WITH PROPER MAINTENANCE

SECO

Compressor Supplier
Secop from Germany

ebmpapst

Air Cooling Fan Supplier
EBM-papst from Germany



Bearing Supplier
SKF from Italy



Commercial Chips Supplier
Silicon Motion from the USA

Honeywell

Refrigeration Components Supplier
Honeywell from the USA



Refrigeration Components Supplier
Danfoss from Denmark



Food Grade Plastic Supplier
Du Pont from the USA



Refrigeration Components Supplier
Castel from Italy



Food Grade Material Supplier
Celanese from the USA

CAREL

Thermostat Supplier
Carel from Italy



Electric Motor Supplier
MOTOVARIO from Italy

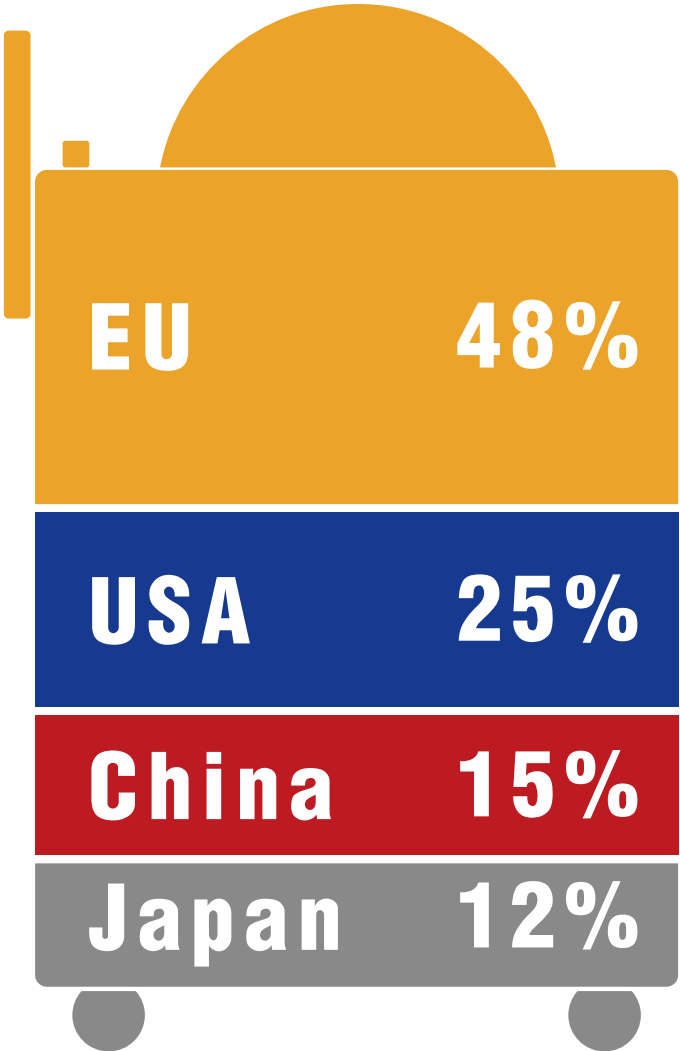


Standard Power Supplier
Mean Well from Taiwan

ALL CORE COMPONENTS OF GALAXY PRO SERIES COME
FROM TOP QUALITY SUPPLIERS

GLOBAL AUTHORITATIVE CERTIFICATIONS

HIGHEST QAUILTY AND SAFETY STANDARDS



INTEGRATION OF GLOBEL EXCELLENCE

REFERENCE



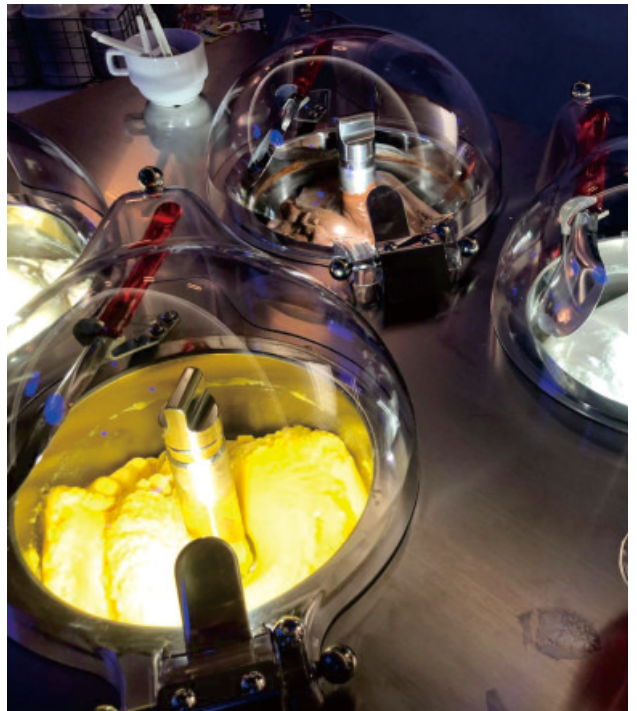
GELATERIA



ICE CREAM SHOPS



RESTAURANTS



BARS

REFERENCE



CAFÉS & BAKERIES



HOTELS & RESORTS



BOBAS



CATERINGS & EVENTS

THOUSANDS OF PROFESSIONAL CUSTOMERS FROM 50+ COUNTRIES CHOOSE GALAXY PRO

POPULAR CUSTOMER REFERENCES



MILES APPRECIATES YOUR CHOICE AND TRUST.

ABOUT ORDERS

MOQ

We accept MOQ of 1 unit.

Production lead time

Immediate shipping if machines are in stock.

Generally, it takes 20-25 days for quantity based orders.

Packaging

Ply wood combined with rigid frame. Stackable on top of each other to minimize the space needed for shipment.

Shipment time

For US domestic orders:

Shipping lead time depends on the destination and shipping terms.

Usually takes 2-4 weeks.

For international orders:

Miles has more than 100 distributors for over 48 countries.

We suggest our clients to check first with our distributors in their local region to see if there are any in stock machines available for a direct delivery.

Warranty policy

The standard warranty is two-years (consumable parts not included, please see our lists of consumable parts). Extended warranty program available for core components.



WHY MILES

The Best

We are dedicated to developing the world's finest all-in-one displayable churning freezers. Our focus is providing the best **innovation, design, performance, functionality, craftsmanship, reliability, and exceptional service.**

The Largest

3 factories, manufacturing 1000+ units per month

Our factories in China, Italy and the USA enable us to achieve the highest production volume of displayable churning freezers in the industry

Most Comprehensive

3 Series, 10 + Modular Models

Meticulously designed for gelaterias, ice cream parlors, cafes, bakeries, restaurants, catering services, hotels, and resorts.

World's most widely used

6000+ professional clients from over 80+countries

Most Reliable

10+ year life span, global warranty guaranteed

We collaborate with leading industrial suppliers and leverage feedback from over 80,000 machines to ensure continuous improvement and reliability



RoHS



NSF



OUR BRANDS

Miles.[®]
REDEFINE THE BEST

TEXAS FROZENTECH[®]
THE AMAZING ★ ICE CREAM MACHINE

Miles.T[®]
Ridefinire il meglio.

OUR FACTORIES



Milano, Italy



Dallas, USA



Hangzhou, China

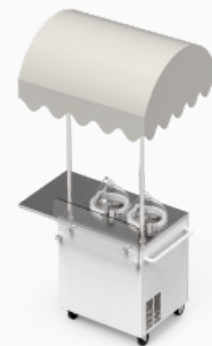
GALAXY PRO

Series

TABLE TOP MODELS



GALAXY PRO V1
CAFÉ SPECIALITY



GALAXY PRO V2C



GALAXY PRO V4C

STANDING MODELS



GALAXY PRO V2



GALAXY PRO V4-A



GALAXY PRO V4-B



GALAXY PRO V6



GALAXY PRO V8



**CONTACT US
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DISTRIBUTORS**

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