



T5S

Batch Freezer

Features

T5S, a professional machine to produce high-quality desserts in smaller quantities with a reduced investment. Manufactured in Italy by Frigomat to ensure European equipment quality and technology to serve gelato or medium overrun frozen desserts.

Electronic Control: Automatic and semi-automatic cycles

Six freezing programs:

- automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced;
- automatic freezing cycle "PLUS" for higher consistency levels;
- semi-automatic freezing cycle with time setting;
- semi-automatic freezing cycle with consistency setting;
- slush cycle with consistency setting and continuous agitation;
- slush cycle with time setting and cyclic agitation.

Automatic consistency preservation at the end of each cycle.

High Precision

The electronic IES features a new consistency control system, that further improves the precision during the different working conditions.

Variable Batch Size

High production flexibility from 1 kg up to 3 kg (from 1 up to 2.7 quarts) of liquid mix, through the automatic control which manages the freezing cycle in relation to the type and quantity of mix.

Efficiency

Steel beater with removable flexible scrapers.

Safety

Cylinder-block steel door with double safety system on hopper grid and on door itself. Upon grid and/or door opening, the beater immediately stops in order to avoid any accident. The door features an additional grid on the ejection hole to prevent any injury.

The machine features a low voltage control panel.

Easy installation

This counter-top model's compact size and single-phase voltage make it ideal for every location.



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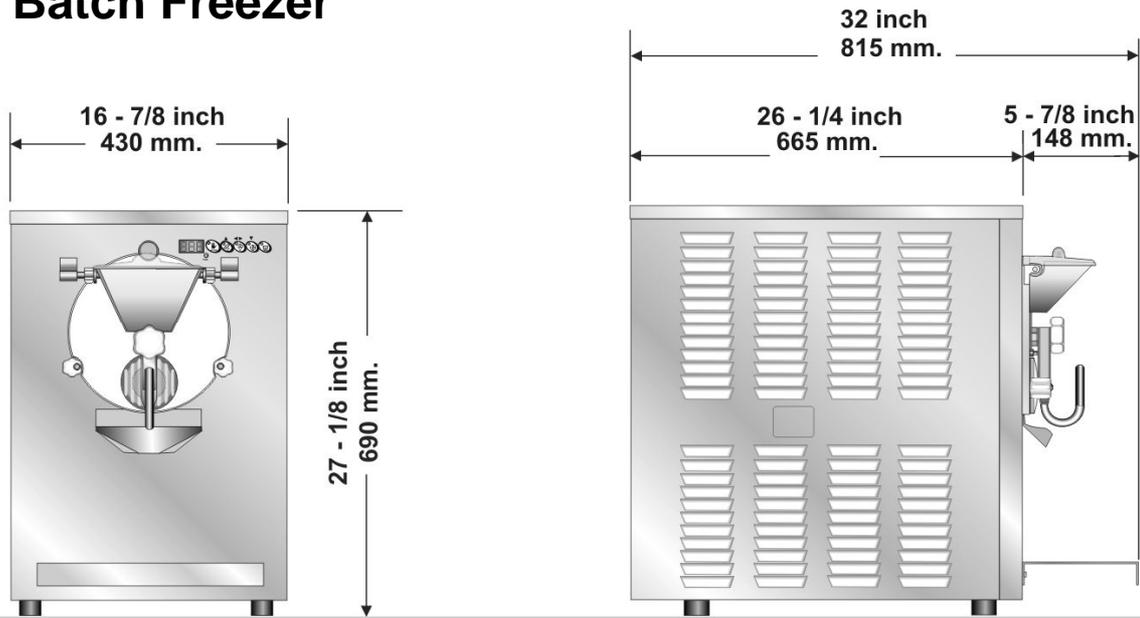
e-mail: info@frigomat.com



Azienda Certificata
UNI EN ISO 9001:2008
Numero Certificato
50 100 5650



T5S Batch Freezer



| Weights | lbs. | kgs. |
|-----------------|---------|--------|
| Net | 282 | 128 |
| Crated | 344 | 156 |
| Shipping Volume | cu. ft. | cu. m. |
| Crate | 16.4 | 0.46 |

| Dimensions | in. | mm. |
|------------|--------|-----|
| Width | 16-7/8 | 430 |
| Depth | 32 | 815 |
| Height | 27-1/8 | 690 |

Counter Clearance: mounted on standard legs.

| Electrical | Maximum Fuse Size | A | kW |
|------------|-------------------|---|-----|
| 230/50/1 | T25 | 9 | 1.8 |

(For exact electrical information, always refer to the data label of the unit)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No **Cooling:** Air Water NA
 Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Frigomat distributor for cord & receptacle specifications as local codes allow.

Freezing Cylinder

One, 8 lt. (8.5 quart).

Beater Motor

One, 1.1 kW (1,5 HP).

Refrigeration System

One, approximately 1.400 W. R404A
 (@ - 23.3°C evap. / + 45°C cond.)

Air Cooled

Minimum 150 mm (6") on both sides and 300 mm (12") at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.



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