

Add artisanal gelato to your menu







> ARTISANAL GELATO

In just a few minutes the gelato is ready to be served to your customers.





All of Carpigiani's technology in just 55 cm and a totally renewed vintage design.





3 simple steps to make your own gelato

Pour the chilled mix in the cylinder; Connect the cylinder to the machine and start freezing;

The machine will tell you when the gelato is ready!



Just one cylinder to freeze, store, and serve the gelato. Practical and simple to store.



> CONVENIENCE

Optional additional cylinders to facilitate production. Available also as spare parts.



The machine tells you when the gelato is ready, keeping it at the proper consistency until the cylinder is removed.





The compact **size** makes it easy to use anywhere. Just plug it in and it's ready to go.



SAFETY

The beater stops immediately if the **protective lid** is removed during freezing.



Rounded corners make it even more safe.





The **cylinder** and **beater** can be easily removed for washing.

The **cylinder's protective lid** closes every time the cylinder is removed from the machine, facilitating washing.





Technical specifications

\frown	Hourly production	Cylinder capacity	Electrical supply	Nominal Power	Condenser	C	Dimensions in (cm at base	1)	Net Weight	
	kg	Min Max g g	Volts Hz Ph	W		Width	Depth	Height	kg	
Freeze&Go	5	150 500	230 50 1	500	Air	31	54 handle up 62 handle down	55	36	

Hourly production rates vary according to the ingredients used. Production rates refer to a room temperature of 25°C.

Freeze&Go is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate. Carpigiani reserves the right to make any changes it deems necessary without notice.



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