



## Boil 5

# Mix Treatment



BOIL 5 - is a semi-automatic unit you simply place on top of the your Carpigiani Labo or Labotronic batch freezer. It is ideal for the preparation of both hot & cold mixes for Sorbet, Gelato & Ice Cream. Operation is simple - Pour in the mix, turn to hot or cold preparation.

### Features Include:

- Preparation for Hot & Cold mix
- Thermostatic heating control
- Rapid cooling via water cooled heat exchange
- Direct pouring into the batch freezer
- Water tap for cleaning
- Single phase power

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



Carpigiani manufactures a complete line of ice cream production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Cream Dispensers, Granita Machines, Mix Processing & Treatment Equipment.

Something for everyone!