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Small and productive

gelato technology

BATCH FREEZER

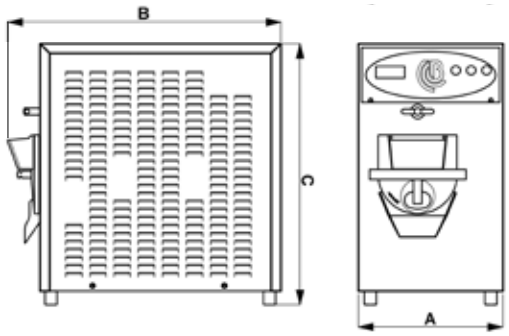
G 20

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 air condenser**

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



Technical data

Capacity per cycle	lt	2,5
Power supply	Volt/Hz/Ph	230/50/1
Width (A)	cm	36
Depth (B)	cm	68
Height (C)	cm	65

60Hz version available.
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.

Rev. 0125 | The data shown may be modified by the manufacturer at any time and without giving advance warning.

Complete data sheet

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