

CARPIGIANI

Labo 14 20M

Batch Freezer



LABO 14 20M - is Carpigiani's robust horizontal mechanical batch freezer. Simple & safe to use. It is built to produce ice-cream with the maximum hygiene and can comfortably be used by the expert ice-cream maker and also easily by the aspiring artisan,

Features Include:

- Direct expansion cylinder
- Patented H.O.M. (HARD-O-MATIC) control guarantees the correct consistency every time
- Insulating door with opening, loading & unloading safety device
- 3 Way monobloc beater with polimeric blades
- Air or water cooled refrigeration system
- Steel chassis treated with anti-corrosion resins.

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					A	B	C
LABO 14 20 M	14/20	20/28	2	4,5	220 or 380	50	3	2	2	Water	181	440	730	1280

Manufacture reserves the right to change specifications without notice



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!