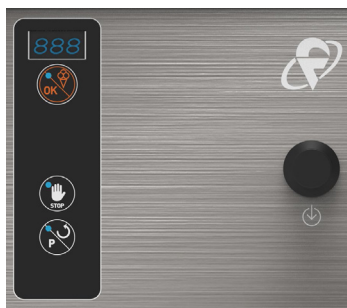


G10

Counter Top Vertical Batch Freezer



Freezing cylinder with lid and scraper



Control panel

ITEM No. _____

Model options:

G10/1A Batch Freezer (single phase)

Standard equipment:

- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brush
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

Preventative maintenance visit (call for details)

The "G" professional series of vertical counter top batch freezers are ideal to produce, display and sell 'always fresh' just frozen high quality gelato and slush.

Manufactured in Italy by Frigomat to ensure that European equipment quality and technology standards are met.

- Batch Size - Production from 1 Kg to 2.5 Kg per cycle.
- Hourly Production - 10 Kg (approximately 3 to 4 batches per hour)

Controls

- 7 electronic freezing programs for gelato and slush which allow the operator to obtain and maintain the ideal consistency according to the product being made.
- "Night Storage" function maintains the product during long pauses, with considerable energy saving.
- A ready-to-consume 'product holding' function, which allows the operator to obtain a perfect final product consistency and quality which is always fresh and just frozen.

Features

- Natural refrigerant gas (R290) is better for the environment whilst maintaining high efficiency refrigeration.
- Steel agitators with easily removable scraper blade for easy cleaning.
- Transparent lid, enabling the customer to see and follow the freezing process. The lid can be opened during the freezing cycle allowing for the addition of hard pieces such as nuts, candies, and chocolate.
- Safety cut out on lid - the machine stops its function when the lid is open to prevent damage.
- Easy to rinse and clean with the cylinder drain located on the front of the machine.
- Energy efficient electronic fan motors.
- Counter top
- Air cooled

PLEASE NOTE - Hourly production values are for guidance purposes only and does not constitute any guarantee. Actual production capacity is dependent on ambient working conditions and the type of product being frozen.



Taylor UK
Catering Equipment Specialists

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Ipswich, Suffolk, IP6 0NL, United Kingdom
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Due to continual research and development, these specifications are subject to change without notification - April 2022

G10 - Counter Top Vertical Batch Freezer - 1 Kg to 2.5 Kg

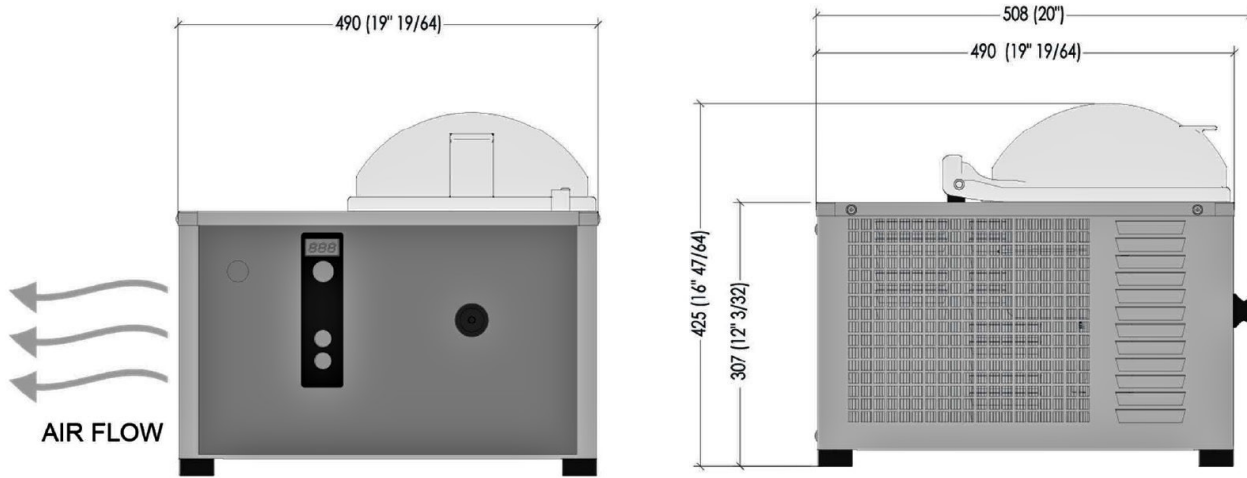
G10




Counter Top Vertical Batch Freezer

ITEM No. _____

Section view:



Dimensions in mm (inches)

FRIGOMAT G10	SINGLE PHASE
External dimensions (WxDxH)	490 x 508 x 425 mm
Net weight	55 Kg
Wall clearance* (right/back/left)	100 / 100 / 300 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	1x ~812 W - R290 (140g) (@ -23.3°C evap. / +45°C cond.)
Beater motor (No./Power)	1 - 185 W (1/4 HP)
Sound pressure level	< 68 dB (A)
Cooling	Air ONLY
Voltage	230v / 50Hz / 1Ph
Nominal power	1.5 KW / 6.5 amps
Circuit breaker/fuse	13 amp
Isolator socket	13 amp (1P+N+E) 

- * Minimum air clearances **MUST** be met to ensure adequate airflow for optimum performance of air cooled machines. Air cooled units should not have the vent of the machine placed against the wall when in operation to allow the escape of warm air.
- A dedicated plug socket is required for safe operation. Frigomat equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

G10 - Counter Top Vertical Batch Freezer - 1 Kg to 2.5 Kg



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