

Gelato/ice cream Batch freezer

M5	5 liter
M10	10 liter
M15	15 liter
M20	20 liter
M30	30 liter



The new model has a brand-new freezing cylinder and improved dasher results that freezing is more even on the inside surface, it can produce much harder ice cream with better texture. An industrial quality frequency control device makes the machine extremely quiet and adds years to the operating life of the machine. The easy-to-read electronic module shows the progress of the batch and has a fault diagnosing mode. More flexible operation system with Hardness-Control-System (HCS), you can change freely low or high overrun even during running, as well as the output speed as you wish during extruding progress which allows you gently art deco the ice cream.

Features Include:

- Hardness-control-system (HCS), available for any operator to make the same high-quality gelato.
- Well-designed dasher with high performance, easy to clean and replace.
- Two speeds, low for Italian gelato and high for high overrun ice cream.
- Fully automatic operation with very friendly and flexible interface.
- Build in safety devices to protect the operator and the machine.
- Build in rinsing water spigot to speed up flavor changes.
- Maximum extraction resulting in minimal flavors overlap.
- Can produce gelato, ice cream, fruit cream and slush.
- Audible alarm signals when product is ready.
- R404a refrigerate gas.

Specifications:

MODEL	Cylinder	Mix Input		Batch	Hour	Condenser	Power Type	Installed	Compressor		Gross	Shipping
	Cap.	Min.	Max.	time*	Ability*		Power	Power	Kw/H.P.	****	Wt.	size
	Liter	Liter	Liter	Min.	Liter		Volt/Hz/Phase	Kw	BTU	Kg	CBM.	
M5	5	1,5	3,5	6-12	20	W/A**	230/50,60/1	2,5	1.5 /2,0	4094	222	0,80
M10	10	3,0	7,0	6-12	40	W/A	400(220)/50,60/3,1	5,5	2.2 /4,0	7506	316	1,25
M15	15	4,5	10,5	6-15	60	W/A	400(220)/50,60/3,1	7,1	2.9 /5,0	9556	360	1,63
M20	20	6,0	14,0	8-15	80	W/A	400(220)/50,60/3,1	9,1	3.7 /6,0	12965	420	1,85
M30	30	9,0	21,0	10-18	120	W/A	400(220)/50,60/3,1	11,2	5.9 /8,0***	18501	489	2,21

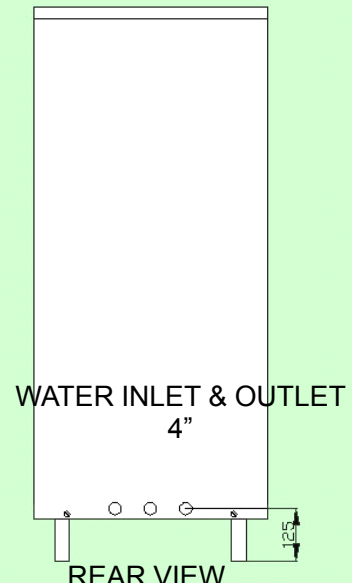
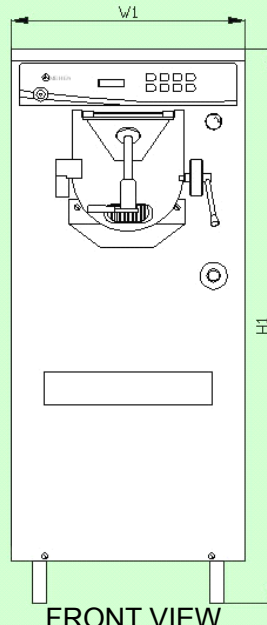
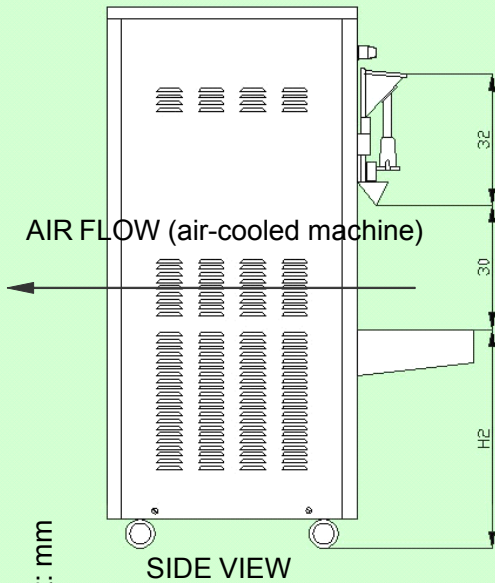
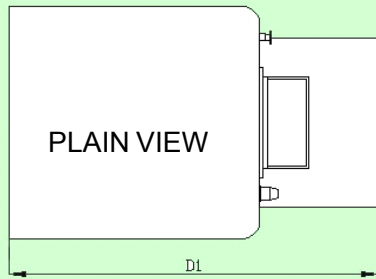
*The Batch time and Hour ability may various for the different mix used and cooling condition. ** W/A, water-cooled/air/cooled.

Semi-hermetic compressor. * Evaporation: -25 to -35°C- Condensation: + 39°C.

M5, M10, M15, M20, M30



Hardness control system (HCS) and frequency regulator installed, high performance with all the advanced technique.



Unit: mm

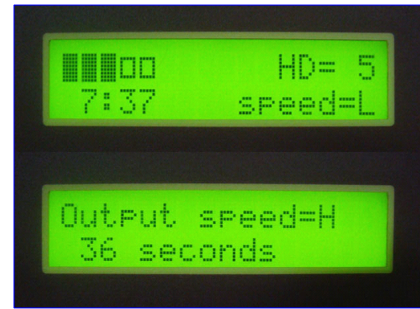
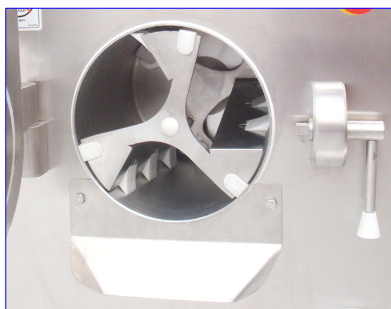
M5: W1=450, D1=820, H1=790, H2=0
 M10: W1=485, D1=890, H1=1330, H2=550
 M15: W1=555, D1=880, H1=1330, H2=550

M20: W1=590, D1=930, H1=1380, H2=600
 M30: W1=610, D1=1120, H1=1455, H2=570

Bidding Specs

Electrical: Volt Hz Ph Cooling: Air Water NA

Options:



H&M™ manufactures a complete line of frozen dessert production equipment: batch freezers, pasteurize machines, blast freezers, mix boilers, combo machines (pasteurize + batch freezer, all in one), cream pasteurizer (pastry chef), water chiller, display cabinets and soft serve freezers etc.

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