



GX4

Batch Freezer

Features

Frigomat GX range meets the needs of professionals who want to offer their customers freshly made gelato. The equipment can be customized and introduced into existing locations (restaurant, café, gelato shop) or set up as an independent stand offering artisan gelato guaranteed by the Frigomat quality.

Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts. These machines are innovative and simple tools for producing, displaying, and selling an always *fresh product, made right in front of the customers!*

Double-function Cylinders

Four vertical cylinders completely independent for the maximum flexibility of use. The mix quantity for each batch is 2.5 kg (2.5 quarts).

The cylinders feature a "Storage & Display" function and are equipped with thermostats to keep the product at the right temperature and ready for serving.

Simplicity of use

The system is extremely easy to use, simple to clean and to maintain.

The machines have an electromechanical control with adjustable production timer.

The steel beaters feature scraper blades simply removable for easy washing.

The units are equipped with a shower hose and the cleaning water drains directly out of the cylinders.

Lid: practical and safe

The lid is transparent for an 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 system allows the operator to work safely and the option to add hard pieces - nuts, almonds, pistachios, raisins and chocolate for "stracciatella" flavor - during the freezing cycle.

Versions

Floor-standing unit.

Air or water cooled available.

Customization

These units have a large variety of options for customization purposes (canopy, shelves, protective glass ...). Also the graphic can be customized upon request.



Innovative

Dedicated scoops (patented) which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination. The part of the scoop in contact with the gelato remains at a negative temperature in the area of the freezing cylinder, protected by the transparent dome lid. The handle remains outside the food area, at room temperature, in a fixed position for an extremely tidy visual impact of the counter.

Frigomat srl

Via 1°Maggio,28 – 26862 Guardamiglio (Lo), ITALY

Phone +39 0377-415011, Fax +39 0377-451079

www.frigomat.com

e-mail: info@frigomat.com

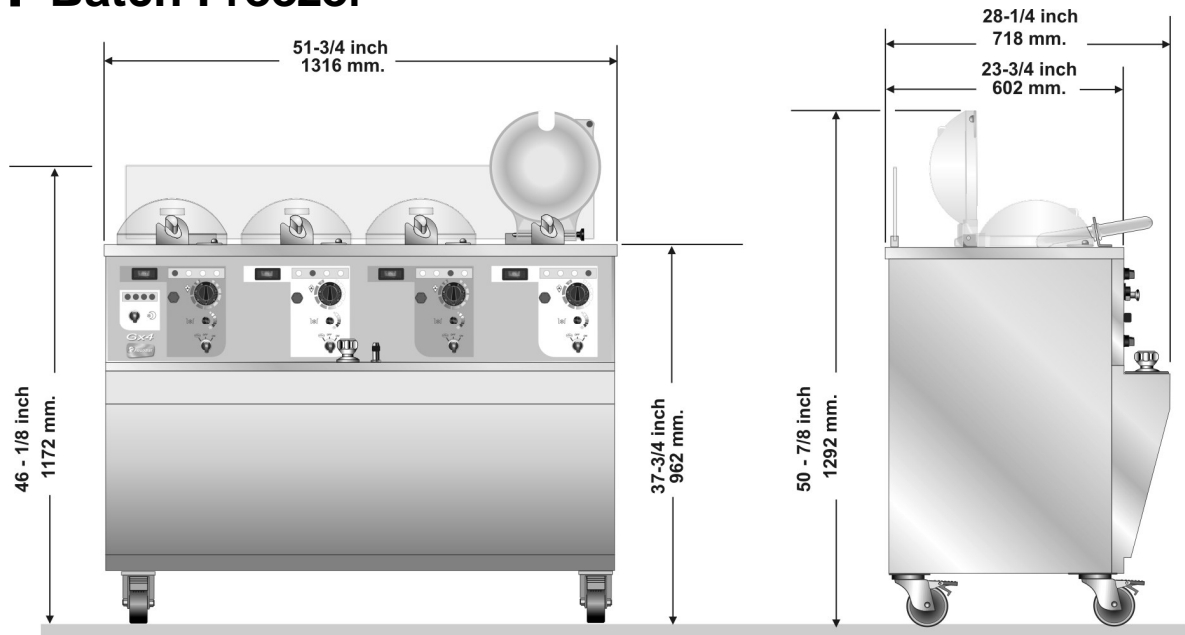


Azienda Certificata
UNI EN ISO 9001:2008

Numero Certificato
50 100 5650



GX4 Batch Freezer



Weights	lbs.	kgs.
Net	706	320
Crated	860	390
Shipping Volume	cu. ft.	cu. m.
Crate	62.8	1.78

Dimensions	in.	mm.
Width	51-3/4	1316
Depth	28-1/4	718
Height	37-3/4	962
<i>Counter Clearance: 4" mounted on standard legs.</i>		

Electrical	Maximum Fuse Size	A	kW
400/50/3+N 415/50/3+N Air	T16	10	4
400/50/3+N 415/50/3+N Water	T16	10	4
230/50/1 240/50/1 Air	T35	26	4.4
230/50/1 240/50/1 Water	T35	26	4.4

(For exact electrical information, always refer to the data label of the unit.)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No **Cooling:** Air Water NA
 Options: _____

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

Four, 6 lt. (6.3 quart).

Beater Motor

Four, 370W (1/2 HP).

Refrigeration System

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

Air Cooled

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

Water Cooled

Water inlet and drain connections on the bottom 1/2" MPT.

Accessories

Protective glass.
 Lateral shelves.

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



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