

TWIST 100

Self-Cleaning Batch Freezer



ITEM No. _____

Model options:

- TWIST100/3W (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 Twist 100 is the most advanced batch freezer in the Frigomat range. It is the result of more than 45 years of experience manufacturing ice cream and gelato making equipment.

A technologically advanced machine for professionals wishing to produce high quality frozen dessert products, ice creams and gelato in larger quantities with maximum efficiency.

The Twist 100 is the only batch freezer on the market which has an integral cleaning system, making it ideal for larger restaurants, hotels, ice cream parlours and dessert shops.

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

- **Batch Size** - Production from 4 Kg to 15 Kg per cycle.
- **Hourly Production** - 75-90 Kg (approximately 5 to 6 batches per hour)

Batch Freezer

- **Electronic Control** - 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
 - High speed 'TURBO' agitation for high overrun products
 - Innovative recipe menu in addition to the automatic and semi-automatic production cycles. Operators can customise freezing cycles for specific products or flavours.

The Twist 100 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 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.

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.

Automatic Washing System

- Automatic washing system of the whole production circuit (patent pending), which removes the operator from the manual washing and from the reassembly of the parts by means of pre-set automatic programs:
 - RINSE with water at network temperature;
 - FRUIT RINSE with water at network temperature and specific cycle setting for fruit flavours;
 - FRUIT RINSE WITH SEEDS with water at network temperature and specific cycle setting to remove the fruit seeds;
 - SEMI-INTENSIVE with water at 40°C heated by internal circuit;
 - INTENSIVE with water at 60°C heated by internal circuit, to degrease and remove all allergens;
 - SANITISING with water at 60°C heated by internal circuit and with additional detergent (CIP: Cleaning In Place) and sanitizer (SIP: Sanitisation In Place).
- Automatic inlet and drainage of the washing water, through the connection to the water mains.
- Integrated washing water heating system.
- Automatic loading and portioning of detergent and sanitiser.
- 7" capacitive touch screen with exclusive Frigomat proprietary interface (design application), and with a graphic icons menu, extremely simple and intuitive, to control and command all the main functions.
- Chronology of operating activities, alarms and washing.



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

TWIST 100 - Self-Cleaning Batch Freezer - 4 Kg to 15 Kg

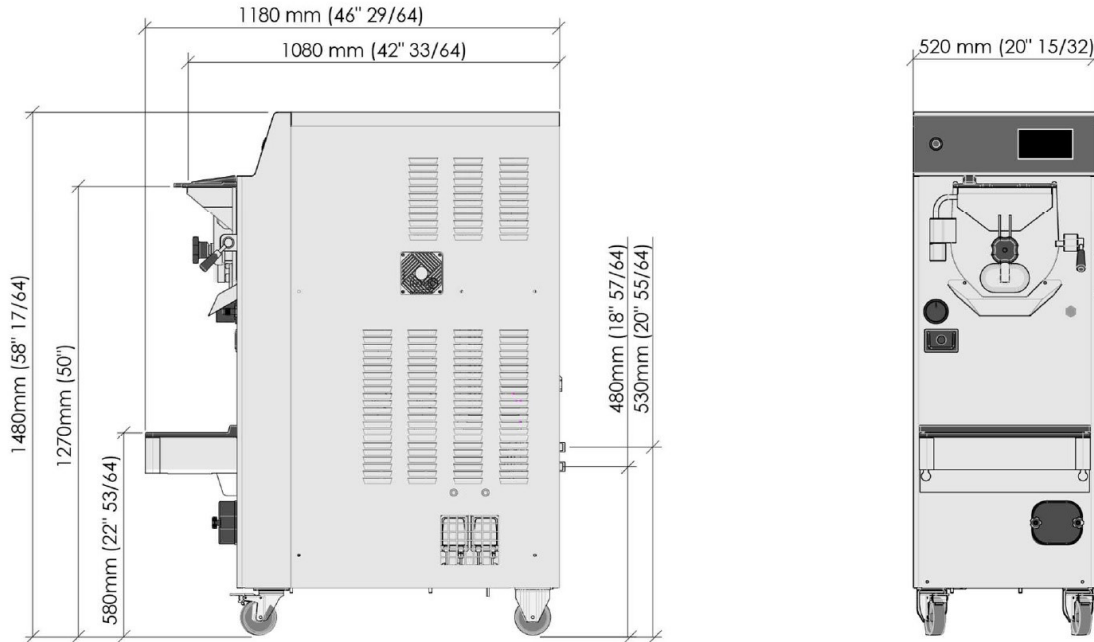
TWIST 100



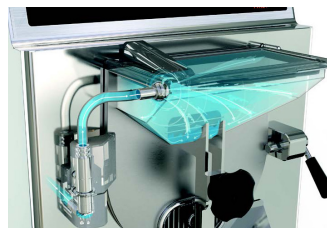
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Section view:



FRIGOMAT TWIST 100	THREE PHASE ONLY
External dimensions (WxDxH)	520 x 1180 x 1480 mm
Net weight	430Kg
Wall clearance* (sides/back/top)	100 / 100 / 100 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	1x ~8,110 W - R452A (@ -25°C evap. / +35°C cond.)
Drain pump	320 W
Washing pump	520 W
Heating element	3,000 W
Freezer beater motor (No./Power)	3.5 KW (4.7 HP) @ 750 RPM 6.5 KW (8.8 HP) @ 1450 RPM
Cooling	Water cooled only
Cold water supply**	2x 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	10.5 KW / 22.0 amp/ph
Circuit breaker	32 amp
Isolator socket	32 amp (3P+N+E)



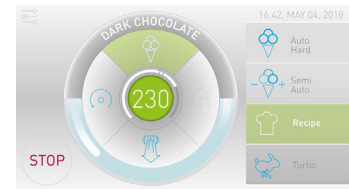
Door with integrated washing system



Washing menu



Sanitising washing (CIP + SIP)



Production programmes menu

* 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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