



combined machines

Twin LCD SERIES



hot



cold



 **FRIGOMAT**
macchine per gelato

made in italy





CHARACTERISTICS

Heater

- Three heating programmes: automatic at 185°F (85°C); semi-automatic with temperature selection between 86°F (30°C) and 221°F (105°C); chocolate cycle at low temperature.
- Automatic temperature preservation at the end of the cycle.
- Bain-marie system with glycol: allows to reach temperatures up to 221°F (105°C), maintaining the natural characteristics of the products.
- “Delicate products” function, with glycol temperature below 212°F (100°C).
- Delivery/transfer spigot with wide diameter for very dense products; swivelled position to drain the products without engaging the freezing cylinder; complete disassembly.
- Stainless steel cylinder-block vat.
- Stainless steel self-locking beater with mobile scrapers on walls and bottom.
- High-precision vat temperature control through a dip probe.

Batch freezer

- Six freezing programmes: automatic cycle; automatic cycle “PLUS” for higher consistency levels; two semi-automatic cycles with time or consistency setting; slush cycle with consistency setting and continuous agitation; slush cycle with time setting and cyclic agitation.
- LCD panel featuring an interactive menu with 24 pre-set freezing programmes; “create” and “modify” functions (to customize and memorize up to 30 new flavours); “TURBO” function to increase the agitation during the freezing cycle.
- High efficient freezing cylinder with direct expansion.
- Stainless steel beater with adjustable scrapers.
- Large shelf with dip tray and removable grid.
- Adjustable pans support system for the maximum working simplicity.



- Innovativo sistema di sostegno vaschette regolabile



TECHNICAL INFORMATION

Model	Cylinder capacity Qts	Load per cycle Qts	Hourly production Qts	Electrical specifications	Max fuse size A	Min circuit Amp. A	Cooling	Height in	Width in	Depth shelf included in	Net weight lb
TWIN 35	12,4	2-6	35	220V/60Hz/3ph	45	35	water	55	22	41	698
TWIN 45	15,8	2,5-8	45	220V/60Hz/3ph	55	48	water	55	24	44	830
TWIN 60	18,6	3-10	60	220V/60Hz/3ph	60	52	water	55	24	44	850

• The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. • The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix. • The performances of air-cooled models are referred to 25°C environment temperature - Other specifications available upon request - Specifications subject to change without notice.



Via 1° Maggio, 28 - 26862 GUARDAMIGLIO (Lodi) - Italia
Tel. 0377.415011 - Fax 0377.451079 - 0377.51010
info@frigomat.com - www.frigomat.com



Azienda Certificata
UNI EN ISO 9001:2000
Numero Certificato
50 100 5650

