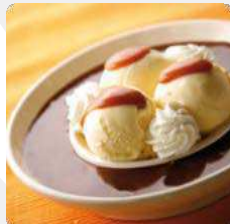


G-20

BATCH-FREEZER



Small and productive

An advanced batch freezer for restaurants and coffee shops, used for the production of high quality gelato and ice cream. The machine is self explanatory, you don't need any special skills to make a batch in minutes.

The G-20 can fit anywhere, and is easy to transport thanks to its compact size.



Description

Professionally designed, easy to use, only a few buttons with simple functions allow the operator to make premium batches above the market standards: artisanal gelato or ice cream is always dry, soft and creamy. Easy to transport and move to any place in your working area thanks to its compact size. The front charging hopper allows you to add the mix, flavors and ingredients during the batch. The air condenser is ready to work and doesn't require any further settings. 45 years of Bravo's innovative technology in a high-tech piece of equipment.

Technical features

- Charging hopper allows for a fast charge of the mix, flavors and other ingredients
- Front door made in Makrolon® (special thermal insulating material)
- Two blade stainless steel mixer with interchangeable scrapers
- Quick and easy gelato extraction
- Acoustic signal tells you when gelato is ready

Advantages and strengths

- Gelato or ice cream batches produced in a very short time
- Easy to use, the machine is exceptionally functional
- Compact size, only 2,69 sq.ft.
- Electronic control of working cycle through temperatures
- Direct temperature detection with a probe in contact with the mix
- Easy and practical to clean



Thermo-regulator by display



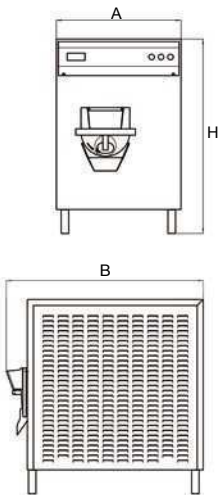
Complementary door is disassembled without the use of tools, for a perfect hygiene



Interchangeable metal scrapers



Two blade mixer



Production		
Capacity per cycle	Gal	0,45
Average hourly production*	Gal	5
Electrical requirement		
Voltage	Volt/Hz/Ph	230/60/1
Power	Hp	3,6
Fuse/switch dimension	Amp	16
Refrigeration		
Freezing condenser		only AIR
Compressor engine	Hp	2,55
Freezing cylinder control system		electronic thermostat with probe in contact with the mix
Water connection		none
Type of cooling		R404A
Minimum distance for air flow (back and sides)	inches	18

Structure		
Model		table top
Folder panel		stainless steel
Side panel		with air flow grill
Closing door		Makrolon®
Cylinder and mixer		
Cylinder capacity with mixer	Qts	3,8
Cylinder capacity without mixer	Qts	4
Cylinder lenght	inches	6,5
Cylinder diameter	inches	6,5
Mixer		stainless steel
Mixer engine	Hp	1
Mixer scrapers		metal
Dimensions		
Width (A)	inches	15
Depth (B)	inches	27
Heigh (H)	inches	28
Weight	Lbs	187

* Hourly production may change according to type of mixture and finished product density

Data can be changed at any time without notice by the manufacturer. Rev. 06/14