



G20 Mechanic

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 **G20 Mechanic** can fit anywhere, and is easy to transport thanks to its compact size.



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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. 50 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 0,25 m2.
- Electronic control of working cycle through temperatures.
- Direct temperature detection with a probe in contact with the mix.
- Easy and practical to clean.



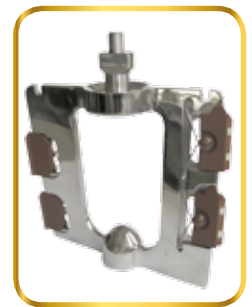
Thermo-regulator by display



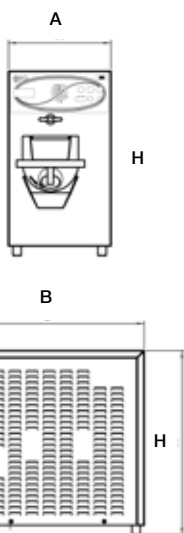
Complementary door is disassembled without the use of tools, for a perfect hygiene



Interchangeable metal scrapers



Two blade mixer



Production		
Capacity per cycle	l	2,5
Average hourly production *	l	15
Electrical requirement		
Voltage	Volt/Hz/Ph	230/50/1
Power **	kW	2
Fuse/switch dimension	A	16
Refrigeration		
Freezing condenser		ad ARIA
Compressor engine	kW	1,5
Freezing cylinder control system		electronic thermostat with probe in contact with the mix
Water connection		nessuna
Type of cooling		R404A
Minimum distance for air flow (back and sides)	cm	50

Structure		
Model		table top
Folder panel		stainless steel
Side panel		with air flow grill
Closing door		Makrolon®
Dimensions		
Width (A)	cm	36
Depth (B)	cm	68
Heigh (H)	cm	65
Weight	kg	82

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

** The absorption expressed in kW is an average hourly consumption with a standard mixture like "fiordilatte"