



LABO 8 12 E

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

It has been designed utilising the same technology as the big batch freezers of the gelateria's laboratory. It is complete, safe and easy to use.

It is only necessary to pour the mix in the machine, turn the switch and wait for the extraction's signal.

With the H.O.M. automatic ice-cream consistency control, Labo 8 12 E always ensures consistent production of ice-cream and high quality sorbets.

All the 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 kW	Beater motor speed	Condenser	Net Weight Kg.	Dimensions mm.		
	Kg.	Litres	Min. litres	Max. litres	Voltage	Cycles	Phases					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

Production and quantity of mix per ice-cream may 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 extra cost. - These performance figures are at an ambient temperature of 25°C and with condenser water temperature of 20°C.

BOIL 5

BOIL 5 is a semi-automatic unit you simply put on the top of the horizontal batch freezer, it is useful to prepare cold mix for sorbet or hot mix for ice-creams.

Pour the mix in the machine and turn the switch to control the cold or hot mixing.

To heat up to the pasteurisation temperature you need to select the thermostat at 85°C.

Once the machine reaches this temperature, the pre-cooling of the mix starts. The cooling is then rapidly completed by pouring the mix into the batch freezer.

The pouring is direct, quick and requires no manipulation.

While the batch freezer is producing the first ice-cream, you can pour a new mix into the Boil 5 for heating and start in sequence a continuous production.



MODEL	Hourly production Kg.	Tank capacity*		Power supply			Installed power kW	Net weight Kg.	Gross weight Kg.	Dimensions mm.		
		Min. litres	Max. litres	Voltage	Cycles	Phases				Width	Depth	Height
BOIL 5	20	1,3	7	220	50	1	2,2	27	35	435	710	265

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