

Technogel Mantegel-30



- 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.



826 Mahler Rd. Burlingame, CA 94010
Tel: 650.697.1288 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

