



vertical batch freezer

G30 SERIES



cold



 **FRIGOMAT**
macchine per gelato

made in italy





DESCRIPTION

The “G30” vertical gelato machine has been specifically designed for the easy production of quality ice cream. This machine is conceived both for the experienced gelato master, who will appreciate the superior quality of their products in terms of consistency and texture, as well as for the beginner who has just started approaching the world of gelato and who will love their simplicity.

CHARACTERISTICS

- Big capacity vertical freezing cylinder.
- Electromechanical control.
- Freezing cycle with time setting and end-cycle buzzer.
- Speed selection switch: standard speed for production; high speed for extraction.
- Floor standing model (on wheels).
- Freezing system working both on the walls and bottom of the cylinder to obtain the perfect consistency of the product.
- Stainless steel beater with mobile scrapers very efficient.
- Removable door with safety grid which allows an easy cleaning. The door design allows to decorate the pans following the latest trends.
- Wide extraction hole for a quick ejection. The position of the extraction hole allows the product to fall directly into the pan, avoiding it to get in contact with other surfaces; the product remains particularly “dry”.
- Transparent cover allows to check the product during the freezing cycle.
- Height adjustable stainless-steel shelf.
- Contained size. Extremely easy to use. Easy and quick to clean.



● Cylinder and beater detailed view



● Transparent lid detailed view



TECHNICAL INFORMATION

Model	Cylinder capacity Qts	Load per cycle Qts	Hourly production Qts	Electrical specifications	Max fuse size A	Min circuit Amp. A	Cooling	Height in	Width in	Depth shelf included in	Net weight lb
G30	19,6	5 - 6,5	30	220V/60Hz/3ph	35	24	air or water	43	16	27	286,6

● 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.



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Azienda Certificata
UNI EN ISO 9001:2000
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