



# G10

## Batch Freezer

### Features

The G10 vertical counter-top batch freezer is the right answer to the operators' need for a complete and reliable machine producing quality gelato, ice cream and slush in small quantities and with reduced investments. Its compact size and visual appeal make it ideal for restaurants, pastry and coffee shops.

Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

### Electromechanical Control

- freezing cycle with time setting;
- "Temperature preservation" mode to keep the product at the right temperature and consistency if not immediately dispensed after the batch cycle.

### Freezing Cylinder

The machine features a vertical freezing cylinder and a steel agitator with easily removable scrapers.

The mix quantity for each batch is 2.5 kg (2.5 quarts).

### Lid: practical and safe

The transparent lid allows easy inspection of the product during the freezing cycle. It features a safety "cut out" magnet which stops the agitation upon the lid opening. This safety feature also allows the possibility to add hard pieces - nuts, almonds, pistachios, raisins and chocolate for "stracciatella" flavor - during the freezing cycle.

### Easy

The counter-top model's compact size and single-phase electricity make it suitable for any location.

The tank drain outlet allows for easy cleaning.



### Frigomat srl

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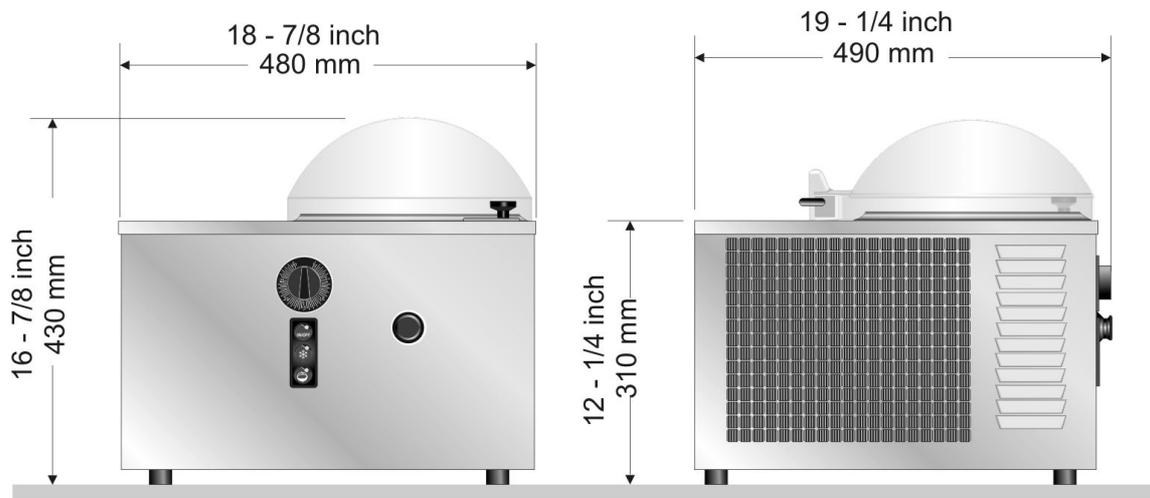


Azienda Certificata  
UNI EN ISO 9001:2008

Numero Certificato  
50 100 5650



# G10 Batch Freezer



Weights	lbs.	kgs.
Net	121	55
Crated	161	73
Shipping Volume	cu. ft.	cu. m.
Crate	10.5	0.3

Dimensions	in.	mm.
Width	18-7/8	480
Depth	19-1/4	490
Height	16-7/8	430
<i>Counter Clearance: 1" mounted on standard legs.</i>		

Electrical	Total Amps	Supplied with Cord and plug
230/50/1	6.5	Schuko

## Specifications

### Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Frigomat distributor for cord & receptacle specifications as local codes allow.

### Freezing Cylinder

One, 6 lt. (6.3 quart).

### Beater Motor

One, 185 W (1/4 HP).

### Refrigeration System

One, approximately 800 W. R404A (@ - 23.3°C evap. / + 45°C cond.)

### Air Cooled

Minimum 150 mm (6") on right and rear sides and 300 mm (12") on left. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

## Bidding Specs

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_  
 Neutral:  Yes  No | Cooling:  Air  Water  NA  
 Options: \_\_\_\_\_

*Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.*



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