

Single Phase



the INNOVATIVE TOOLS
to produce, display and sale
ALWAYS FRESH
products

GX
SERIES



For existing parlours or for independent corners, to create complete artisan gelato points with the guarantee of the Frigomat brand.

CHARACTERISTICS

- Independent production units with vertical cylinders.
- Freezing cycles with adjustable production timer.
- "Storage&Display" function to keep the product at the right temperature, ready to consume.
- Floor-standing unit.
- Air and Water cooling.
- Thermostat to set the storage temperature.

ADVANTAGES AND PLUSES

- Extremely functional equipment, easy to use, clean and maintain.
- Complete independency of the cylinders for the maximum flexibility of use.
- Possibility to add hard pieces nuts, chocolate, fruit, etc.
- Steel agitators with easily removable scraper blade for an easy cleaning.
- Transparent lids, enabling the customer to see and follow the freezing process.
- Safety switch on the lids.
- Shower hose to wash the cylinders and the water drains.
- Large variety of optional for customization purposes (tents, shelves, protective glass, lights, ...)
- Customized graphic upon request.



GX4 BASIC



GX2 BASIC



- 1 GRAPHIC PERSONALIZATION AVAILABLE
- 2 TENT
- 3 SHELF
- 4 SAFETY GLASS
- 5 CONE HOLDER

GX4 OPTIONAL



- 1 GRAPHIC PERSONALIZATION AVAILABLE
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GX2 OPTIONAL



• Control panel detailed view



• Cylinder and beater detailed view



TECHNICAL INFORMATION

Model	Cylinder capacity Qts	Load per cycle Qts	Hourly production Qts	Electrical specifications	Max fuse size A	Min circuit Amp. A	Cooling	Height Cover excluded in	Width in	Depth in	Net weight lbs
GX4-27	6,4 x 4	2,4 x 4	9,6 x 4 = 38,4	220V-60Hz-1ph	50	35	Air or Water	37-¾	51-¾	28-½	794
GX2-12*	6,4 x 2	2,4 x 2	9,6 x 2 = 19,2	115V-60Hz-1ph	30 x 2	20 x 2	Air or Water	37-¾	26-¾	28-½	419

* Two independent power supplies.

• The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. • The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix. • The performances of air-cooled models are referred to 77°F environment temperature. Other specifications available upon request - Specifications subject to change without notice.



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