

Technogel Mantegel-50



- Average freezing time: 5-7 minutes per batch
- Solid welded stainless steel construction throughout, including handles, door, hinges and beater shaft
- The Copeland scroll-type compressor is extremely quiet, efficient, reliable, and made proudly in the USA
- Patented scraper blades eliminate possible damage to the freezing chamber and can be changed out in under 2 minutes
- Control the firmness/texture of finished product more precisely than with any other machine on the market
- Timed wash cycle with built in retractable flex hose sprayer
- Comes standard with both Italian gelato and American ice cream modes for variable overrun
- ON/OFF button comes standard on all models, unlike our main competition, extending the life of the electronic circuitry



For the past 50 years Technogel has manufactured the most advanced, highest quality gelato and ice cream production equipment available anywhere. The BF series of batch freezers from Technogel is no exception. Thanks to the advanced microprocessor and waterproof control panel, our batch freezers allow the operator more control over the firmness of the finished product than that of any other machine available today. From the heavy gauge welded steel construction to the American made Copeland scroll-type compressor, we offer quite simply the most rugged, reliable, and efficient batch freezer on the market. The solid steel three blade beater shaft and the patented scraper blade insert design offer the smoothest product and most thorough extraction of any other machine as well. So, if you're looking for the most advanced, user friendly batch freezer available; look no further. Technogel has the machine for you.



855 Mahler Rd. Burlingame, CA 94010
Tel: 800.689.8819 Fax: 650.697.1312
Website: www.technogel-usa.com

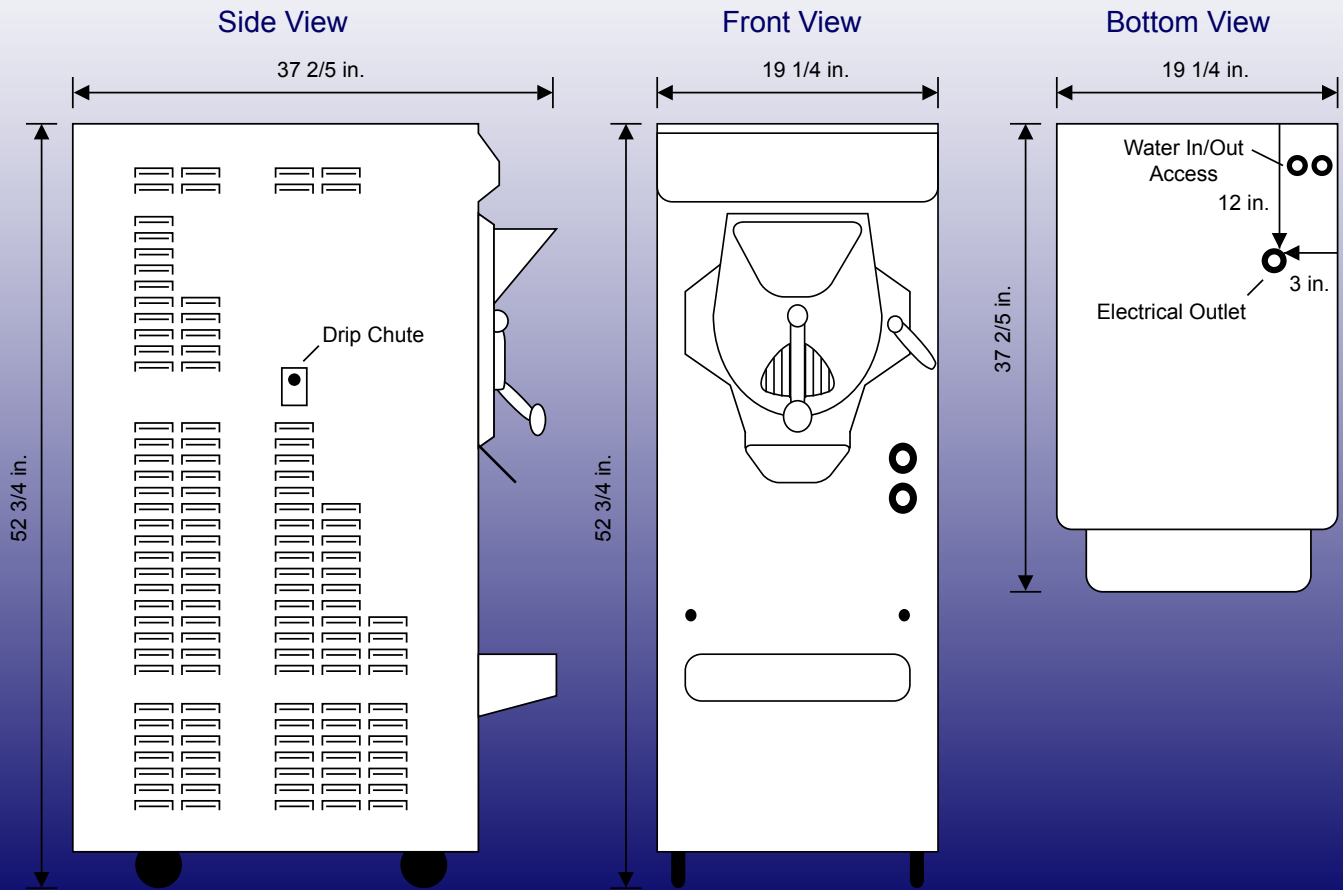


Dispensing Freezers in
accordance with
NSFI standard
NO 6-(1/2/98)<12CB>



LISTED
Commercial Ice Cream
Maker - 11PB

Specs for Mantegel-50



Cylinder Capacity _____ 19 liters
 Average Freezing Time _____ 5-7 minutes
 Hourly Production _____ 87 liters (21.75 gall)
 Overrun Control _____ Variable, 2 Speed Standard
 Refrigerant Control System _____ Electronic
 Compressor Type _____ Scroll
 Compressor Size _____ 3.0 hp
 Refrigerant Type _____ R404A
 Condenser Cooling _____ Water
 Water Connections _____ 1/2 in. ID
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Exterior Panels _____ Stainless Steel
 Interior Access _____ Screwless Rear Panel

Faucet w/ Flex Hose _____ Standard
 Beater Design _____ 3 Blade, Solid Stainless Steel
 Pan/Container Support _____ Adjustable
 Height _____ 52 3/4 in. (1330 mm)
 Width _____ 19 1/4 in. (490 mm)
 Depth _____ 37 2/5 in (950 mm)
 Locking Casters _____ Standard
 Net Weight _____ 638 lbs. (290 kg)
 Gross Weight _____ 781 lbs. (355 kg)
 Electricity _____ Three Phase, 60 Hz
 Voltage _____ 208/220V
 Max Breaker/Fuse Size _____ 30 Amps
 Running Amps _____ 27 Amps



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