



Enjoy the brrreeze

SandenVendo's renowned expertise in cooling technologies is today applied to the frozen food universe: meet G-Frozen, the new vending solution crafted to meet the needs of an increasingly demanding clientele. Designed with a sub-zero temperature range, G-Frozen embraces all of SandenVendo's popular flexible features as well as an anti-vandal motorized shutter and modular delivery spirals that adapt to several product types and sizes.

Exceptionally ideal as an automated ice-cream dispenser, G-Frozen can also accommodate a large variety of edibles thus serving grab&go products for daytime workers and late-night clients looking for nourishing gluten-free ready meals, healthy food preparations or vegan options.

FF8

G-Frozen Eight (VIII)

TECHNICAL SPECIFICATIONS	FF8
DIMENSIONS H x W x D (mm)	1830* x 1026 x 845
WEIGHT (NET - Standard machine without options)	360 Kg
NO. OF SELECTIONS PER SHELF	8
NO. OF SHELVES	Standard 5
NO. OF SELECTIONS	Max. 40
PROTOCOL	Executive / MDB
COOLING SYSTEM CONTROL	Electronic
COOLING UNIT	HC - R290
INTERNAL TEMPERATURE RANGE	- 10°C up to - 25°C
MAX. POWER CONSUMPTION	750 W
POWER SUPPLY	230/240 V - 50/60 Hz
CLIMATE CLASS	4 (+30°C, 55% R.H.) L1 (-15°C / -18°C product in storage section)

* With adjustable leveling screw