CHEFS DEPOT
Culinary Supplies

CARPIGIANI

# Horizontal Batch Freezers




LABO 14 20 M LABO 8 12 E BOIL 5



# LABO 14 20 M

**LABO M** is Carpigiani's robust, technologically advanced, safe and easy to use horizontal batch freezer. It is built to produce ice cream with utmost hygiene and can easily be used by both the expert ice-cream maker and the aspiring artisan.

1. Pour a good mix into the machine and turn on the switch. This starts an automatic ice-cream production cycle.
2. Once the right consistency has been reached, an acoustic signal alerts you that the ice cream is ready for extraction.
3. Open the exit door and turn on the switch. The ice cream comes exits quickly and completely.

| Model | Hourly Production | | Mix quantity per batch | | Power supply | | | Installed power | Beater motor | Condenser | Net weight kg. | Dimensions mm. | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | kg. | Litres. | Min. litres | Max. litres | Voltage | Cycles | Phases | kW | speed | | | A | B | C |
| LABO 14 20 M | 14/20 | 20/28 | 2 | 4 | 200 or 380 | 50 | 3 | 2 | 2 | Water | 181 | 440 | 730 | 1280 |



# LABO 8 12 E

**LABO 8 12 E** is a compact counter batch freezer that is particularly suitable for catering and restaurants; it is a professional machine used to produce excellent artisan ice cream and delicious fruit sorbets.

It has been designed utilising the same technology as the large batch freezer of a gelateria's laboratory. It is complete, safe and easy to use. Just pour the mix into the machine, turn the switch and wait for the extraction signal. With the H.O.M. automatic ice-cream consistency control, **Labo 8 12 E** always ensures consistent production of high-quality ice cream and sorbets.

All components have been designed to guarantee the highest possible standard of hygiene and easy cleaning.

| Model | Hourly Production | | Mix quantity per batch | | Power supply | | | Installed power | Beater motor | Condenser | Net weight kg. | Dimensions mm. | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | kg. | Litres. | Min. litres | Max. litres | Voltage | Cycles | Phases | kW | speed | | | Width | Depth | Height |
| LABO 8 12 E | 8/12 | 11/17 | 1.2 | 2.5 | 220 | 50 | 1 | 1.8 | 1 | Air | 94 | 365 | 715 | 660 |



# BOIL 5

**BOIL 5** is a semi-automatic unit to be placed on the top of the horizontal batch freezer. It is useful in preparing cold mixes for sorbets or hot mixes for ice cream.

Pour the mix into the machine and turn the switch to control the mixing temperature. To heat to the pastuerisation temperature, it is necessary to set the thermostat to 85°C. Once the machine reaches this temperature, the mix pre-cooling begins. The cooling is then rapidly completed by pouring the mix into the batch freezer.

| Model | Hourly Production kg. | Tank capacity | | Power supply | | | Installed power | Net weight kg. | Gross weight kg. | Dimensions mm. | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | kg. | Min. litres | Max. litres | Voltage | Cycles | Phases | kW | | | Width | Depth | Height |
| BOIL 5 | 20 | 1.3 | 7 | 220 | 50 | 1 | 2.2 | 94 | 35 | 435 | 710 | 265 |

**Note related to all tables above**: Production and quantity of mix per ice cream vary according to temperature and type of mix used. Calculating an average increase in volume of ice cream of 40%. Other voltages and cycles available at additional cost. These performance figures are at room temperature of 25°C and with condenser water temperature of 20°C.

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