



DATA SHEET

GX8 water 400/50/3

Batch Freezer

GX8

Features

Frigomat GX range meets the needs of professionals who want to offer their customers freshly made gelato. The equipment can be customized and introduced into existing locations (restaurant, café, gelato shop) or set up as an independent stand offering artisan gelato guaranteed by the Frigomat quality.

Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts. These machines are innovative and simple tools for producing, displaying, and selling an always *fresh product, made right in front of the customers!*

Double-function Cylinders

Eight vertical cylinders independent for the maximum flexibility of use. The mix quantity for each batch is 2.5 kg (2.5 quarts).

The cylinders feature a "Storage & Display" function and are equipped with electronic controls to keep the product at the right temperature and ready for serving.

Performance and energy consumption

Automatic management of the alternate operation of the cylinders, aimed to optimize the production performances and the reduction of energy and water consumption.

"Night storage" function to maintain the product during long pauses with considerable energy saving.

Simplicity of use

The system is extremely easy to use, simple to clean and to maintain.

7 Electronic programs for the freezing and storage of fresh gelato.

The steel beaters feature scraper blades simply removable for easy washing.

The units are equipped with a shower hose and the cleaning water drains directly out of the cylinders.

Lid: practical and safe

The lid is transparent for an easy inspection of the product during the freezing cycle. It features a safety "cut out" magnet which stops the agitation upon the lid opening. This system allows the operator to work safely and the option to add hard pieces - nuts, almonds, pistachios, raisins and chocolate for "straciatella" flavor - during the freezing cycle.

Innovative

Dedicated scoops (patented) which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination. The part of the scoop in contact with the gelato remains at a negative temperature in the area of the freezing cylinder, protected by the transparent dome lid. The handle remains outside the food area, at room temperature, in a fixed position for an extremely tidy visual impact of the counter.

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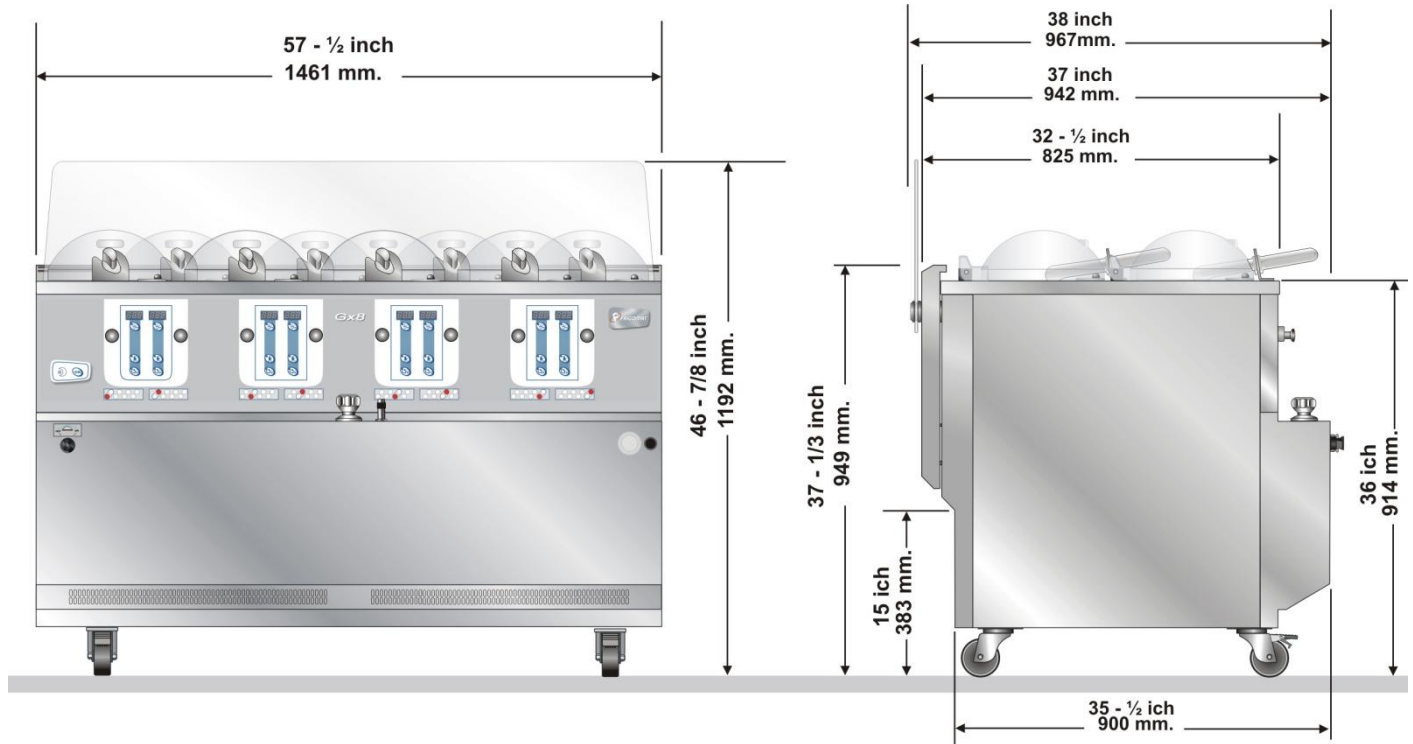


Azienda Certificata
UNI EN ISO 9001:2008

Numero Certificato
50 100 5650



GX8 Batch Freezer



Weights	lbs.	kgs.
Net	1201	545
Crated	1344	610
Shipping Volume	cu. ft.	cu. m.
Crate	63.5	1.80

Dimensions	in.	mm.
Width	57-1/2	1461
Depth	35-1/2	900
Height	36	914

Counter Clearance: 3-1/8" mounted on standard legs.

Electrical	Maximum Fuse Size	A	kW
400/50/3+N 415/50/3+N Water	T32	20	7.2
380/60/3 Water	T32	21	7.4
220/60/3 Water	T45	36	7.4

(For exact electrical information, always refer to the data label of the unit.)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No Cooling: Air Water NA
 Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Frigomat distributor for cord & receptacle specifications as local codes allow.

Freezing Cylinder

Eight, 6 lt. (6.3 quart).

Beater Motor

Eight, 550 W (3/4 HP).

Refrigeration System

Four, approximately 1125 W. R404A
 (@ - 23.3°C evap. / + 45°C cond.)

Water Cooled

Water inlet and drain connections on the bottom 1/2" MPT.

Accessories

Air deflector.
 Protective glass.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.



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