

Ice Cream Aging Vat

This aging vat is made of stainless steel. It is used for processing dairy products and beverages.



Product Overview

Professional Ice Cream Aging and Freezing Solution

This stainless steel ice cream batch freezer is engineered for small to medium-scale production environments. It features an integrated mixing motor and a cylindrical freezing chamber designed to ensure consistent texture and quality across various ice cream flavors. With precise temperature control and an ergonomic dispensing spout, this unit streamlines the production process for professional ice cream makers.

Technical Specifications

Production Scale

Small scale • Medium scale

Construction Material

Stainless steel

Key Features

Integrated mixing motor, Cylindrical freezing chamber, Temperature control system, Dispensing spout

Motor Placement

Top-mounted