

TWIN 60

Combination Heater-Batch Freezer



ITEM No. _____

Model options:

- TWIN60/3W** Combi-Freezer (three phase, water cooled)

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 Twin 60 is a combined machine which features two barrels; one vertical above, the heater, and one horizontal, the batch freezer. This technologically advanced model allows the operator to produce a wide range of dessert products; ice cream, gelato, vegan dessert, sorbet, and more with a single machine.

Ideal for small ice cream or dessert parlours, restaurants, cafés and hotels looking to manufacture their own homemade frozen products.

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

- **Batch Size** - Production from 3 Kg to 10 Kg per cycle.
- **Hourly Production** - 50-60 Kg (approximately 5 to 6 batches per hour)

Heater

- **Bain-Marie System** - Indirect heat is transferred through the entire tank surface by a glycol bain-marie to prevent the product from burning. The tank temperature reaches up to 105°C whilst maintaining the characteristics of the product. The machine also features a 'delicate' treatment option where the glycol temperature stays below 100°C.
- **Electronic Control** - Three heating cycles:
 - Automatic cycle at 85°C
 - Semi-automatic cycle with temperature selection between 30°C and 105°C with automatic calculation of the correct hold time according to the selected temperature.
 - Chocolate cycle with low treatment temperature. Each cycle has the option to set a pause time up to 10 hours.

NOTE - The Twin 60 heater does not have a chill function, product needs to be dispensed directly into the freezing barrel or a suitable container and chilled separately.
- **Vat** - Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom. High-precision vat temperature control through dip probe. Its forward position allows all the operations to be made while facing the machine, without engaging/wasting space on the side. (Vat size - 18.5 litre)
- **Dispense Tap** - Innovative delivery/transfer tap with wide diameter spout for quick emptying of the heater even with dense or viscous products. Swivelled position for drawing off the product at the end of they cycle without engaging the freezing cylinder, allowing for the independent use of the heater and batch freezer.
- **Easy Cleaning** - A rinse tap and extendible hose is located in the front panel of the machine allowing for easy rinsing between cycles and end of day cleaning. The stainless steel shelf is height adjustable.

Batch Freezer

- **Electronic Control** - Four freezing cycles:
 - Automatic freezing cycle to reach the ideal consistency (viscosity) according to the type and quantity of mix being frozen
 - Semi-automatic freezing cycle with consistency control
 - Slush cycle with consistency setting and continuous agitation
 - Slush cycle with timer control and cyclic agitation

The Twin 60 automatically switches into a consistency preservation cycle at the end of each freezing cycle to maintain the product until the operator is ready to dispense the product.
- **Freezing Cylinder** - High production flexibility with automatic freezing control which manages the freezing cycle in relation to the type and quantity of mix. Highly efficient freezing cylinder with direct expansion gas technology and steel beater with removable 'floating' scrapers.
- **Two-Speed Beater** - The beater has two speeds; standard for production and high speed for quick extraction. The extraction mode has a optional 'extra-chill' function to maintain the best product consistency.
- **Safety** - The freezer door features a magnetic safety system on the hopper grid preventing the machine from operating if either the door or grid is open. The ejection door is fitted with a 'knife' grid to prevent objects entering the freezing cylinder during operation.

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.



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Due to continual research and development, these specifications are subject to change without notification - April 2022

TWIN 60 - Combination Heater-Batch Freezer - 3 Kg to 10 Kg

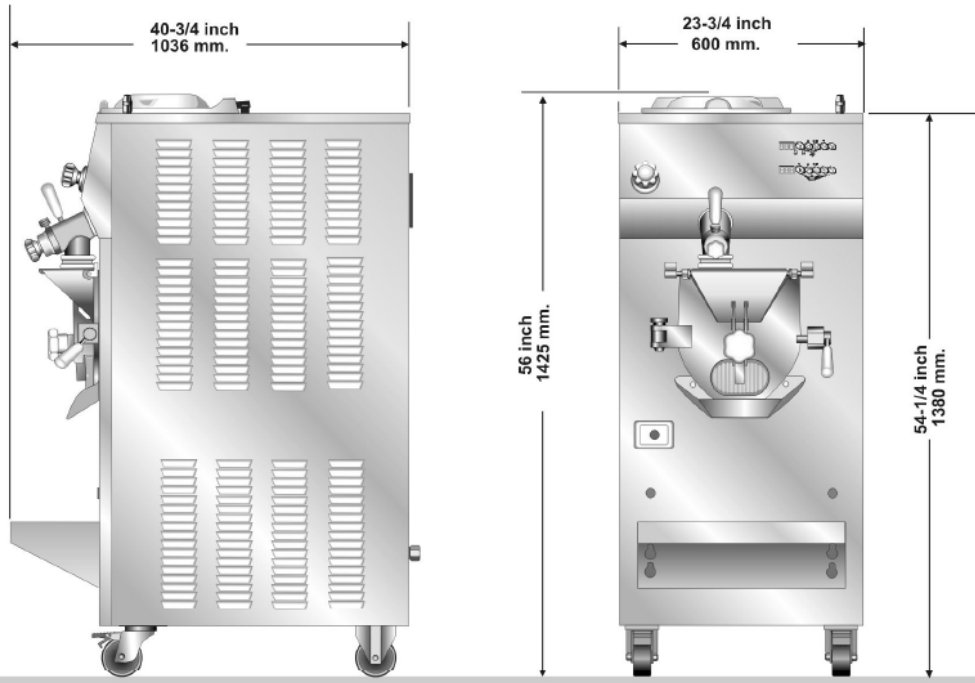
TWIN 60




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Section view:



FRIGOMAT TWIN 60	THREE PHASE ONLY
External dimensions (WxDxH)	600 x 1036 x 1425 mm
Net weight	380 Kg
Wall clearance* (sides/back/top)	150 / 150 / 150 mm
Frigomat Combi-Freezers are NOT designed for built-in installation	
Refrigeration system	1x ~7.000 W - R452A (@ -25°C evap. / +35°C cond.)
Heater	6.0 KW
Heater beater motor (No./Power)	1 - 0.26 KW (1/3HP)
Freezer beater motor (No./Power)	1 - 4.8 KW (6.5 HP)
Cooling	Water ONLY
Cold water supply**	3/4" BSP (22mm) Ø
Supply water temperature	13 -20 °C
Supply water pressure	1-3 BAR (15-43 PSI)
Waste water connection***	3/4" BSP (22mm) Ø
Voltage	400v / 50Hz / 3Ph
Nominal power	12 KW / 22 amp/ph
Circuit breaker	32 amp
Isolator socket	32 amp (3P+N+E) 



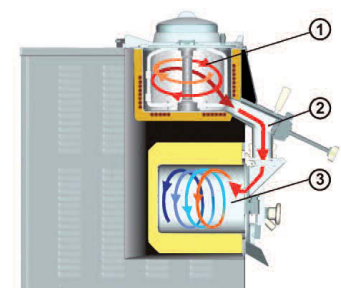
Stainless steel door with hinged safety grid



Heater agitator with removable scrapers



Spigot



Mix treatment: (1) heating; (2) external transfer; (3) cooling and freezing

* 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.

**ALL machines require a water connection via a suitable WRAS approved inlet hose to a 15mm Mains 'Potable' water supply installed with a WRAS approved 'Check Valve', minimum 1 bar maximum 3 bar pressure, this prior to termination with 'washing machine style' stop valve to suit a 3/4BSP hose fitting. Hoses supplied with the machine are WRAS approved.

***Water cooled machines will require a suitable waste water drain down pipe fitted with a U-bend.

• 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.

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