

CARPIGIANI

Labo 8 12E

Batch Freezer



The Perfect Solution for Chefs and Small Operations!

This compact batch freezer offers the same quality and durability of our larger models, while fitting on your counter. In a matter of minutes, you can create the finest gelato, ice cream, sorbets, and much more! Chefs, fine restaurants, bakeries, and coffee shops across the nation choose Carpigiani, maker of the finest batch freezers in the world.

Features Include:

- Electronic consistency control offers semi-automatic operation
- Heavy duty drive system results in a firmer product and longer machine life
- Cylinder design provides faster production and smoother product
- Beater design provides maximized extraction, minimizing flavor overlap
- Adjustable timer alerts you when product is ready
- Cleans and sanitizes in minutes

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

Manufacture reserves the right to change specifications without notice



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

Something for everyone!