

Tevera

SLUSHY & GRANITA MACHINES

FABIGANI
SERIES



The Fabigani Slushy & Granita Machine series delivers reliable frozen beverage production for cafés, convenience stores, cinemas, juice bars and dessert outlets. Powered by a DC brushless motor with torque control technology, the machines help prevent auger damage and maintain consistent operation—even when mixtures freeze solid. With durable polycarbonate bowls, efficient cooling performance and simple cleaning features, Fabigani is built for busy, high-traffic service. Available in single, double and triple bowl configurations, operators can serve multiple flavours at once—ideal for granita, slushies, frozen cocktails and flavoured ice drinks, while the clear product display supports quick service and impulse sales.



12L
Tank cap.
per tank

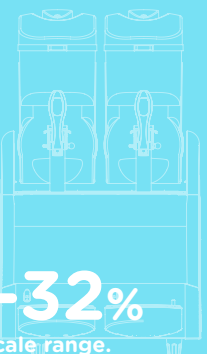
2 hour
Granity Prep Time.



8%
Handles low-sugar
mixes with low Brix.

**-2 to
-4°C**

Serving
Temperature.



0-32%
Brix scale range.



70dB
Low Noise.



DC Brushless Motor

Torque-controlled motor protects the auger if the mixture freezes solid.



Low-Sugar Mix Capability

Handles mixes with Brix levels as low as 8%.



Polycarbonate Tanks

Durable, clear containers for excellent product visibility.



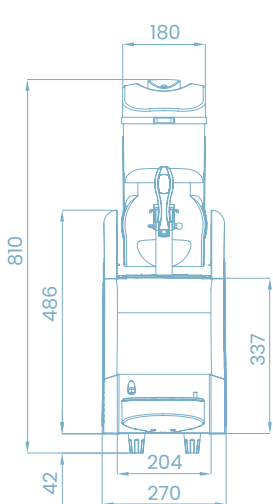
Auto Shut-Off Protection

Prevents damage and protects internal components.

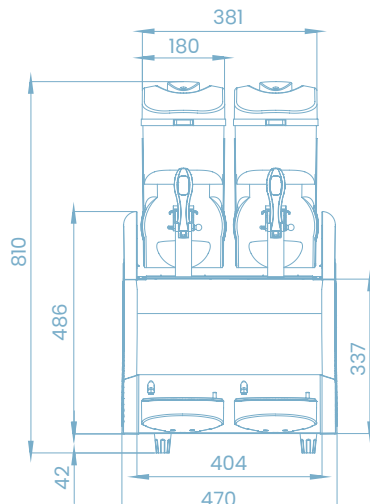
Refractometer



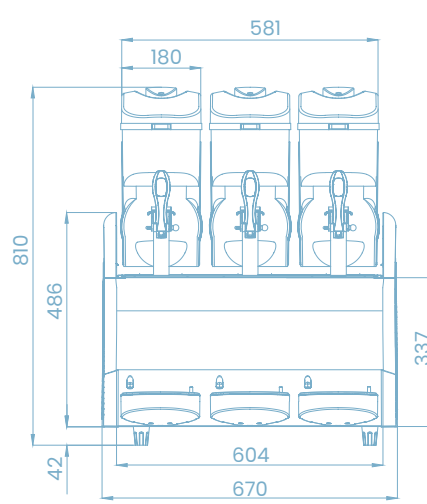
Code	Scale range	Minimum scale	Built-in automatic temp. compensation range
REF113	0 to 32% Brix	0.2%	10°C to 30°C



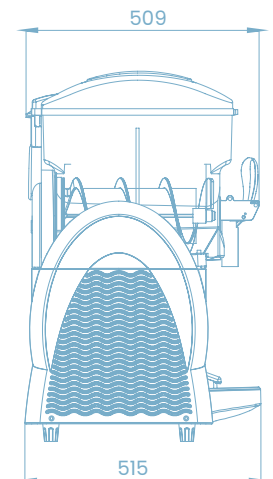
FABIGANI-1S



FABIGANI-2S



FABIGANI-3S



Side view

Code	Dimensions (WxDxH mm)	Packing Dimensions (WxDxH mm)	Output (kg/24hrs)	Temperature Range	Weight (kg)	Voltage	Power (W/A)
Single Bowl - 1x 12L							
FABIGANI-1S	270x515x810	340x580x945		-2°C to -4°C	31	240	400/10
Double Bowl - 2x 12L							
FABIGANI-2S	470x515x810	540x580x945		-2°C to -4°C	59	240	740/10
Triple Bowl - 3x 12L							
FABIGANI-3S	670x515x810	740x580x945		-2°C to -4°C	78	240	1150/10