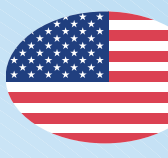


Single Phase

counter-top batch freezer

G10



cold



FRIGOMAT
macchine per gelato
made in italy



DESCRIPTION

The “G” series vertical counter-top batch freezers are the right answer to the operators’ needs for a complete and reliable machine producing quality ice cream and slush in small quantities and with reduced investments.

CHARACTERISTICS

- Freezing cycle for gelato, ice cream, sorbet and slush.
- “Temperature preservation” mode to keep the product at the right temperature and consistency if not immediately dispensed after the batch cycle.



● G10 cylinder and beater detailed view



ADVANTAGES AND PLUSES

- Possibility to add hard pieces - nuts, almonds, pistachios, raisin and chocolate for “stracciatella” flavour - during the freezing cycle.
- Steel agitator with easily removable scraper blade.
- Safety switch on the lid.
- Tank drain outlet.
- Limited size and power consumption.

TECHNICAL INFORMATION

Model	Load per cycle	Hourly production	Electrical specifications	Max fuse size	Min circuit Amp.	Nominal power	Cooling	Height	Width	Depth	Net weight
	Qts	Qts		A	A	kW		in	in	in	lb
G10	2,5	10	115V60Hz/1	30	20	1,2	Air	13-½"	19"	19-¼"	121,5

● The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. ● The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix. ● The performances of air-cooled models are referred to 25°C environment temperature - Other specifications available upon request - Specifications subject to change without notice.



Via 1° Maggio, 28 - 26862 GUARDAMIGLIO (Lodi) - Italia
Tel. 0377.415011 - Fax 0377.451079 - 0377.51010
info@frigomat.com - www.frigomat.com



Azienda Certificata
UNI EN ISO 9001:2000
Numero Certificato
50 100 5650

