



G5 Batch Freezer

Features

The G5 vertical counter-top batch freezer is the right answer to the operators' need for a complete and reliable machine producing quality gelato, ice cream and slush in small quantities and with reduced investments. Its compact size and visual appeal make it ideal for restaurants, pastry and coffee shops.

Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

Electromechanical Control

- freezing cycle with time setting;

Freezing Cylinder

The machine features a vertical freezing cylinder and a steel agitator with easily removable scrapers.

The mix quantity for each batch is 1.5 kg (1.6 quarts).

Lid: practical and safe

The transparent lid allows 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 safety feature also allows the possibility to add hard pieces - nuts, almonds, pistachios, raisins and chocolate for "stracciatella" flavor - during the freezing cycle.

Easy

The counter-top model's compact size and single-phase electricity make it suitable for any location. The tank drain outlet allows for easy cleaning.



Azienda Certificata UNI EN ISO 9001:2008 Numero Certificato 50 100 5650



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Weights	lbs.	kgs.
Net	103	47
Crated	158	72
Shipping Volume	cu. ft.	cu. m.
Crate	10.5	0.3
Dimensions	in.	mm.
Width	16-7/8	430
Depth	18-1/2	470
Height	15-3/4	400
Counter Clearance: 1" mou	nted on standa	rd legs.

Electrical	Total Amps	Supplied with Cord and plug
230/50/1	4.5	Schuko

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.

470 mm

Freezing Cylinder

One, 5.5 lt. (5.8 quart).

Beater Motor

One, 185 W (1/4 HP).

Refrigeration System

One, approximately 500 W. R404A (@ - 23.3°C evap. / + 45°C cond.)

Air Cooled

Minimum 150 mm (6") on right and rear sides and 300 mm (12") on left. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Bidding Specs

Electrical: Volt Hz ph Neutral:
_Yes
_No **Cooling**:
Air
Water
NA **Options:**

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



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