Commercial Batch Ice Cream Freezer

This commercial batch ice cream freezer is suitable for hotels, restaurants, and chain stores. It offers high refrigeration efficiency and fast material output.

ADDITIONAL IMAGES

Product Overview

Professional Batch Freezing Solution

This commercial batch ice cream freezer is engineered for high-performance production of ice cream, gelato, sorbet, and frozen yogurt. Designed for reliability in busy food service environments like hotels and restaurants, it features a robust stainless steel construction that ensures both durability and hygiene. With an advanced refrigeration system and precise control over freezing time and mixing speed, this unit delivers consistent, high-quality results for your business.

Performance & Features

Performance Highlights

1 High	1 Fast
Refrigeration Efficiency	Serving Speed

Key Features

- Transparent lid for monitoring
- Integrated dispensing mechanism
- Adjustable freezing time and mixing speed
- Built-in overrun control for texture management
- Ventilation louvers for efficient cooling
- Adjustable feet for stability

Technical Specifications

Customization

- Adjustable Power
- Adjustable Voltage
- Adjustable Frequency

Construction	Stainless Steel Exterior, Durable Freezing Chamber

Applications

Suitable For

Hotels • Restaurants • Chain Stores • Ice Cream Shops • Gelato Parlors

Rooms 05–15, 13A/F South Tower, World Finance Centre, Harbour City, 17 Canton Rd, Tsim Sha Tsui, Kowloon, Hong Kong