



*Proudly made in Italy*



# THE COMPANY



Tradition and technology, quality and excellence, constant evolution.

With its over 45-year history, Frigomat is today one of the most internationally recognized Italian manufacturers of equipment for the production of artisan gelato, soft ice cream and pastry products.

Frigomat represents the ideal partner for laboratories and for gelato and pastry specialists worldwide thanks to its wide range of innovative and customized solutions, superior quality and high safety standards, as well as a widespread support and distribution network.

Frigomat believes in future and in the value of experience. Its aim is a constant commitment for the promotion of the "Made in Italy" innovation through the taste of the best artisan tradition.

# QUALITY

**FRIGOMAT IS ISO 9001:2000 CERTIFIED**

The Frigomat range includes machines that have obtained certifications for the foreign markets of destination, complying with the strictest standards of the different Countries.



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**COLD**



**HOT / COLD**

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The IES technology has been developed internally at Frigomat. It is completely made in Italy to guarantee the excellent performance and the maximum reliability. The IES system is made of dedicated hardware and software that Frigomat specifically designed to innovate production methods in the fields of gelato, pastries and soft serve. IES allows to improve production controls and reduce energy consumption.



Frigomat has identified and patented a system dedicated to soft serve machines that avoid the machine downtimes in case of malfunction due to operator error or unforeseen circumstances. The CTS system is an essential function to ensure the optimum performance of dispensing especially in self-service installations where the end user is normally unexperienced.



WiManager is an electronic system, using the most advanced communication technologies to connect the Frigomat machines to smartphones, tablets and PCs. This technology ensures the data exchange and the interactivity via Wi-Fi, GSM and Ethernet between the machine and end users, operators (franchise) and engineers. The data exchange grants the remote control of the performances, as well as of the production data, remote assistance and alarm management.





# Mix 8

## Heater

- Two automatic cycles: 65°C (149°F) and 85°C (185°F).
- Semi-automatic cycle: temperature setting between 30°C (86°F) and 90°C (194°F).
- Bain-Marie mix treatment system.
- 8-litre capacity steel cylinder-block vat.
- Quick release eccentric beater for the best mixing of the product and an homogeneous distribution of the heat.
- Limited size and weight to allow the positioning of the equipment in every part of the laboratory.
- The particular shape of the dispenser allows to put the MIX 8 on top of the "T" and "TITAN" batch freezers in order to pour hot mixes directly into the barrel.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme precision at the desired temperatures, reducing the energy consumption.





## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Mix 8</b>	<b>3-8</b>	<b>20</b>	<b>220V/50-60Hz/1</b>	<b>2,2</b>	<b>-</b>	<b>33</b>	<b>43</b>	<b>49</b>	<b>56</b>	<b>35</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.





# Peb *mec*



## Pasteurizers

- Two automatic cycles: 65°C (149°F) and 85°C (185°F) and semi-automatic cycle with temperature setting (up to 90°C /194°F) and time setting (up to 10 hours).
- Automatic calculation of pause timing according to selected temperature, with possibility of regulation up to 10 hours.
- Semi-automatic cooling/preservation at 4°C (39°F).
- Possibility to check the timing from the beginning of the preservation at 4°C (39°F).
- The bain-marie mix treatment allows to set the T° up to 90°C (194°F) maintaining the organic characteristics of the products.
- Automatic no-frost function.
- Stainless steel cylinder-block vat and quick release agitator fully detachable.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High-precision vat temperature control through a dip probe.
- Automatic cycle restart in case of electrical blackout.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
PEB 30 MEC	15-30	30	400V/50Hz/3	3,5	Water/Air	108	40	67	85	134/139
	15-30	30	230V/50Hz/1	3,5	Water/Air	108	40	67	85	135/140
PEB 60 MEC	20-60	60	400V/50Hz/3	7,2	Water	108	40	90	108	185
PEB 130 MEC	40-130	130	400V/50Hz/3	11,5	Water	108	53	90	108	247

\* Average duration of the cycle: 2 hours.

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# Peb *lcd*



## Pasteurizers

- Two automatic cycles: 65°C (149°F) and 85°C (185°F) and semi-automatic cycle with temperature setting (up to 90°C /194°F) and time setting (up to 10 hours).
- Semi-automatic cooling/preservation at 4°C (39°F).
- Interactive menu with pre-set recipes.
- "Create" and "modify" recipes functions.
- The bain-marie mix treatment allows to set the T° up to 90°C (194°F) maintaining the organic characteristics of the products.
- Automatic no-frost function.
- Stainless steel cylinder-block vat and quick release agitator fully detachable.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High-precision vat temperature control through a dip probe.
- Automatic cycle restart in case of electrical blackout.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.



## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
PEB 30 LCD	15-30	30	400V/50Hz/3	3,5	Water/Air	108	40	67	85	140/145
	15-30	30	230V/50Hz/1	3,5	Water/Air	108	40	67	85	141/146
PEB 60 LCD	20-60	60	400V/50Hz/3	7,2	Water	108	40	90	108	200
PEB 2x60 LCD	20-60/20-60	60/60	400V/50Hz/3	11,6	Water	108	80	90	108	330
PEB 130 LCD	40-130	130	400V/50Hz/3	11,5	Water	108	53	90	108	255

\* Average duration of the cycle: 2 hours.

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# Tme 60

## Ageing vat

- Automatic preservation cycle at 4°C (39°F).
- Automatic agitation in the centre of the vat with cyclic mode during the preservation phase.
- Steel cylinder-block vat to guarantee maximum hygiene and easy sanitization.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High positioned spigot for the use of big containers.
- Quick release steel beater completely detachable for a perfect hygiene.
- Electronic probe for a high-precision measurement of the temperature inside the vat.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Tme 60</b>	<b>20-60</b>	<b>–</b>	<b>230V/50Hz/1</b>	<b>1</b>	<b>Air</b>	<b>108</b>	<b>40</b>	<b>90</b>	<b>108</b>	<b>105</b>

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# T<sub>4S</sub> T<sub>5S</sub>

## Horizontal batch freezers

- Two automatic freezing cycles: STANDARD to reach the ideal consistency of mix; "PLUS" for higher consistency levels.
- Two semi-automatic freezing cycles: with consistency setting or time setting.
- Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.
- Counter top (only T5S).
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.
- Highly efficient freezing cylinder with direct expansion (only T4S).
- Steel beater with mobile scrapers.
- Cylinder-block steel door with double safety system on grid and door (only T4S).
- Limited size and power consumption.
- Automatic consistency preservation at the end of the cycle.








## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>T5S</b>	<b>1-3</b>	<b>15</b>	<b>230V/50Hz/1</b>	<b>1,8</b>	<b>Air</b>	<b>69</b>	<b>44</b>	<b>67</b>	<b>82</b>	<b>128</b>
<b>T4S</b>	<b>2-4</b>	<b>25</b>	<b>400V/50Hz/3+N</b>	<b>2,7/2,8</b>	<b>Water/Air</b>	<b>126</b>	<b>44</b>	<b>63</b>	<b>81</b>	<b>170/175</b>
	<b>2-4</b>	<b>25</b>	<b>230V/50Hz/1</b>	<b>2,7/2,8</b>	<b>Water/Air</b>	<b>126</b>	<b>44</b>	<b>63</b>	<b>81</b>	<b>173/178</b>

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# PRODUCTION PER CYCLE

Models	<b>5 litres</b>  cm.36 x 16,5 x h12	<b>7 litres</b>   cm.36 x 16,5 x h15  cm.36 x 25 x h8 ø cm.20 x h25	<b>10 litres</b>  cm.36 x 25 x h15
<b>Titan 3S</b> <b>Titan 35</b> <b>Twin 35</b> <b>G 20</b>	<b>1</b>		

<b>Titan</b> 45 <b>Twin</b> 45 <b>G</b> 30	1	1	
<b>Titan</b> 2 <b>Titan</b> 60 <b>Twin</b> 60	2	1	1
<b>Titan</b> 75 <b>G</b> 60	3	2	1
<b>Titan</b> 1 <b>Titan</b> 100	4	3	2





# Titan 1 • 2 • 3S

## Horizontal batch freezers

- Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix.
- Semi-automatic freezing cycle with consistency setting.
- Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion.
- Steel beater with mobile scrapers.
- High-speed extraction with "extraction chill" option to obtain the best product consistency.
- Cylinder-block steel door with double safety system on grid and door.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.





## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Titan 3S</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>3,6/3,7</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>67</b>	<b>93</b>	<b>252/260</b>
<b>Titan 2</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>4,5/4,7</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>67/88</b>	<b>93/114</b>	<b>288/320</b>
<b>Titan 1</b>	<b>4-15</b>	<b>90</b>	<b>400V/50Hz/3+N</b>	<b>8,0/8,2</b>	<b>Water/Air</b>	<b>142</b>	<b>52</b>	<b>90/112</b>	<b>116/138</b>	<b>374/414</b>

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# Titan *lcd*

## Horizontal batch freezers

- 5 models to answer every production need.
- LCD panel control with 4 quick-selection pushbuttons: automatic cycle; automatic cycle "PLUS" for higher consistency levels; semiautomatic cycle with time or consistency setting; slush cycle with time or consistency setting and continuous or cyclic agitation.
- Interactive menu with pre-set freezing programmes and "modify" & "create" functions, to customize and memorize new flavours.
- "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and stainless steel beater with mobile scrapers.
- Large shelf with dip tray and removable stainless steel grid.
- Adjustable pans support system to grant the operator the maximum working simplicity.
- Pan on top of the machine for toppings, spatulas, etc.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>Titan 35 LCD</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>4,0/4,1</b>	<b>Water/Air</b>	<b>143</b>	<b>55</b>	<b>67</b>	<b>100</b>	<b>265/273</b>
<b>Titan 45 LCD</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>5,0</b>	<b>Water</b>	<b>143</b>	<b>55</b>	<b>67</b>	<b>100</b>	<b>297</b>
<b>Titan 60 LCD</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>5,8</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>67</b>	<b>100</b>	<b>314</b>
<b>Titan 75 LCD</b>	<b>3,5-13</b>	<b>75</b>	<b>400V/50Hz/3+N</b>	<b>7,2</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>67</b>	<b>100</b>	<b>335</b>
<b>Titan 100 LCD</b>	<b>4-16</b>	<b>100</b>	<b>400V/50Hz/3+N</b>	<b>9,5</b>	<b>Water</b>	<b>143</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>383</b>

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# G 20 • 30 • 60

## Vertical batch freezers

- Very reliable machines, extremely easy to use with electromechanical control.
- Big capacity vertical freezing cylinder.
- Freezing cycle with time setting and end-cycle buzzer.
- Two speeds for production and two speeds for extraction.
- Freezing system working-both on the cylinder walls and bottom aimed to obtain the perfect consistency of the product.
- Removable stainless steel beater, with plastic mobile scrapers acting on walls and bottom of the cylinder.
- Removable door with safety grid incorporated which allows an easy cleaning; its design allows the operator to put and display the product into the gelato pans according to the last decoration trends.
- The wide extraction hole allows a quick ejection of the products; put the pan right below the extraction hole to avoid the products to get in contact with other surfaces during the extraction. The gelato comes out as particularly "dry".
- Transparent cover for an easy inspection of the product during the freezing cycle.



## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>G20</b>	<b>4,5</b>	<b>20</b>	<b>400V/50Hz/3+N</b>	<b>2,6</b>	<b>Air</b>	<b>108</b>	<b>40,5</b>	<b>53</b>	<b>79</b>	<b>130</b>
<b>G30</b>	<b>6,5</b>	<b>30</b>	<b>400V/50Hz/3+N</b>	<b>3,4/3,5</b>	<b>Water/Air</b>	<b>108</b>	<b>40,5</b>	<b>53</b>	<b>79</b>	<b>138/144</b>
<b>G60</b>	<b>11</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>4,4/4,5</b>	<b>Water/Air</b>	<b>118</b>	<b>53</b>	<b>59</b>	<b>85</b>	<b>208/212</b>

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# G 5 • 10

## Counter-top gelato machines



- Freezing cycle for gelato and slush with time setting.
- Possibility to select the cyclic agitation, especially suitable for coffee slush.
- Preservation function at the end of the cycle (only G10).
- Possibility to add hard pieces (nuts, almonds, pistachios, raisin and chocolate for "stracciatella" flavour) during the freezing cycle.
- Steel agitator with removable scraper for an easy cleaning.
- Safety "cut out" magnet on the lid.
- Tank drain outlet.
- Limited size and power consumption.
- Counter-top display case mod. PETIT GEL available.





## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth	Weight
	kg	kg		kW		cm	cm	cm	kg
<b>G5</b>	<b>1,7</b>	<b>5</b>	<b>230V/50Hz/1</b>	<b>0,7</b>	<b>Air</b>	<b>29</b>	<b>43</b>	<b>47</b>	<b>47</b>
<b>G10</b>	<b>2,5</b>	<b>10</b>	<b>230V/50Hz/1</b>	<b>1,0</b>	<b>Air</b>	<b>31</b>	<b>48</b>	<b>49</b>	<b>56</b>
<b>Petit Gel</b>	<b>tanks: 2 x 5 lt or 4 x 2,5 lt</b>		<b>230V/50Hz/1</b>	<b>0,2</b>	<b>Air</b>	<b>41</b>	<b>48</b>	<b>71</b>	<b>27</b>

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# GX<sub>2</sub> GX<sub>4</sub>



## Machines for fresh gelato



- Extremely functional equipment, easy to use, clean and maintain.
- Floor-standing unit.
- Independent production units with vertical cylinders; complete independency of the cylinder for the maximum flexibility of use.
- Freezing cycles with time setting.
- Possibility to add hard pieces nuts, chocolate, fruit, etc.
- "Storage&Display" function to keep the product at the right temperature, ready to consume; thermostat to set the storage temperature.
- Transparent dome lids, allow the customer to watch the freezing process.
- Dedicated spatulas (**patent pending**) which, through a practical quick release system, set a new standard of hygiene, protecting your product against all kinds of contamination. The part of the spatula in contact with gelato is placed at a negative temperature in the area of the freezing cylinder, protected through the transparent dome lid. The handle remains outside the food area, at room temperature, in the defined position for an impact of the bench extremely tidy.
- Steel agitators with removable scraper for an easy cleaning.

- Cleaning system of the cylinders directly connected to the water supply both for the load that the drain of the washing water, very practical and easy. It does not require the use of any container for the collection of water and residues.
- Safety switch on the lids.
- Air or water cooling.
- Large variety of optionals available (tents, shelves, protective glass,...)
- Possibility to customize the graphic (optional).

## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Counter	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
GX2	2,5 (x2)	10 (x2)	400V/50Hz/3+N	2,0	Water/Air	96	68	60	72	157/163
	2,5 (x2)	10 (x2)	230V/50Hz/1	2,2	Water/Air	96	68	60	72	160/166
GX4	2,5 (x4)	10 (x4)	400V/50Hz/3+N	4,0	Water/Air	96	132	60	72	300/312
	2,5 (x4)	10 (x4)	230V/50Hz/1	4,4	Water/Air	96	132	60	72	306/318

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# GX<sup>8</sup>

## Machines for fresh gelato



- Extremely functional equipment, easy to use, clean and maintain.
- Floor-standing unit.
- Production groups with vertical cylinders with automatic management of the alternate operation of the cylinders, aimed to optimize the production performances and the reduction of energy and water consumption.
- Freezing cycles with time setting.
- Refrigeration system enhanced to reduce freezing cycles and refill.
- Possibility to add hard pieces nuts, chocolate, fruit, etc.
- "Storage&Display" function to keep the product at the right temperature, ready to consume; thermostat to set the storage temperature.
- Transparent lids, allow the customer to watch the freezing process.
- Dedicated spatulas (**patent pending**) which, through a practical quick release system, set a new standard of hygiene, protecting your product against all kinds of contamination. The part of the spatula in contact with gelato is placed at a negative temperature in the area of the freezing cylinder, protected through the transparent dome lid. The handle remains outside the food area, at room temperature, in the defined position for an impact of the bench extremely tidy.
- Steel agitators with removable scraper for an easy cleaning.



- The cleaning system of the cylinders is directly connected to the water supply, both for the load and for the drain of the washing water. This is a very practical and easy system which does not require the use of any container for the collection of water and residues.
- Safety switch on the lids.
- Water cooling.
- Protective glass available (optional).
- Possibility to customize the graphic (optional).

## SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Counter	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>GX8</b>	<b>2,5 (x8)</b>	<b>60*</b>	<b>400V/50Hz/3+N</b>	<b>7,2</b>	<b>Water</b>	<b>91</b>	<b>146</b>	<b>78</b>	<b>90</b>	<b>545</b>

\* Maximum production for each group of two cylinders: 15 kg/h.

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# Twin 4

## Combined Machine

### Heater

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





## Batch freezer

- Two automatic freezing cycles: STANDARD to reach the ideal consistency of mix; "PLUS" for higher consistency levels.
- Two semi-automatic freezing cycles: with consistency setting or time setting.
- Slush cycle with consistency setting and continuous agitation.
- Slush and pastry cream cycle with time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

### SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 4</b>	<b>2-4</b>	<b>25</b>	<b>400V/50Hz/3+N</b>	<b>6/6,1</b>	<b>Water/Air</b>	<b>140</b>	<b>44</b>	<b>67</b>	<b>85</b>	<b>240/242</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.





# Twin

## Combined Machine

### Heater

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



## Batch freezer

- Four freezing programmes: automatic cycle; semi-automatic cycle; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- High-speed extraction with "extra chill" option to maintain the best product consistency.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

### SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 35</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>9</b>	<b>Water</b>	<b>138</b>	<b>55</b>	<b>70</b>	<b>96</b>	<b>323</b>
<b>TWIN 45</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>11</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>103</b>	<b>362</b>
<b>TWIN 60</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>12</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>103</b>	<b>375</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.





# Twin *lcd*

## Combined Machine

### Heater

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





## Batch freezer

- Six freezing programmes: automatic cycle; automatic cycle "PLUS" for higher consistency levels; 2 semi-automatic cycles with time or consistency setting; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- LCD panel featuring an interactive menu with pre-set freezing programmes; "create" and "modify" functions (to customize and memorize new flavours); "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- Large shelf with dip tray and removable steel greed.
- Adjustable pans support system for the maximum working simplicity.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

### SPECIFICATIONS

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 35 LCD</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>9</b>	<b>Water</b>	<b>138</b>	<b>55</b>	<b>70</b>	<b>103</b>	<b>335</b>
<b>TWIN 45 LCD</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>11</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>379</b>
<b>TWIN 60 LCD</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>12</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>392</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.







# Twin Chef *lcd*

## Combined Machine

### Cream cooker



- Vertical cylinder featuring both heating and cooling systems.
- Four quick selection programmes: pastry cream/custard cycle (with possibility to select the T° and the agitation speed with inverter); automatic mix treatment at 85°C (185°F); semi-automatic cycle for mix treatment; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions (to personalize and memorize new recipes).
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Self-locking steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for cooked cream and chocolate tempering.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.
- Delivery/transfer spigot: wide diameter for very dense products; swivelled position to drain the product without engaging the freezing cylinder; complete disassembly.
- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

## Batch freezer

- Six freezing programmes: automatic cycle; automatic cycle "PLUS" for higher consistency levels; 2 semi-automatic cycles with time or consistency setting; slush cycle with consistency setting and continuous agitation; slush and pastry cream cycle with time setting and cyclic agitation.
- LCD panel featuring an interactive menu with pre-set freezing programmes; "create" and "modify" functions (to customize and memorize new flavours); "TURBO" function to increase the agitation during the freezing cycle.
- Automatic consistency preservation at the end of the cycle.
- Highly efficient freezing cylinder with direct expansion and steel beater with mobile scrapers.
- Large shelf with dip tray and removable steel greed.
- Adjustable pans support system for the maximum working simplicity.
- The **IES** electronic features a new consistency control system, that further improves the precision during the different working conditions.

### SPECIFICATIONS

Model	Max. load per cycle (only cream cooker)	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
									Min	Max	
	kg	kg	kg		kW		cm	cm	cm	cm	kg
<b>TWIN 35 CHEF LCD</b>	<b>8</b>	<b>2-6</b>	<b>35</b>	<b>400V/50Hz/3+N</b>	<b>9</b>	<b>Water</b>	<b>138</b>	<b>55</b>	<b>70</b>	<b>103</b>	<b>340</b>
<b>TWIN 45 CHEF LCD</b>	<b>8</b>	<b>2,5-8</b>	<b>45</b>	<b>400V/50Hz/3+N</b>	<b>11</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>393</b>
<b>TWIN 60 CHEF LCD</b>	<b>12</b>	<b>3-10</b>	<b>60</b>	<b>400V/50Hz/3+N</b>	<b>12</b>	<b>Water</b>	<b>138</b>	<b>60</b>	<b>77</b>	<b>110</b>	<b>408</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.





# Chef 12 lcd

## Cream cooker

- Four quick selection programmes: pastry cream/custard cycles; chocolate tempering; mix treatment; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions to personalize and memorize new recipes.
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Self-locking steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for pastry cream and chocolate tempering.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.



- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- Last cycles' data record.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>CHEF 12 LCD</b>	<b>3-12</b>	<b>12</b>	<b>400V/50Hz/3+N</b>	<b>6,3</b>	<b>Water/Air</b>	<b>108</b>	<b>40</b>	<b>67</b>	<b>93</b>	<b>144/150</b>

\* Average duration of the cycle at full load: 50 minutes.

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.







# Chef 30 • 60 lcd

## Cream cooker

- Four quick selection programmes: pastry cream/custard cycle; chocolate tempering cycle, mix treatment cycle; preservation cycle (static, dynamic, tempering and semi-automatic).
- Interactive menu with pre-set programmes (also different chocolate tempering included); "create" and "modify" recipes functions to personalize and memorize new recipes.
- Pre-heating function to reduce the working time.
- Bain-marie system with glycol: allows to reach T° up to 115°C (239°F), maintaining the natural characteristics of the products.
- "Delicate products" function with glycol T° below 100°C (212°F).
- Automatic no-frost function.
- Steel agitator mobile scrapers working on wall and bottom.
- Continuous or cyclic agitation with possibility to set up to 10 speeds (with inverter) for the different phases of the cycle.
- Innovative grid that allows the extraction of the steam and the addition of ingredients during processing.





- Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.
- Last cycles' data record.
- The **IES** electronic eliminates the phenomenon of the thermal inertia, thanks to a **patented** system, which allows to work with extreme working precision at the desired temperatures, reducing the energy consumption.

## SPECIFICATIONS

Model	Load per cycle	Production per cycle*	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
CHEF 30 LCD	15-30	30	400V/50Hz/3+N	6,5	Water/Air	95	53	67	93	206/210
CHEF 60 LCD	30-55	55	400V/50Hz/3+N	8,5	Water	95	63	76	102	260

\* Average duration of the cycle at full load: 2 hours.

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.





# Kream *2,5 • 9/6*

## Cream whippers

- Preservation of the product in the tank at 4°C (39°F) with adjustable temperature setting.
- Dispensing timer and continuous dispensing mode (Kream 9/6).
- Rotor high-pressure steel pump with overrun setting.
- Suitable for creams with a fat content up to 45%.
- Refrigerated dispensing nozzle (4°C; 39°F).
- Standard 2,5-litre removable tank for Kream 2,5.
- Two standard removable 9 and 6-litre tanks for Kream 9/6.
- Limited size and energy consumption.

## SPECIFICATIONS

Model	Tanks capacity	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	kg	kg		kW		cm	cm	cm	cm	kg
<b>KREAM 2,5</b>	<b>2,5</b>	<b>50</b>	<b>220V/50-60Hz/1</b>	<b>0,5</b>	<b>Air</b>	<b>43</b>	<b>23</b>	<b>40</b>	<b>56</b>	<b>25</b>
<b>KREAM 9/6</b>	<b>9 and 6</b>	<b>100</b>	<b>230V/50Hz/1</b>	<b>0,5</b>	<b>Air</b>	<b>52</b>	<b>29,5</b>	<b>43</b>	<b>59</b>	<b>37</b>

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.
- The performance of the air-cooled models could vary according to the room temperature and the adequate air circulation.
- Other tensions available upon request.
- Specifications subject to change without notice and subject to errors and printing omissions.



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