

# Floor-Standing Batch Freezer

Ideal electronic batch freezers for any ice cream manufacturer sturdy and tireless, easy to use for producing vast array of different ice cream from dairy to fruit, sorbets and cremoladas or yoghurt.



## customization

Product customization may be available upon request



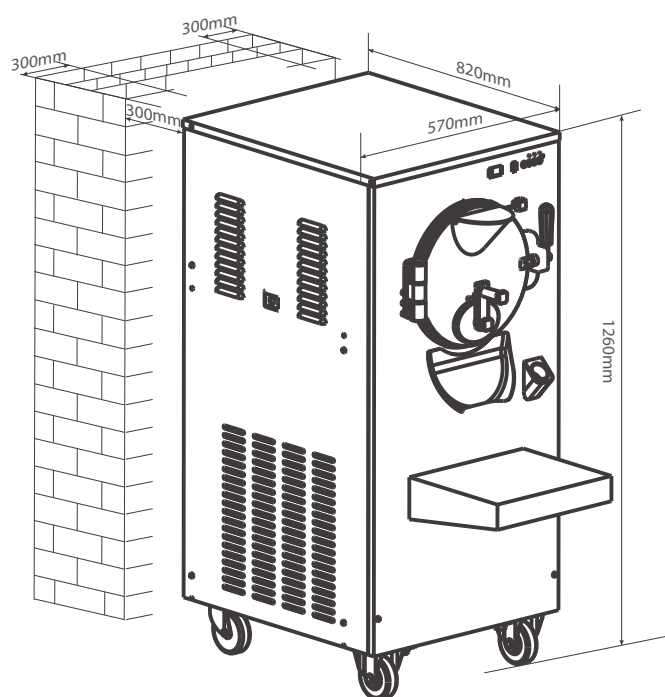
## Water Cooled

Minimum Clearance should be 300mm on left, right, and rear for assuring adequate air flow



## Electrical

One dedicated electrical connection is required. Check with local electrician for cord and receptacle specifications if 50 Hz or 60 Hz Equipment is desired



## Technical data

Model	Main Compressor
OPH76	2HP
Production Capacity	Cooling System
76L/H	Water-Cooled
Cylinder	Refrigerant
16L	R404A
Power	Options
3500W	380V/50Hz
	220V/50Hz
	220V/60Hz

## Function illustration

### Microprocessor Regulation

Regulates the entire refrigeration process and maintains consistent product viscosity, adjustable through modifying viscosity between level 1 and level 5 on the front panel, thereby allowing users to fine-tune optimal serving temperature and viscosity.

### Safety Protection

Shuts down for self-protection when motor overload or compressor overheat occurs due to power surge or abnormal voltage from power supply.

### Easy Cleaning

Water nozzle available on the front panel for easy cleaning of machine surface.

### Adjustable Discharge Speed

Product discharge speed can be manipulated through adjusting parameters of the phase converter(Only for 60Hz).

Weight	lbs.	kgs.	
Net	496	225	
Total	575	261	
Dimensions	in.	mm.	
Width	22.4	570	
Depth	32.3	820	
Height	49.6	1260	
Electrical	Maximum Fuze Size	Minimum Circuit Ampacity	Poles(P) Wires(W)
220-240/50/1	35	14-20	2P 3W
220-240/60/1	35	14-20	2P 3W

*These specifications are subject to change without notice as further research and development efforts continuously improve the model.*

