



## T-Series 2 Speed Batch Freezers

Gelato/Ice Cream  
Batch Freezers



The latest BSI Batch Freezer models have a brand new improved freezing cylinder with the latest technology available creating a more uniform freezing. It utilizes an improved patented beater for a better texture, with easily replaceable scrapers. A frequency control device makes the machine extremely quiet and improves the operating life of the machine. The easy-to-read electronic panel shows the progress of the batch and has a fault diagnostics mode. With the Hardness-Control-System (HCS), you can change freely low or high overrun even during running.

**Features Include:**

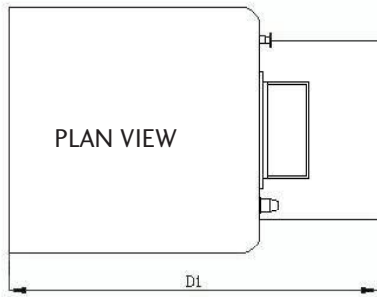
- Patented Hardness-control-system (HCS), for a consistent finished texture.
- Well-designed patented beater for high performance, easy to clean and maintain.
- Motor beater with two speeds w/inverter, low for Italian Gelato and high for Ice Cream.
- Fully automatic operation user friendly.
- Build in safety devices to protect the operator and the equipment.  
Built-in water faucet with flexible hose makes cleaning the cylinder fast and easy.
- Maximum extraction resulting in minimal flavors overlap.
- Can produce Gelato, Ice Cream, Sorbetto, Sherbet, Fruit Cream and Slush.
- Audible alarm signals to alert operator of product readiness for extraction.
- Refrigerant Type R404 A .



Model	Cylinder Cap. Liter	Mix Input		Batch time* Min.	Hour Ability* Liter	Condenser **	Power Type Volt/Hz/Phase	Installed Power Kw	Compressor ***		Gross Wt. Kg	Shipping size CBM.
		Min. Liter	Max. Liter						Kw/H.P.	****BTU		
T18	5	1,5	3,5	6-12	20	W/A	230/60/1	2,5	1,47 / 2,0	4094	205	0,80
T30	10	3,0	7,0	6-12	40	W/A	230/60/3,1	5,5	2,21 / 4,0	7506	265	1,25
T60	15	4,5	10,5	6-15	60	W/A	230/60/3,1	7,1	2,94 / 5,0	9556	300	1,63
T610	20	6,0	14,0	8-15	80	W/A	230/60/3,1	9,1	3,68 / 6,0	12965	340	1,85
T120	30	9,0	21,0	10-18	120	W/A	230/60/3,1	11,2	5,88 / 8,0	18501	445	2,21

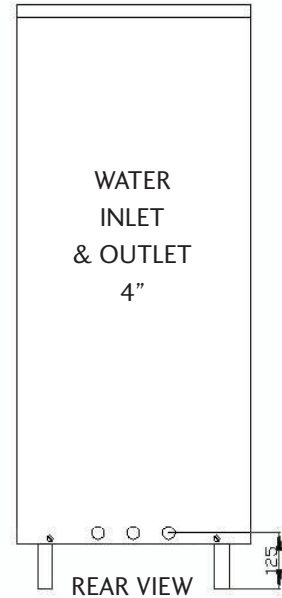
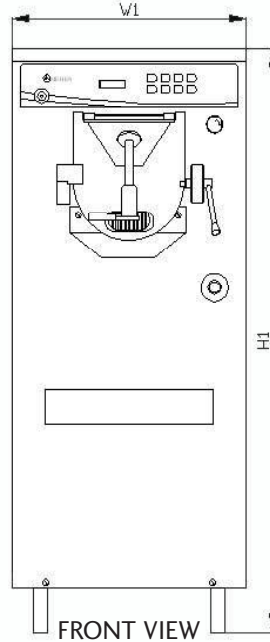
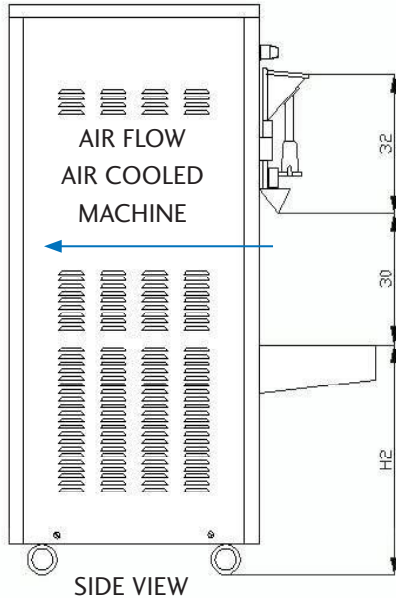
\*The Batch time and Hour ability may vary based on r the different mix used. \*\* W/A, water-cooled/air/cooled.

\*\*\*Semi-hermetic compressor. \*\*\*\* Evaporation: -25 to -35°C- Condensation: + 39°C.



# Models T-18, T-30, T-60, T-610, T-120

Hardness control system (HCS) and frequency regulator installed, high performance with all the advanced technique.



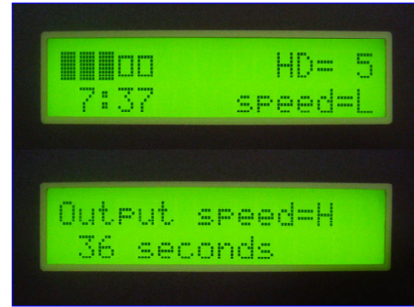
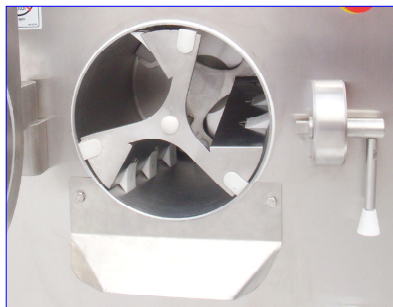
T18: W1=450, D1=820, H1=790, H2=0  
 T30: W1=485, D1=890, H1=1330, H2=550  
 T60: W1=555, D1=880, H1=1330, H2=550  
 T610: W1=590, D1=930, H1=1380, H2=600

T120: W1=610, D1=1120, H1=1455, H2=570  
 Units in mm

## Bidding Specs

Electrical: Volt 230 Hz 60 Ph Single/ 3 Phase Cooling: Air Water NA

Options:



BSI manufactures a complete line of frozen dessert production equipment: batch freezers, pasteurize machines, blast freezers, mix boilers, doppia (double function) machines (pasteurize + batch freezer, all in one), cream pasteurizer (pastry chef), water chiller, display cabinets and soft serve freezers etc.

**BSI Food Machine Manufacturer, LLC**

**ETL listed to std. ( U.L. 621)**

**ETL listed to std. (NSF 6)**

**Distributed by: Bravo Systems International, Inc.**

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Product design and specifications are subject to change without notice. This includes primary product specifications, controller, software, operation manual and catalogue.

