



WE SHARE THE SAME PASSION SINCE 1967

BATCH FREEZER



High Overrun Batch Freezer

ice cream technology

G 200



Features

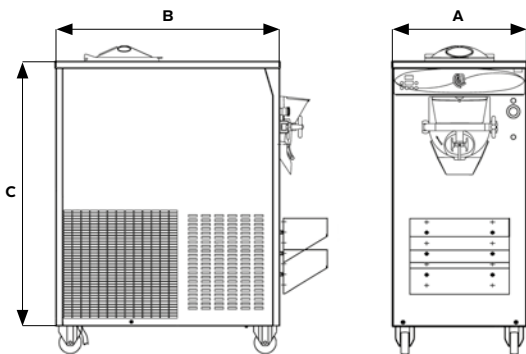
- Produces high overrun ice cream, Michoacana style ice cream, sorbet, and Italian ice.
- Upper funnel allows quick and easy loading of the mixture into the freezing cylinder
- Adjustable shelf with four height positions to accommodate containers of various sizes
- Automatic temperature control: the refrigeration system stops once the set temperature is reached
- Temperature display with built-in buzzer to alert the operator when the product is ready for extraction
- Advanced temperature control with "sensitive touch" display for precise operation
- Temperature displayed in degrees Fahrenheit.



Advantages

- + High overrun production: add 10 liters (2.6 gallons) of mix and yield 20 liters (5.3 gallons) of finished product
- + Fast and easy ice cream extraction system
- + Electronic temperature control throughout the production cycle
- + Direct temperature measurement with a probe in contact with the mixture for maximum accuracy
- + Easy to clean and highly practical, thanks to detachable components

ice cream technology



Technical data

Capacity per cycle	lt/gal	20/5.28
Power supply	Volt/Hz/Ph	230/60/1
Condensation	air or water	
Width (A)	inches	24
Depth (B)	inches	46
Height (C)	inches	55

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



Complete data sheet



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