

Rolled Ice Cream Machine with Topping Storage

This commercial machine creates rolled ice cream using a flat, refrigerated pan. It also features integrated topping storage containers for ingredient access.



Overview

Commercial Rolled Ice Cream Solution

This high-performance commercial ice cream machine is engineered for efficiency and ease of use in busy food service environments. Featuring a robust cooling system and integrated topping storage, it allows operators to create artisanal rolled ice cream quickly and consistently. Its stainless steel construction ensures durability and compliance with hygiene standards, making it an ideal addition to cafes, restaurants, and dedicated dessert parlors.

Performance & Capacity

Production Capacity

23 L/H

Max Output

Flavor Configuration	2 Flavors + 1 Mixed
Freezing Cylinder	2.5 L
Hopper Capacity	8.6 L

Technical Specifications

Refrigerant	R22 • R404a
Power Supply Options	220V/50Hz, 110V/60Hz
Power Consumption	1.7 KW
Compressor Brand Compatibility	Aspera/Panasonic

Dimensions & Logistics

Machine Dimensions	670 x 550 x 1360 mm
Packing Dimensions	840 x 680 x 1450 mm
Net Weight	150 KG
Outer Packaging	Plywood Case