



Doppia T/D-Series 2 Speed Batch Freezers/Pasteurizers

Gelato/Ice Cream Batch Freezers/Pasteurizers



BSI Batch Freezers have improved freezing cylinders with the latest technology for more uniform freezing. The patented beater has easily replaceable scraper blades providing better texture for superior results. The frequency control system makes T-Series freezers extremely quiet to operate and extends the operating life. The easy-to-read electronic display allows you to monitor the progress of each batch. A fault diagnostics mode permits quick resolution of problems; eliminating costly down time. The **Hardness-Control-System (HCS)** allows you to freely change from low to high overrun while running, adjusting both density and firmness.

Features Include:

- Patented Hardness-Control-System (HCS) for consistently superior finished product.
- Patented high performance beater is easy to clean and maintain.
- Beater Motor w/Inverter offers true two speed operation for low overrun Gelato or high overrun Ice Cream.
- Fully Automatic Operation is user friendly.
- Built-in Safety Devices protects the operator and equipment.
- Built-in water faucet with flexible hose makes cleaning the cylinder fast and easy.
- Superior Extraction results in minimal flavor overlap.
- Flexible Operation permits one machine to make Gelato, Ice Cream, Sorbetto, Sherbet, Fruit Cream, and Slush.
- Audible Alarm signals operator when the product is ready for extraction.
- R404-A Refrigerant provides fast and efficient operation with a more friendly environmental profile.



Model	Capacity		Pasto Mix Used		Freezer Mix Used		Batch Time*		Hourly Output	Condenser **	Power Type	Installed Power	Compressor ***	Gross Wt
	Pasteurize	Freezer	Minimum	Max.	Minimum	Max.	Pasteurize	Freezer						
	Liter	Liter	Liter	Liter	Liter	Liter	Minutes	Minutes						
T-18/D	5.0	5.0	1.2	5.0	1.5	3.5	12	12	20	W/A	230/60/1	1.5+2.5	1,47/2/4094	225
T-30/D	10.0	10.0	5.0	10.0	3.0	7.0	15	15	40	W/A	230/60/3,1	2.5+5.5	2,21/4/7506	310
T-60/D	15.0	15.0	7.5	15.0	5.0	10.0	15	15	60	W/A	230/60/3,1	3.0+7.1	2,94/5/9556	395
T-610/D	20.0	20.0	10.0	20.0	6.0	14.0	15	15	80	W/A	230/60/3,1	4.2+9.2	3,68/6/12965	460

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

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

