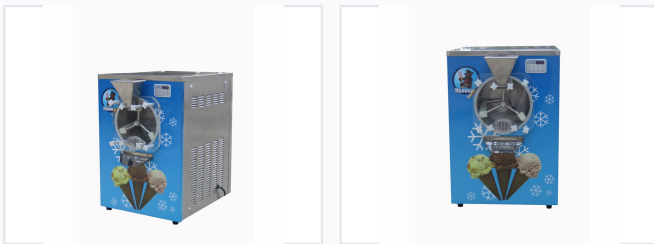


# Gelato and Ice Cream Batch Freezer

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