

# Freeze&Go

Add artisanal gelato  
to your menu



  
**CARPIGIANI**



## > PERFORMANCE AND QUALITY

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.



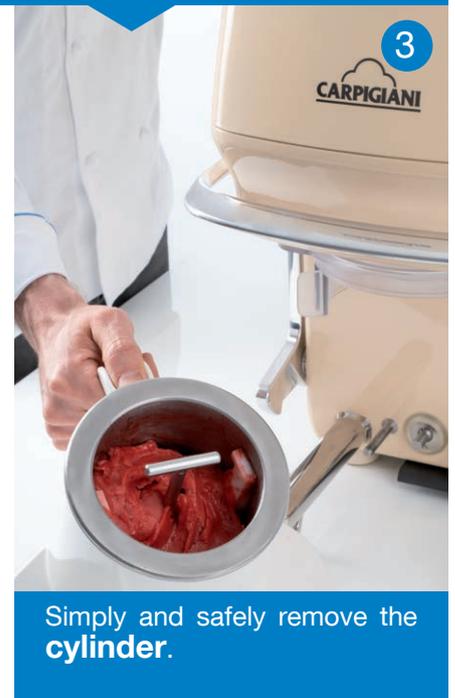
## > PERFORMANCE AND QUALITY

**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!



Simply and safely remove the **cylinder**.

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



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

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



## > SAFETY



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



Rounded corners make it even more **safe**.



## > HYGIENIC



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



	Hourly production	Cylinder capacity		Electrical supply			Rated power input	Condenser	Dimensions in (cm) at base			Net Weight
	kg	Min g	Max g	Volts	Hz	Ph	W		Width	Depth	Height	kg
<b>Freeze&amp;Go</b>	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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