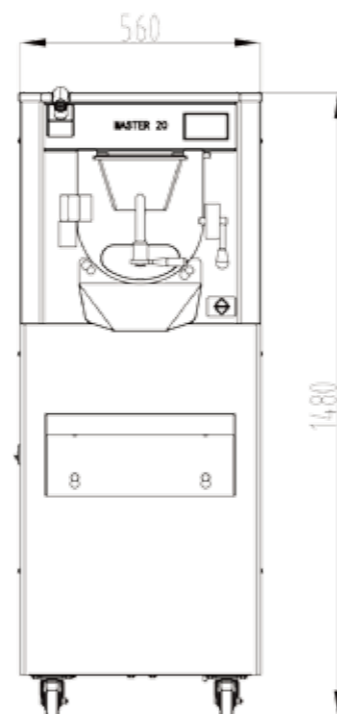
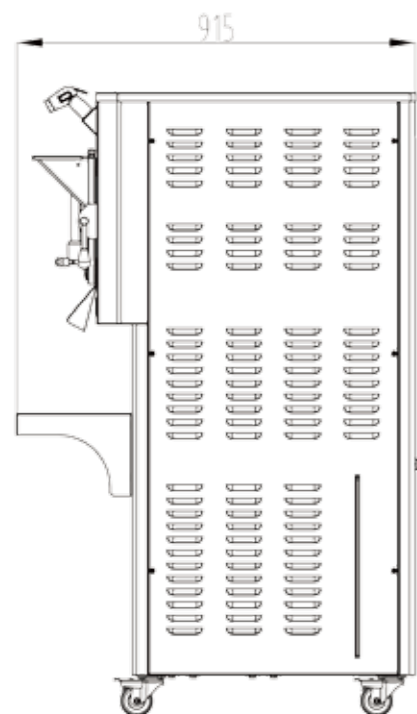


## HORIZONTAL BATCH FREEZER MASTER

The horizontal batch freezers called MASTER is the new latest product introduced in our range. It is a professionally advanced and user-friendly machine with appealing looking, allowing gelato chefs reach their target.

横桶冰淇淋凝冻机叫做 MASTER 是我们冰淇淋凝冻机系列中生产硬质冰淇淋的产品。凭借专注、便捷和人性化的设计,使其成为该系列优良的制冷产品之一。



### BATCH FREEZER MASTER RANGE 硬冰机系列

MODEL 型号	MASTER 20	MASTER 30	MASTER 40
DIMENSIONS (mm) 尺寸 (mm)	560*915*1480	560*915*1480	560*915*1480
WEIGHT NET/GROSS KG 净重/毛重 (kg)	230/270	250/290	270/300
POWER SUPPLY V/Ph/Hz 电源V/Ph/Hz	380V/50Hz	380-400/3/50	380-400/3/50
POWER (W) 功率 (W)	3500	4100	4100
FREE-STANDING (F) / TABLE TOP (T) 落地式/桌上型	F	F	F
CAPACITY (L) 缸体容积 (L)	10	15	20
INPUT (MIN/MAX) (L) 原料投放 (下限/上限) (L)	2/5	2.5/7.5	3/10.5
CYCLE TIME (min) 每批时间 (min)	8-15	8-15	8-15
HOURLY PRODUCTION (lt) 产能 (L)	15-20	25-30	35-40
AIR COOLING 风冷	√	√	√
WATER COOLING 水冷	OPTIONAL	OPTIONAL	OPTIONAL

\*Ingredients temperature 4°C/原料温度  
 \*Environment temperature 25°C/环境温度  
 \*With air cooling system/标准配置: 风冷散热

Free-standing machine for medium- large specific needs for gelato chefs. Designed for those who desire to open a gelato shop.  
 该机型为落地式,主要为要求产量中等、大批量需求的客户设计,适用于冰淇淋店、甜品店等场所。

Scraper/刮刀



Removable and flexible agitator blade touches the horizontal cylinder of the batch freezer to obtain a perfect mix during the working process. Low thermal conductivity, non-sticky, spring-loaded POM scraper Clean, ice cream material is more evenly cooled and more perfect.  
 带弹性且可便捷拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，导热系数低，不粘料，弹簧式POM刮刀刮料干净，让冰淇淋料制冷均匀，出料形态优良。

304 Stainless Steel/304不锈钢

User-friendly design, with 304 stainless steel structure. Beautiful and elegant, well sealed, easy to clean.  
 人性化设计，款式新颖，面板材质为304不锈钢。美观大方、密闭性好，清洗方便。

Designed and produced by ourselves, the quality is guaranteed; The evaporator freezing cylinder is integrated, and the cooling effect is good; The cylinder block is 304 stainless steel.  
 自行设计生产，产品优良；蒸发器冷冻缸一体，制冷成果优良；缸体为304不锈钢。



Display/控制面板



User-friendly touchscreen display. Five set languages, 3 automatic programs and manual mode.  
 触摸屏设计；五种语言模式可选；内置三种自动冰淇淋制作程序；也可根据冰淇淋制作要求，手动设置冰淇淋制作时间。



MASTER RANGE

The machine features different capacities in order to satisfy different requirements from the customer.  
 MASTER系列有不同产能的产品以提供不同客户的需求。



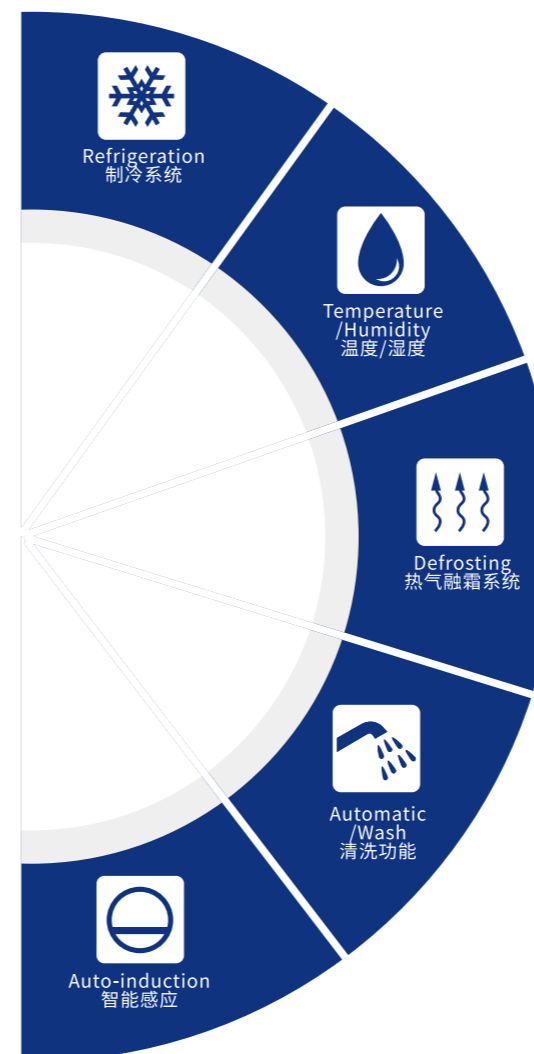
Equipped with hermetic compressor: 5200BTU/hr R404A France Taikang, a full copper custom condenser, has a strong cooling effect.  
 制冷系统配备全封闭品牌压缩机：5200BTU/hr R404A 法国泰康，全铜定制冷凝器，制冷成果优良。

The ranges of MASTER are available with air or water cooling with R404A gas refrigeration and climatic class °C/ RH %, TEMPERATURE 25°C, HUMIDITY 60%.  
 MASTER系列冰淇淋凝冻机制冷系统冷却方式为风冷或水冷可选，制冷剂为新型冷媒R404A，能够在环境温度25°C，湿度60RH%的条件下正常工作。

In case of freezing defrost mode allows to re-start production very quickly.  
 热气容霜系统设置，设备因断电或其他故障出现冻缸现象，可以尽快的恢复生产。

Showerhead for easy clean.  
 设备带有水龙头方便清洗。

When we choose fast gelato program, we can make small quantity of gelato.  
 在快速制作模式下，可以生产小批量的冰淇淋。



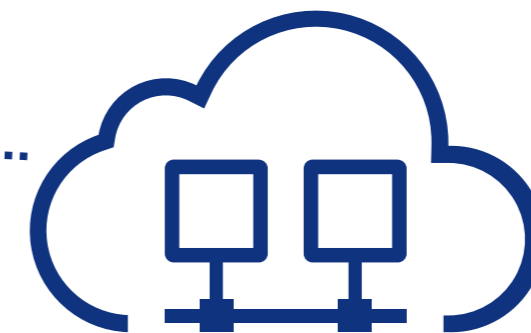
Optional configuration/可选配置



End-user Terminal: Mobile Phone, Pad and Computer  
 用户终端:手机、平板、电脑



Remote monitoring working situation, technical data set-up,  
 error warning, historical data collection etc.  
 远程监控机器运行状态、参数设置、故障报警、历史数据采集等



3G/4G/WLAN/WiFi Public Cloud Server  
 3G/4G/有线/WiFi 公网云服务器

Batch Freezer on Site  
 现场冰淇淋机



Signal/data Collection and Transmission  
 信号采集、传输

## HORIZONTAL BATCH FREEZER MASTER10

The horizontal batch freezers called Master is the new latest product introduced in our range. It is a professionally advanced and user-friendly machine with appealing looking, allowing gelato chefs reach their target.

横桶冰淇淋凝冻机叫做MASTER是冰淇淋凝冻机系列中生产硬质冰淇淋的产品。凭借专注、便捷和人性化的设计，使其成为该系列优良的制冷产品之一。



### BATCH FREEZER MASTER10 硬冰机系列

MODEL 型号	MASTER 10
DIMENSIONS (mm) 尺寸 (mm)	450x700x690
WEIGHT NET/GROSS KG 净重/毛重 (kg)	85/90
POWER SUPPLY V/Ph/Hz 电源V/Ph/Hz	220/1/50
POWER (W) 功率 (W)	2000
FREE-STANDING (F) / TABLE TOP (T) 落地式/桌上型	T
INPUT (L) 原料投放 (L)	2
CYCLE TIME (min) 每批时间 (min)	8-15
HOURLY PRODUCTION (lt) 产能 (L)	8-10
AIR COOLING 风冷	√

\*Ingredients temperature 4°C/原料温度  
 \*Environment temperature 25°C/环境温度  
 \*With air cooling system /标准配置：风冷散热

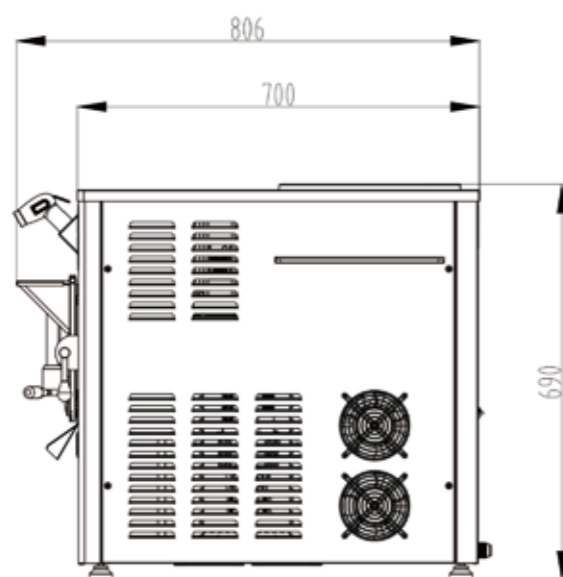
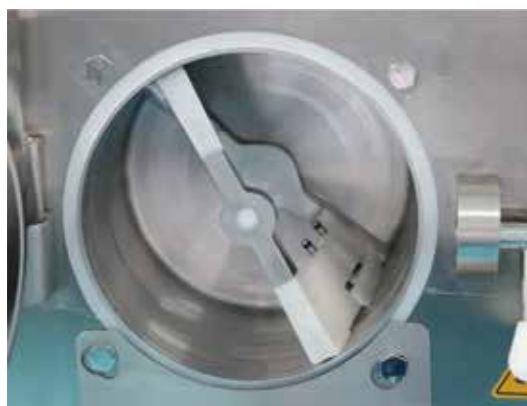


Table top machine for small specific needs for gelato Chefs. Designed specifically for restaurants or bars.

台式机主要为要求空间小、产量小的客户设计，适用于酒店、酒吧、咖啡店等场所。

Scraper/ 刮刀



Removable and flexible agitator blade touches the horizontal cylinder of the batch freezer to obtain a perfect mix during the working process. Low thermal conductivity, non-sticky, spring-loaded, The POM scraper is clean and the ice cream material is more evenly cooled.

带弹性且可便捷拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，使搅拌均匀平衡。导热系数低，不粘料，弹簧式POM刮刀刮料干净，让冰淇淋料制冷均匀。

304 Stainless Steel/304 不锈钢

User-friendly design, with 304 stainless steel structure.  
 人性化设计，款式新颖，面板材质为304不锈钢。



Display/控制面板



User-friendly touchscreen display. Five set languages, 3 automatic programs and manual mode.

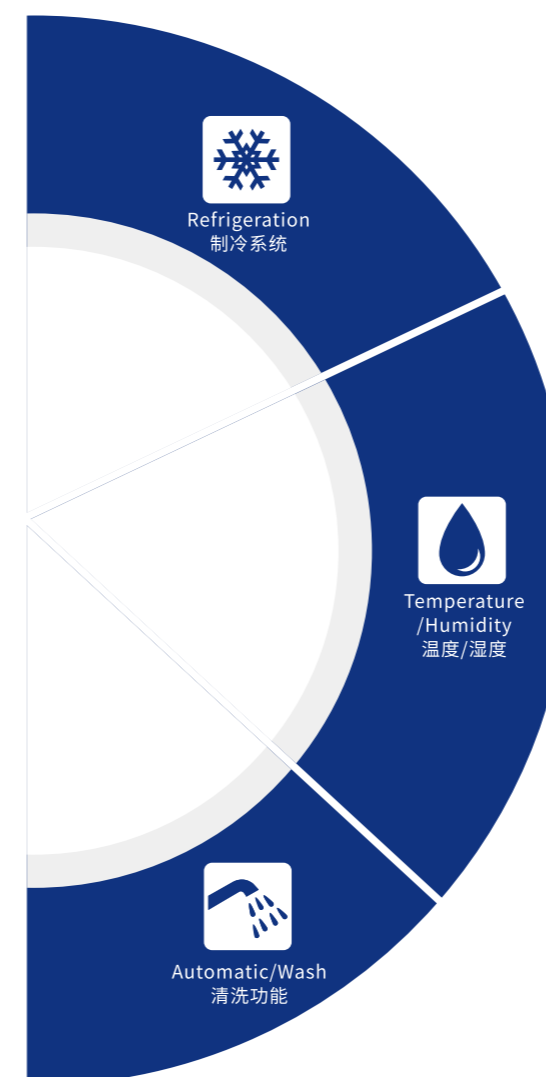
触摸屏设计；五种语言模式可选；内置三种自动冰淇淋制作程序；也可根据冰淇淋制作要求，手动设置冰淇淋制作时间。



MASTER10

The machine features different capacities in order to satisfy different requirements from the customer.

MASTER系列有不同产能的产品以提供不同客户的需求。



Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.  
 制冷系统配备全封闭品牌压缩机：效能高、消耗低、低噪音。

The ranges of master are available with air cooling with R404A gas refrigeration and climatic class °C/ RH %, TEMPERATURE 25°C, HUMIDITY 60%.

MASTER系列冰淇淋凝冻机制冷系统冷却方式为风冷，制冷剂为新型冷媒R404A，能够在环境温度25°C，湿度60RH%的条件下正常工作。

Showerhead for easy clean.  
 设备带有水龙头方便清洗。