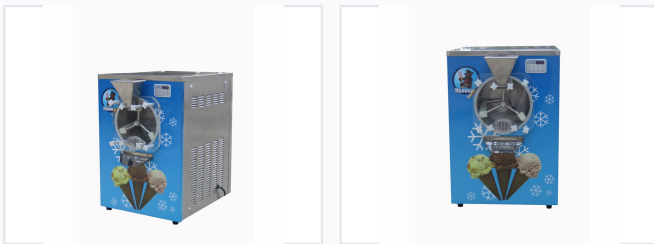


Gelato and Ice Cream Batch Freezer

This professional batch freezer is designed for creating gelato and ice cream. It features a stainless steel construction, digital controls, and a built-in freezing cylinder.



ADDITIONAL IMAGES



Product Overview

Professional Gelato and Ice Cream Batch Freezer

This high-performance batch freezer is engineered for commercial environments such as restaurants, cafes, and ice cream parlors. It features a robust stainless steel construction for hygiene and durability, combined with an advanced refrigeration system that ensures rapid cooling and consistent texture. With user-friendly digital controls and an efficient air-cooling system, this machine is designed to deliver smooth, creamy gelato and ice cream with every batch.

Technical Specifications

Production Capacity

15 L/h

Max Output

Cooling System

Air-cooled • Pure copper evaporator

Power Output

5000 W

Power Supply

220V/50Hz

Design & Build

Mechanical Design

- Double grooved pulley system
- Low-vibration electromotor
- Horizontal cylinder with rotating dasher
- Big fan blades for optimized airflow

Construction

Stainless Steel, Insulated Foam Layer

Performance

Key Operational Benefits

Feature	Benefit
Pulley Design	Reduced noise and slippage
Insulation	Energy saving and temperature stability
Evaporator	Faster heat transfer