



# G200

## High Overrun Batch Freezer



### FEATURES

Serve homemade, high overrun ice cream, sorbet or Italian ice.

#### Freezing Cylinder

One, 28 quart (27 liter).

#### Mix Loading

Mix into the freezing cylinder. Through an opening into the hopper mounted funnel. Upper funnel for fast mixture loading into the freezing cylinder. Front hopper for adding additional ingredients. Makrolon® front door (special thermal insulating material).

#### Automatic Temperature Control

Refrigeration system shuts off when set temperature is reached. A buzzer will sound to remind the operator to eject the finished product. Automatic temperature control thanks to advanced thermoregulators with "sensible touch" displays.

#### Adjustable Shelf

Four positions for filling large to small containers.

### SPECIFICATIONS

#### Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected.

#### Air Cooled Model

Minimum clearance: 8" (203 mm) both sides. The unit leans against the wall on the back side. Minimum air clearances must be met to assure adequate air flow for optimum performance.

#### Water Cooled Model

Machine needs water inlet and outlet. No minimum clearance required.



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