



Add Homemade Ice Cream
to your Restaurant's Menu



Ice Cream 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 the kitchen and is designed to meet a restaurant's specific needs. Freeze&Go offers the possibility to add to the menu of the day, a delicious instant homemade ice cream.

Pour the chilled mix, start the machine ... and the ice cream is ready to serve.

Freeze&Go is easy to clean, after a few seconds it is ready to freeze ice cream again.

Surprise your customers with a high quality product.



It takes 3 steps to obtain a real ice cream



Pour the chilled mix in the cylinder



Start the freezing process



A beep will warn you once the ice cream is ready!



In just 5 minutes you can prepare 5 servings of homemade ice cream.

You use your imagination to garnish the ice cream. Freeze&Go will take care of the quality!






CARPIGIANI

Freeze&Go



📄 Main Features

- Counter top machine
- Unique cylinder design
- Rapid extraction of the cylinder to serve the ice cream
- Air-cooled condensation
- Single phase
- Easy to clean

👍 Optional

Additional cylinders, increase ice cream assortment

🔧 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.

Dealer

Carpigiani
helps you smile!



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