

VERTICAL BATCH FREEZER IC3

The project of this machine was directly inspired by the sorbettiera machine and thanks to the modern advanced technology, today we can make gelato in a fast and easy way by preserving the old tradition of the ancient technique.

Batch freezer IC3 has Small size, easy operation and excellent quality.

该款冰淇淋机设计受雪芭机的启发，结合现代科技；使我们可以在保持传统方法的基础上快捷和简单的制作

GELATO。

冰淇淋凝冻机IC3 具有体型小、操作便捷、优良的品质。



BATCH FREEZER IC3 硬冰机系列

MODEL 型号	IC 3
DIMENSIONS (mm) 尺寸 (mm)	547x554x430
WEIGHT NET/GROSS KG 净重/毛重 (kg)	65/80
POWER SUPPLY V/Ph/Hz 电源V/Ph/Hz	198-240/1/50
POWER (W) 功率 (W)	1000
FREE-STANDING (F) / TABLE TOP (T) 落地式/桌上型	T
CAPACITY (L) 缸体容积 (L)	5
INPUT (MIN/MAX) (L) 原料投放 (下限/上限) (L)	1 / 2
CYCLE TIME (min) 每批时间 (min)	15-20
HOURLY PRODUCTION (lt) 产能 (L)	8-10
AIR COOLING 风冷	✓

*Ingredients temperature 4°C/原料温度

*Environment temperature 25°C/环境温度

*With air cooling system /标准配置：风冷散热

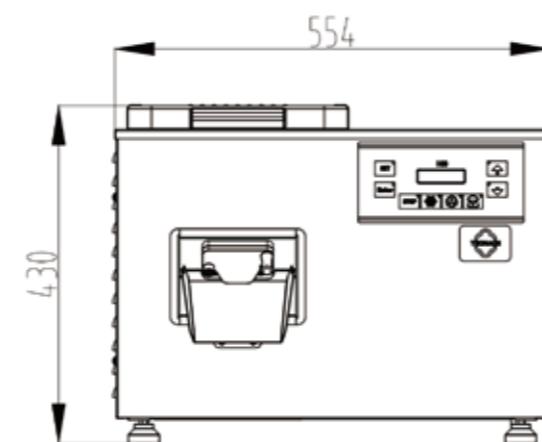
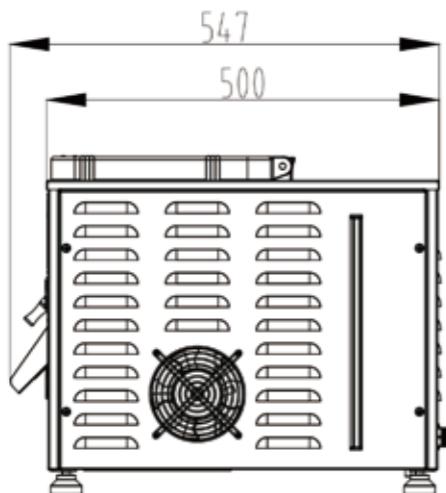


Table top machine for small specific needs for gelato Chefs. Designed specifically for restaurants or bars.

台式机主要为要求空间小、产量小的客户设计，适用于酒店、酒吧、咖啡店等场所。

Scraper/刮刀



Removable and flexible agitator blade touches the vertical cylinder of the batch freezer to obtain a perfect mix during the working process.
带弹性且可便携拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，搅拌分布均匀。

304 Stainless Steel/304不锈钢

Thanks to the vertical cylinder we can constantly see the evolving of gelato during its processing and it is easy to add further ingredients.
垂直缸桶设计，在生产过程中我们可以便于查看冰淇淋的状态，方便添加后续所需要的冰淇淋原料。



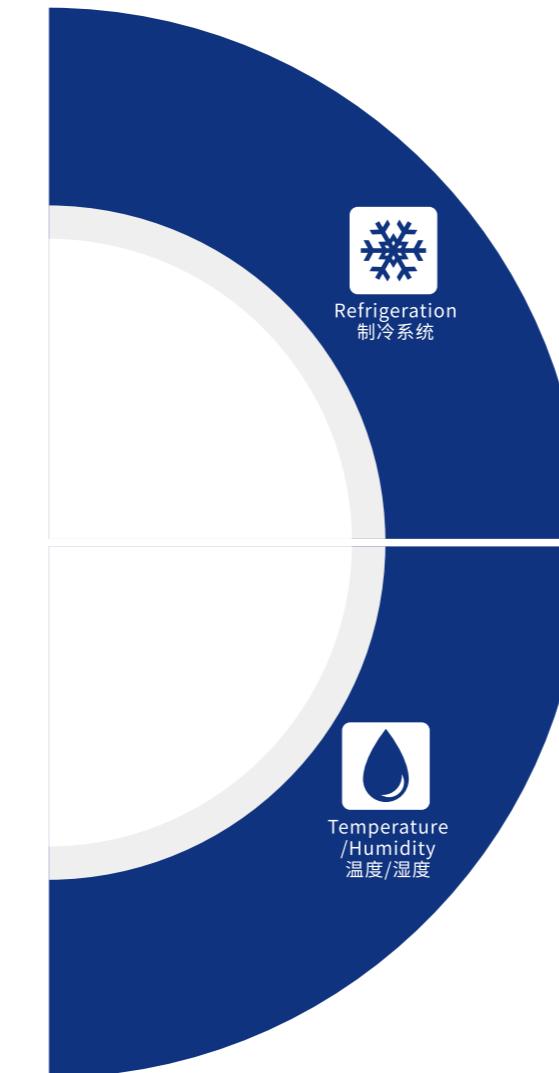
Display/控制面板



Digital microcomputer is easy to operate. Two set languages with the possibility to set the machine by timing or by degree to have a precise control of final product.
微电脑数字控制系统简单易操作，界面可中英文切换，内置时间和温度两种控制模式，客户可根据制作需要进行选择。

BATCH FREEZER IC3

Front panel door designing, Convenient discharging and random modeling.
前出料口设计，方便出料、随意造型。



Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.
该机型配备全封闭品牌压缩机：效能高、消耗低、低噪音。

The range of IC3 batch freezer is available with air cooling with R404A gas refrigeration and climatic class °C / RH %, TEMPERATURE 25°C, HUMIDITY 60%.

IC3系列冰淇淋凝冻机制冷系统冷却方式为风冷，制冷剂为新型冷媒R404A，能够在环境温度25°C，湿度60RH%的条件下正常工作。

VERTICAL BATCH FREEZER IC5/8 RANGE

The project of this machine was directly inspired by the sorbettiera machine and thanks to the modern advanced technology, today we can make gelato in a fast and easy way by preserving the old tradition of the ancient technique.

Batch freezer IC5 has Intelligent control panel, easy operation and excellent quality.

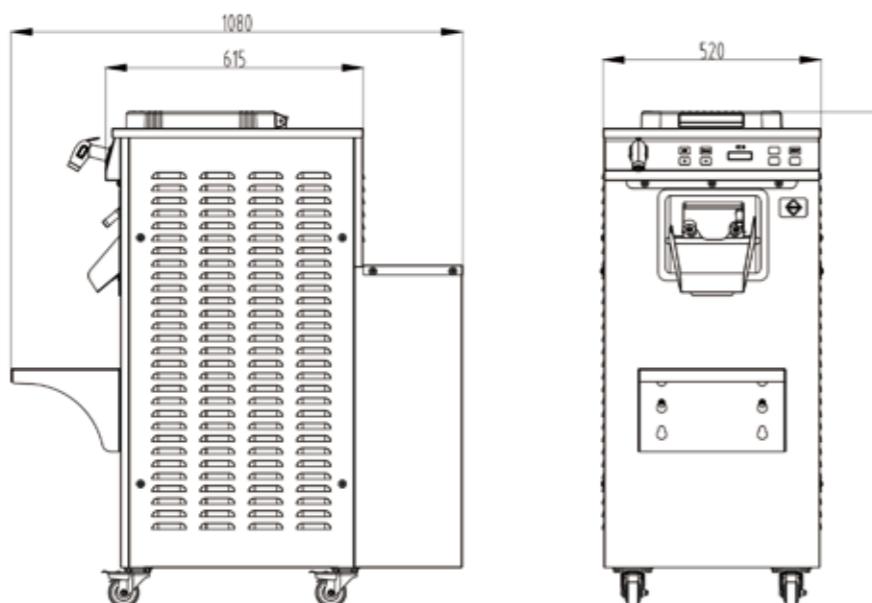
该款冰淇淋机设计受雪芭机的启发，结合现代科技；使我们可以在保持传统方法的基础上快捷和简单的制作冰淇淋。
冰淇淋凝冻机 IC5 具有智控面板、操作便捷、优良的品质。



BATCH FREEZER IC5/8
硬冰机系列

MODEL 型号	IC 5	IC 8
DIMENSIONS (mm) 尺寸 (mm)	520x1080x1200	520x1080x1200
WEIGHT NET/GROSS KG 净重/毛重 (kg)	184/204	195/215
POWER SUPPLY V/Ph/Hz 电源V/Ph/Hz	380-400/3/50	380-400/3/50
POWER (W) 功率(W)	3100	4000
FREE-STANDING (F) / TABLE TOP (T) 落地式/桌上型	F	F
CAPACITY (L) 缸体容积 (L)	12	14.5
INPUT (MIN/MAX) (L) 原料投放 (下限/上限) (L)	3 / 5	5 / 8
CYCLE TIME (min) 每批时间 (min)	15-20	15-20
HOURLY PRODUCTION (lt) 产能 (L)	12-15	20-25
AIR COOLING 风冷	√	√
WATER COOLING 水冷	OPTIONAL	OPTIONAL

*Ingredients temperature 4°C /原料温度
*Environment temperature 25°C/环境温度
*With air cooling system /标准配置：风冷散热



Free-standing machine for medium specific needs for gelato Chefs. Designed for those who desire to open a gelato shop.
该机型为落地式主要为要求产量中等的客户设计，适用于冰淇淋店、甜品店等场所。

Scraper/刮刀



Removable and flexible agitator blade touches the vertical cylinder of the batch freezer to obtain a perfect mix during the working process.
带弹性且可便携拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，使搅拌分布均匀。

304 Stainless Steel/304不锈钢

Thanks to the vertical cylinder we can constantly see the evolving of gelato during its processing and it is easy to add further ingredients.
垂直缸桶设计，在生产过程中我们可以方便查看冰淇淋的状态，方便添加后续所需要的冰淇淋原料。



Display/控制面板



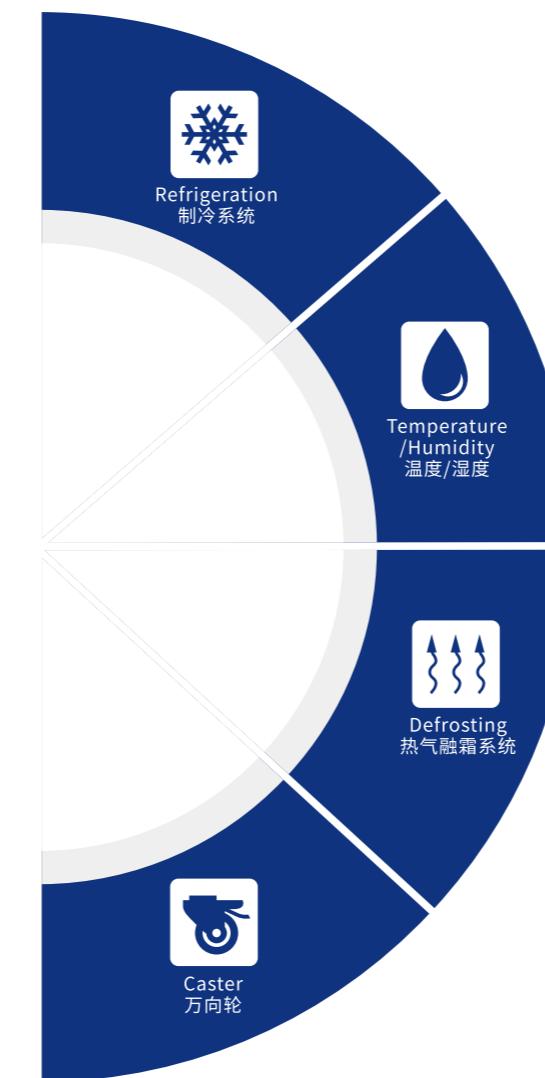
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微电脑数字控制系统简单易操作，界面可中英文切换，内置时间和温度两种控制模式，可根据需要进行选择。

IC5/8 RANGE



Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.
制冷系统配备全封闭品牌压缩机：效能高、消耗低、低噪音。

The range of IC5 batch freezer is available with air or water cooling with R404A gas refrigeration and climatic class °C / RH %, TEMPERATURE 25°C, HUMIDITY 60%.
IC系列冰淇淋凝冻机制冷系统冷却方式为风冷或水冷可选，制冷剂为新型冷媒R404A，能够在环境温度25°C，湿度60RH%的条件下正常工作。



The production can be recovered quickly because of frozen caused by power failure or other faults.
因断电或其他故障出现冻缸现象，可以尽快恢复生产。

Direction wheels with brake for easy moving.
配置万向带刹车活动脚轮，方便移动。