

SLUSHY & GRANITA MACHINES

- DC Brushless motor controlled by torque instead of temperature
- Prevents auger from breaking if product freezes solid
- Auto shut off
- Can take mix brix as low as 8%
- Polycarbonate container
- 2 hour preparation time for granita
- Performance temp. -2°C to -4°C
- Low noise 70DB
- Easy to clean



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Bowl - 1x 12L				
FABIGANI-1S	270x510x810	31	240	0.56/10
Double Bowl - 2x 12L				
FABIGANI-2S	470x510x810	59	240	1/10
Triple Bowl - 3x 12L				
FABIGANI-3S	670x510x810	78	240	1.5/10

REFRACTOMETER



Brix is checked using a refractometer & should be performed before priming & any time syrups have been changed

- Scale range: 0 to 32% Brix
- Minimum scale : 0.2%
- Accuracy: ±0.2%
- Built-in automatic temperature compensation range 10°C to 30°C

Code

REF113