



# Freeze&Go



Add fresh Ice Cream,  
Gelato, Sorbet,  
Frozen Custard  
and Custard to your  
restaurant's menu



**Performance and Quality** Create high-quality freshly made frozen desserts for any setting. Automatic control ensures creamy consistency. Can create frozen desserts with both classic mixtures as well as modern haute cuisine recipes. Mixing cup extracts easily for serving.



**Convenience** All it takes is 3 simple steps to you own fresh specialty frozen dessert. Air cooled machine runs on single phase power to fit into almost any setting.

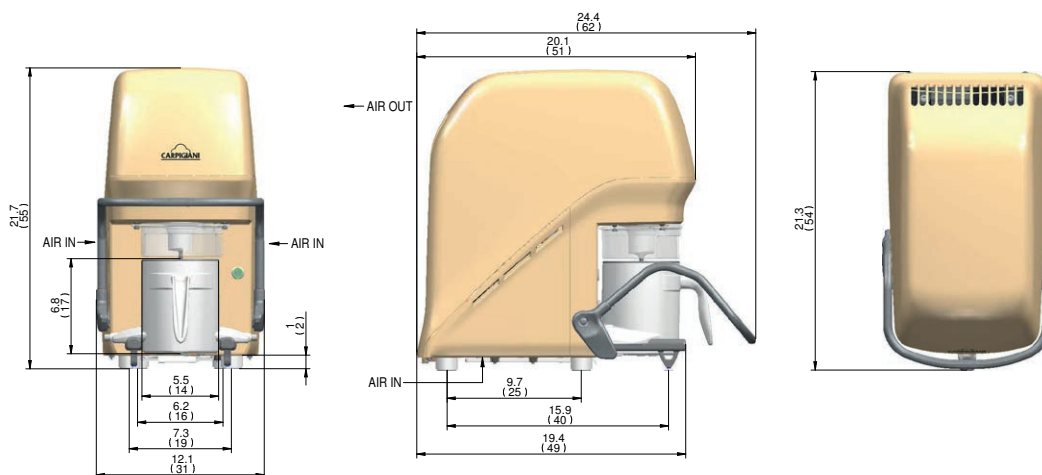


**Savings** Add freshly made Ice Cream to the product offer and gain independence on choice of flavors and cost. Low electrical consumption.



**Hygiene** Cup does not need to be chilled in freezer and is made from food grade plastic and stainless steel.





## AIR

Weights	lbs.	kgs.	
Net	72.75	33	
Crated	99.2	45	
	cu. ft.	cu. m.	
Volume	8.48	0.24	
Dimensions	in.	cm.	
Width	12.1	31	
Depth (handle opened)	24.4	62	
Depth (handle closed)	21.3	54	
Height	21.7	55	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
115/60/1 Air	10A	10A	1P, 1W

## Specifications

### Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

### Beater Motor

0,12 HP

### Refrigeration System

R404A

### Air Cooled \*

Minimum clearance: 0" (0 cm) on both side panels and 19.7" (50 cm) above panel for proper air circulation.

### Tank Capacity

0.5 quarts (0.47 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68 °F (20 °C).

## Bidding Specs

Electrical Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral ☐ Yes ☐ No Cooling ☐ Air ☐ Water

Options \_\_\_\_\_



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