

GX4

Batch freezer display



The Frigomat GX range meets the needs of professionals who want to offer their customers freshly made gelato. The equipment can be customised and introduced in to existing locations or set up as an independent stand offering artisan gelato. These machines are innovative and simple tools for producing, displaying and selling an 'always fresh' product, made right in front of the customers!

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

Load per cycle

1.5 - 2.5 Kg liquid base mix per freezing cylinder.

Hourly production

10 - 12Kg, approximately per cylinder per hour.

Double-function cylinders

Four vertical cylinders work independently for maximum flexibility with a mix load of up to 2.5Kg each.

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

Simplicity of use

The system is extremely easy to use, simple to clean and to maintain. Seven electronic programmes for the freezing and storage of fresh gelato. Steel beaters feature removable scraper blades for efficient operation and easy cleaning.

The unit is fitted with a rinse hose for quick cleaning of the freezing cylinders, the internal drain system removes waste water directly from the cylinder.

Lids - practical and safe

The lids are transparent for easy inspection of the product during the freezing cycle. It features a safety 'cut out' magnet which stops the agitation should the lid be opened. This system allows the operator to work safely and inclusions like - nuts, candies, chocolates etc. can be added during the freezing cycle.

Innovative

Dedicated spatulas (patented) which, through a practical quick release system, set a new standard of hygiene, protecting the products 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 domed lid. The handle remains outside the food area, at room temperature, in the defined position for visual impact and ease of use, keeping work areas clean and tidy.



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

January 2017

TaylorUK
Artisan Ice Cream Equipment

Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

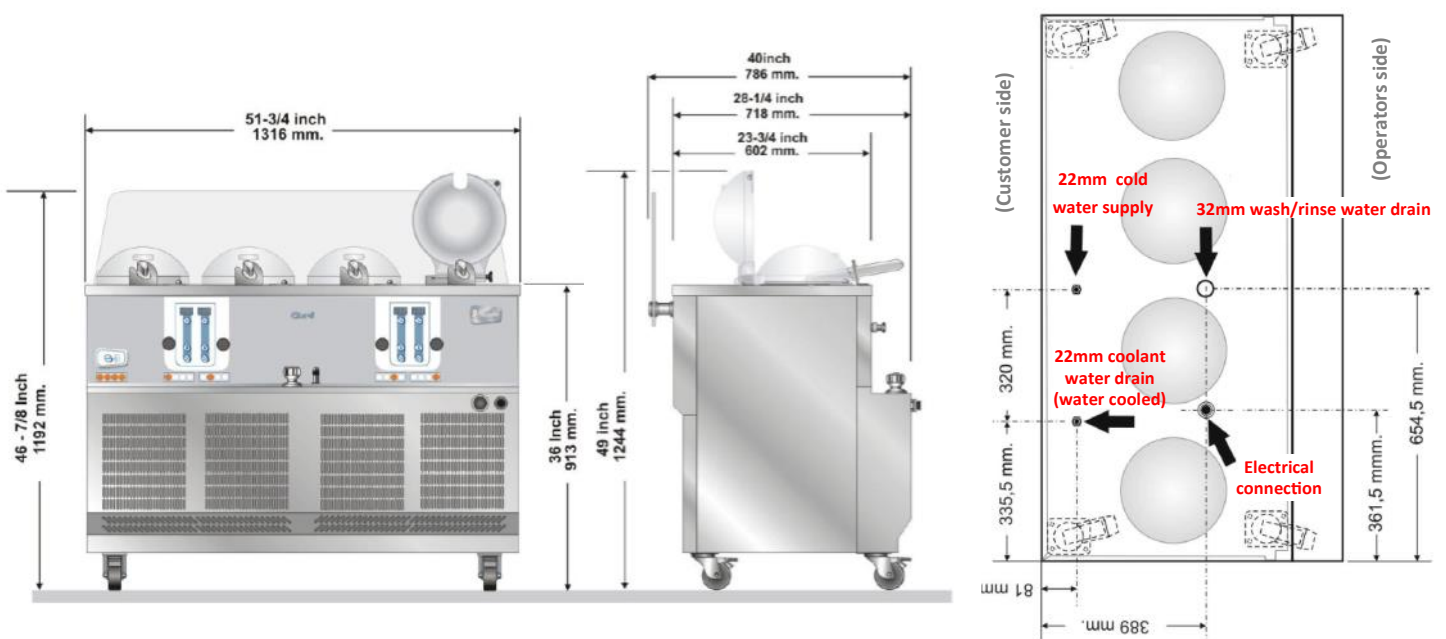
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GX4 *Batch freezer display*



All connections located on base of unit

DIMENSIONS		
Height	36"	913 mm
Width	51-3/4"	1316 mm
Depth	28-1/4"	718 mm
Floor clearance*	5"	127 mm
*mounted on standard castors		
Weight	750 lbs.	340 Kg
Wall air clearance (air cooled)		
Top	18"	460 mm
Back	6"	150 mm
Sides	6"	150 mm

GX4 is available AIR or WATER cooled.

WATER CONNECTIONS*	
Cold water supply	
Fitting (on machine)	3/4" (22mm) Ø
Supply temperature	13 - 20 °C (55 - 68 °F)
Supply pressure	1 - 3 Bar (14.5 - 43.5 PSI)
Waste pipes	
Fitting (on machine)	1-1/4" (32mm) Ø
Wash/rinse water (ALL units)	(Requires suitable waste water gravity drain located below the base of the unit - NOT fitted by Taylor UK)
Fitting (on machine)	3/4" (22mm) Ø
Coolant water (water cooled machines)	(Requires suitable waste water drain fitted with a U-bend - NOT fitted by Taylor UK)

ELECTRICAL SPECIFICATION - SINGLE PHASE		
Frigomat GX4		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	32 amp	
Plug/socket	IEC 309, 32 amp 3-pin socket	
Nominal power	5.2 Kw (air) 5.0 Kw (water)	
Total amps (running)	28	

ELECTRICAL SPECIFICATION - THREE PHASE		
Frigomat GX4		
Voltage	400 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	16 amp	
Plug/socket	IEC 309, 16 amp 5-pin socket	
Nominal power	5.2 Kw (air) 5.0 Kw (water)	
Total amps (running)	14 per phase	

*Water/waste connections required for both air and water cooled machines to allow the rinse/wash functions to operate correctly.



Azienda Certificata
UNI EN ISO 9001:2008
Numero Certificato
50 100 5650



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