



Add Homemade Gelato
to Your Restaurant's Menu



Gelato and sorbets in just 5 minutes

Freeze&Go

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Freeze&Go. All of Carpigiani's technology concentrated in only 50 cm!

Freeze&Go takes up very little space in your kitchen and is designed to meet the specific needs of restaurants.

Freeze&Go lets you add delicious artisan gelato to your menu.

Just pour the chilled mix, start the machine ... and only 5 minutes later the gelato is ready to serve.

Freeze&Go is easy to clean. After only a few seconds it is ready to make a new, fresh batch of gelato.

Surprise your customers with this high-quality product.



3 simple steps to make your own gelato



Pour the chilled mix in the mixing cup



Push the button



Serve your fresh homemade gelato!



In just 5 minutes you can prepare 5 servings of homemade gelato.



Use your imagination to maximize presentation. Freeze&Go will take care of the quality!




CARPIGIANI





📄 Main Features

- Countertop machine
- Mixing cup extracts easily for serving
- Easy to clean
- Air cooled
- Runs on household electricity

👍 Optional

Additional mixing cups for an assortment of ready-to-serve flavors

✂️ Technical Features

MODEL	Hourly Production	Rated Power	Refrigeration System		Cylinder Size	Dimensions (mm)			Net Weight
	kg	W				Width	Depth	Height	kg
Freeze&Go	5	550	Compressor: 300 W	Refrigerant: R-404A	500 ml	260	530	530	30

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 modify, without notice, all parts deemed necessary.

Dealer

Carpigiani
helps you smile!



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