

THE TECHNOLOGY



Horizontal batch freezers

LABO

LABO M

LABO M is Carpigiani's robust horizontal batch freezer, technologically up to date, safe and easy to use. It is built to produce ice-cream with the maximum hygiene and can comfortably be used by the expert ice-cream maker but also easily by the aspiring artisan.



- 1) Pour a good mix into the machine and turn the switch, this starts an automatic cycle of ice-cream production.
- 2) Once the right consistency has been reached, an acoustic signal alerts you that the ice-cream is ready for extraction
- 3) Open the exit door and turn the switch, the ice-cream comes out fast and completely.



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
LABO 20 30 M	20/30	28/42	3	6,5	220 or 380	50	3	2,9	2	Water	240	460	850	1280
LABO 30 45 M	30/45	42/63	4,5	9,5	220 or 380	50	3	4	2	Water	300	610	880	1280

Production and quantity of mix per ice-cream may vary according to temperature and type of mix used. Calculating an average increase in volume of ice-cream of 40% - Other voltages and cycles available at extra cost. - Air cooled condenser also available at extra cost. These performance figures are at an ambient temperature of 25°C and with condenser water temperature of 20°C.

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The LABO M's batch cylinder has a high refrigerating efficiency thanks to its large diameter and direct expansion system.

The automatic patented H.O.M. (HARD-O-MATIC) control system guarantees high quality ice-cream, of the correct consistency, whatever the mix.



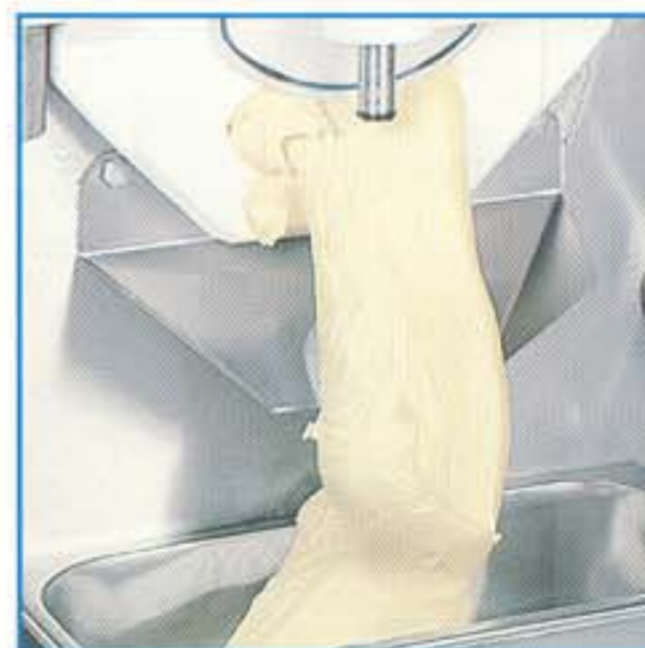
Wide loading hopper to easily pour the mix in the machine.



Easy to read control switch to activate production, extraction, cleaning and stop



Electronic timer that is easy to read, even from a distance, the expiring time of production



Very wide ice-cream exit to make easier the fast and complete emptying of the cylinder.

Insulating door with opening, loading and unloading safety device; eccentric clamping mechanism for easy quick door closing and opening; special hinge for easy dismantling and assembly of door. Stainless steel door available on request at additional cost.

3 way monobloc beater with polimeric blades to efficiently treat any mix. Two working speeds: low for the production, high for the extraction.

Wide shelf which can be adjusted for height, with rubber surface for ice cream tubs.

Built-in tap for washing (1420 model excluded). Tap for putting directly the water in the cylinder for washing

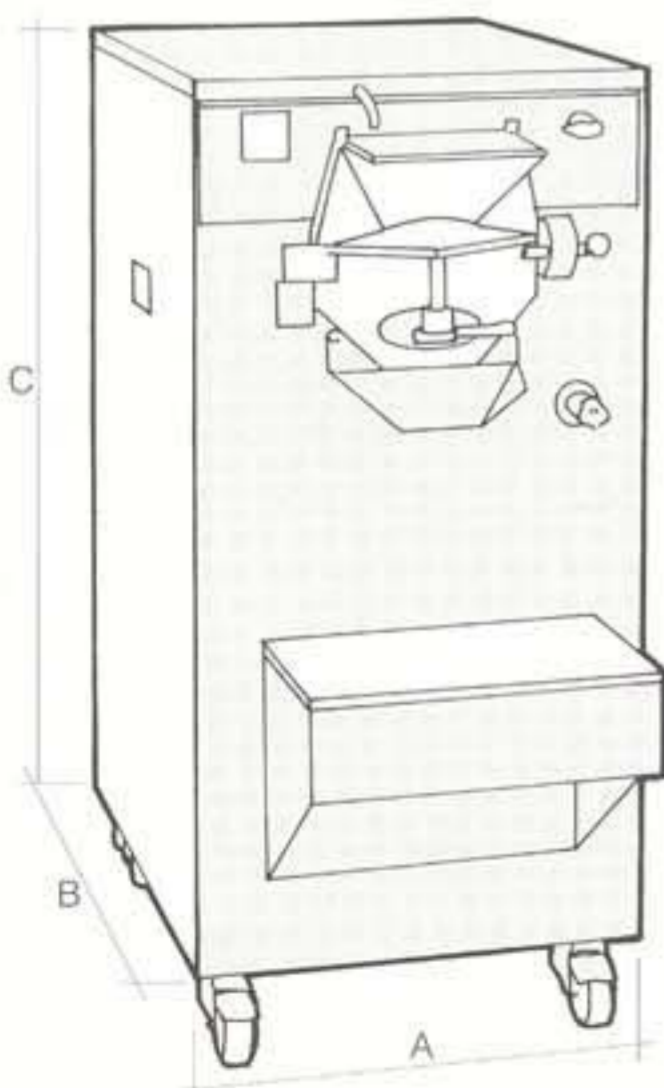
Refrigeration plant. Sound proofed to international standards.

Water cooled condensor; or for the areas of poor water supply an air condensor is an option available at a small additional cost.

Steel chassis treated with anti-corrosion reseins.

Stainless steel body.

Castors that enable the machine to be moved easily.





LABO 8 12 E

LABO 8 12 E is a compact counter batch freezer particularly suitable for catering and restaurants; it is a professional machine to produce excellent artisan ice-cream and delicious fruit sorbets.

It has been designed utilising the same technology as the big batch freezers of the gelateria's laboratory. It is complete, safe and easy to use.

It is only necessary to pour the mix in the machine, turn the switch and wait for the extraction's signal.

With the H.O.M. automatic ice-cream consistency control, Labo 8 12 E always ensures consistent production of ice-cream and high quality sorbets.

All the components have been designed to guarantee the highest possible standard of hygiene and easy cleaning.

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

Production and quantity of mix per ice-cream may vary according to temperature and type of mix used. - Calculating an average increase in volume of ice-cream of 40% - Other voltages and cycles available at extra cost. - These performance figures are at an ambient temperature of 25°C and with condenser water temperature of 20°C.



BOIL 5

BOIL 5 is a semi-automatic unit you simply put on the top of the horizontal batch freezer, it is useful to prepare cold mix for sorbet or hot mix for ice-creams.

Pour the mix in the machine and turn the switch to control the cold or hot mixing.

To heat up to the pasteurisation temperature you need to select the thermostat at 85°C.

Once the machine reaches this temperature, the pre-cooling of the mix starts. The cooling is then rapidly completed by pouring the mix into the batch freezer.

The pouring is direct, quick and requires no manipulation.

While the batch freezer is producing the first ice-cream, you can pour a new mix into the Boil 5 for heating and start in sequence a continuous production.

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

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