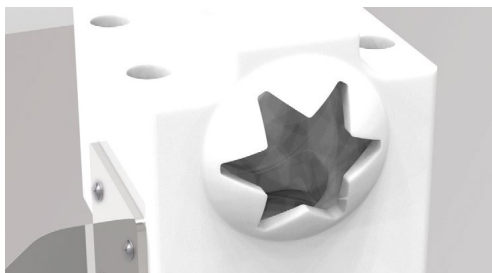


FR260

High Overrun Batch Freezer



Freezing cylinder with lid and scraper



Door spout with star nozzle

ITEM No. _____

Model options:

- FR260/3A Batch Freezer (three phase, air cooled)
- FR260/3W Batch 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 FR260 machine is the answer to the operators' requirements for a professional machine to produce high overrun ice cream and gelato.

The FR 260 was designed to replace the classic Taylor 220 high overrun batch freezer and is capable of producing ice cream of approximately 100% overrun.

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

- Batch Size - Production from 5 Kg to 15 Kg per cycle.
- Hourly Production - 75-90 Kg (approximately 5 to 6 batches per hour)

Controls

- **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
 - "Creative" cycle with consistency level and continuous agitation setting
 - "Creative" cycle with time and cyclic agitation setting

The FR260 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.

Features

- **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 an 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.
- **Dispense Spout** - The tap allows to directly fill both the containers for display cases/tubs and for packing.

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 - July 2022

FR260 - High Overrun Batch Freezer - 5 Kg to 15 Kg

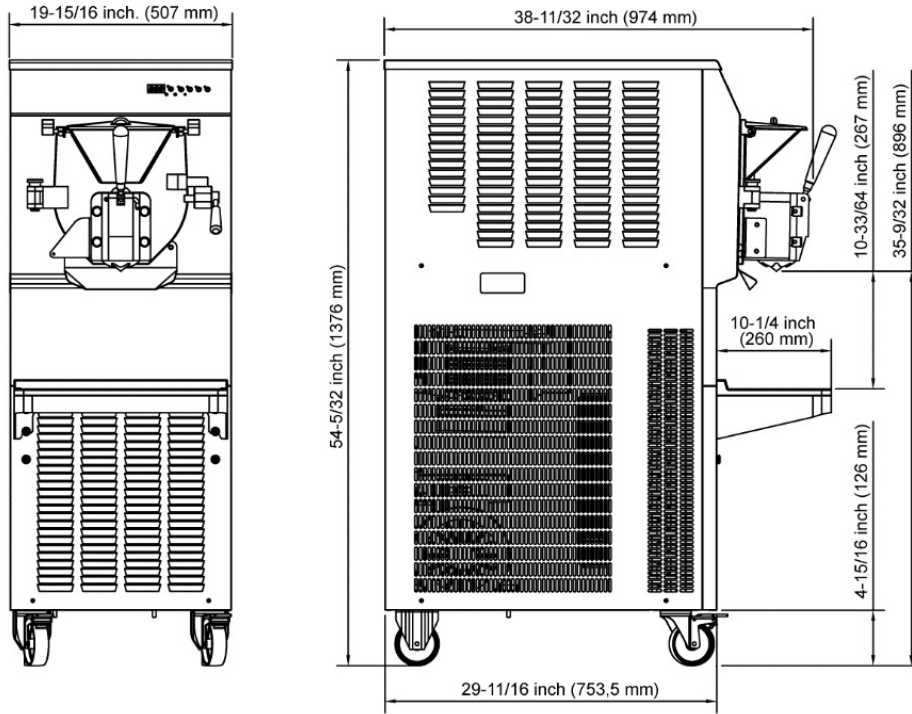
FR260




High Overrun Batch Freezer

ITEM No. _____

Section view:



FRIGOMAT FR260	THREE PHASE ONLY
External dimensions (WxDxH)	507 x 974 x 1376 mm
Net weight	233 Kg
Wall clearance* (sides/back/top)	150 / 300 / 150 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	1x ~4600 W - R452A (@ -23.3°C evap. / +45°C cond.)
Beater motor (No./Power)	1 - 1500 W (6.5 HP)
Cooling	Air or Water
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	5.5 Kw / 14 amp/ph
Circuit breaker	20 amp
Isolator socket	32 amp (3P+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.

**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.

FR260 - High Overrun Batch Freezer - 5 Kg to 15 Kg



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