



ItalianGelato
Concepts
dessert projects & equipment supply

High capacity
batch freezer

f120 *pro*



PROMAG

f120 *pro*

"Preparing a delicious fresh gelato has never been so easy!"

Icecream 1927 introduces F120 *pro*, the high capacity batch freezer designed to produce gelato in the fastest and easiest way. The machine is fully automatic and continuously controls the consistency of the product to ensure the perfect texture and hardness of gelato.

F120 *pro* can produce gelato, sorbets, low or high-fat products. The new touch panel is extremely easy and enjoyable to use: it makes information easily accessible. The great flexibility of the machine to process small and large quantities of product allows you to produce what you need when you need it!

Main features • Electronic consistency control • water condensed only • 3 phase only

TECHNICAL SPECIFICATIONS

f120 pro

Hourly production*	kg	120
Mix per batch	lt	7,5 - 20
Beater motor (low speed)	kW	3,5
Cooling		water
Electrical supply	STANDARD	400 / 3 / 50 Hz
Installed power	kW	9,1
Width	mm	650
Depth	mm	950
Height	mm	1412
Net weight	kg	450



*Hourly production can vary according to the mix used and the operating condition. Data is collected at 25° C ambient temperature.

All specifications mentioned must be considered approximate. Icecream 1927 reserves the right to modify, without notice, all parts deemed necessary.



Italian Gelato Concepts Pty Limited
Unit 1, 37 Mortimer Road
Acacia Ridge Qld 4110

Bris Office: +61 (0) 7 3162 7724
Syd Office +61 (0) 2 8311 9701

Email: info@italiangelato.com.au

www.italiangelato.com.au



ICETEAM 1927 - ALI Group Srl

Via Emilia, 45/A
40011 Anzola dell'Emilia - Italy
Phone +39.051.6505.330
Fax +39.051.6505.331

an Ali Group Company



The Spirit of Excellence