

Single Phase



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

# GX4



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

### CHARACTERISTICS

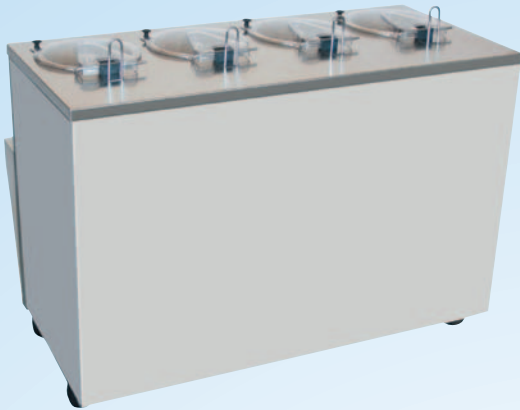
- 4 independent production units with vertical cylinders.
- Freezing cycles with adjustable production timer.
- "Storage&Display" function to keep the product at the right temperature, ready to consume.
- Floor-standing unit.
- Air and Water cooling.
- Thermostat to set the storage temperature.

### 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.



## BASIC



## OPTIONAL

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



• Control panel detailed view

• Cylinder and beater detailed view

### TECHNICAL INFORMATION

Model	Hourly production Qts	Load per cycle Qts	Electrical specifications	Max fuse size A	Min circuit Amp. A	Nominal power kW	Cooling	Height in	Width in	Depth in	Net weight lb
GX4	10 x 4 = 40	2,5 x 4	220V-50Hz-1	50	35	4,8	Air or Water	37-3/4"	51-3/4"	38-1/2"	661,4

• 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 25°C environment temperature - Other specifications available upon request - Specifications subject to change without notice.



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