



WE SHARE THE SAME PASSION SINCE 1967



**BATCH FREEZER**

**G 20**

Small and productive

gelato technology



# Features

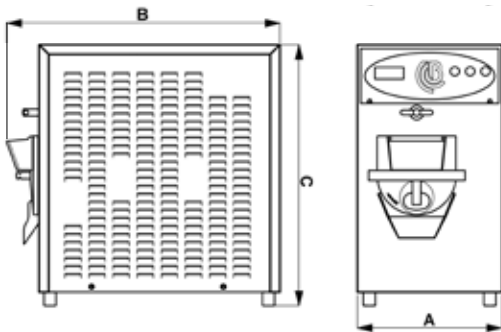
- **Compact counter-top** batch freezer
- Intuitive use with essential commands
- Temperature controller with display
- Front loading hopper for fast loading into the machine
- Front flange made of Tritan (special heat-insulating material)
- 2-blade stainless steel mixer with **interchangeable teeth**
- Beep warning when gelato is ready for extraction
- **Built-in efficient air-condenser** that won't make your kitchen hot



# Advantages

- + Top-quality gelato, artisanal sorbet and ice cream
- + Ideal dimensions for restaurants and cafeterias
- + Fast production times
- + Quick and easy ice cream extraction system
- + **Electronic temperature control** during the work cycle
- + **Direct temperature measurement** with a probe in direct contact with the mixture
- + Maximum practicality and ease of cleaning thanks to detachable components

gelato technology



## Technical data

Capacity per cycle	lt/gal	2.5/0.7
Power supply	Volt/Hz/Ph	230/60/1
Width (A)	inches	15
Depth (B)	inches	27
Height (C)	inches	25.6

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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