

VERTICAL BATCH FREEZER IC3



IC range was inspired by the sorbettiera machine , with the modern technology , we can easy and fast to make gelato but with traditional ancient technique .

IC3 is small batch freezer with excellent quality , easy to use .

该款冰淇淋机设计受雪芭机的启发，结合现代科技；使我们可以保持传统方法的基础上快捷和简单的制作 GELATO 。

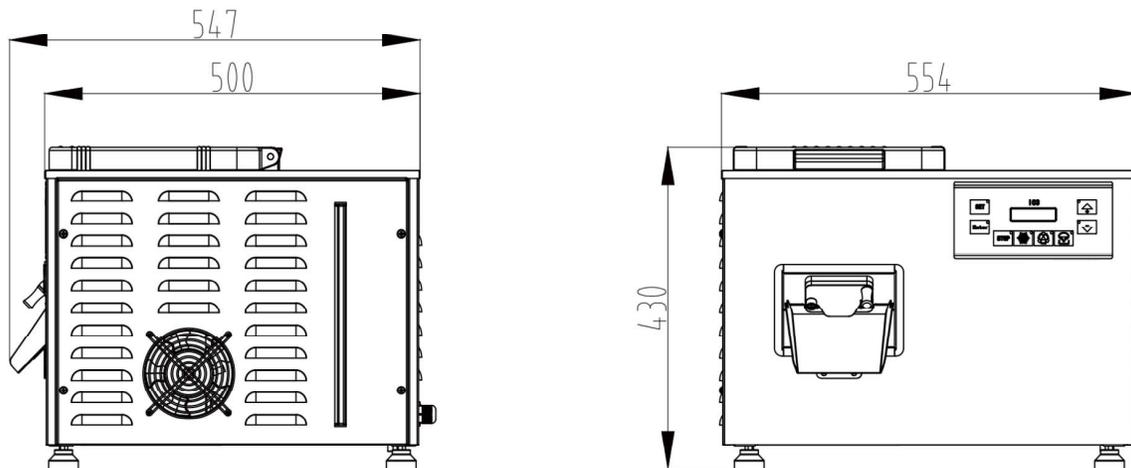
冰淇淋凝冻机 IC3 具有优良的品质，体型小、操作便捷。

MODEL 型号	IC3
DIMENSIONS (mm) 尺寸 (mm)	547*554*430
WEIGHT NET/GROSS (kg) 净重/毛重(kg)	65/80
POWER SUPPLY V/Ph/Hz 电源 V/Ph/Hz	198-240/1/50
POWER (w) 功率 (W)	1000
FREE-STANDING (F)/TABLE TOP (T) 落地型/桌上型	T
CAPACITY (L) 缸体容积 (L)	5
INPUT (MIN/MAX) (L) 原料投放(下限/上限) (L)	1/2
CYCLE TIME (min) 每批时间 (min)	15-20
HOURLY PRODUCTION(L) 产能 (L)	8-12
AIR COOLING 风冷	√

*Ingredients temperature 4°C/原料温度 *Environment temperature 25°C/环境温度 *With air cooling system /标准配置：风冷散热

Counter-top batch freezer are suitable for hotel , bars , coffee shops etc which have small space available and small production requirements .

台式机主要为要求空间小、产量小的客户设计，适用于酒店、酒吧、咖啡店等场所。



Scraper/刮刀



Removable and flexible agitator blades touch the Vertical cylinder to obtain a consistent and homogeneous mixing .

带弹性且可便携拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，搅拌分布均匀。

Cylinder / 缸体

Vertical cylinder is convenient to check gelato-making processing and easy to add further ingredients if necessary .
垂直缸桶设计，在生产过程中我们可以便于查看冰淇淋的状态，方便添加后续所需要的冰淇淋原料。



Display/控制面板



Digital microcomputer operation system is easy to use , with Chinese and English languages available ; there are two operation programs , Time mode and Temperature mode to be chosen .

微电脑数字控制系统简单易操作，界面可中英文切换，内置时间和温度两种控制模式，客户可根据制作需要进行选择。

■ BATCH FREEZER IC3

Front panel door designing , Convenient discharging and random modeling .
前出料口设计 , 方便出料、随意造型 。



Hermetic branded compressor ; high efficiency ,
low consumption and lower noise .

该机型配备全封闭品牌压缩机 : 效能高、消耗低、低噪音 。

IC3 batch freezer is available with air cooling ;
With R404A refrigeration gas ;
Working under the condition of 25°C ambient temperature and RH 60% .

IC3系列冰淇淋凝冻机制冷系统冷却方式为风冷 ;
制冷剂为新型冷媒R404A ;
能够在环境温度25°C , 湿度60RH%的条件下正常工作 。



Refrigeration
制冷系统



Temperature
/Humidity
温度/湿度

VERTICAL BATCH FREEZER IC5/8 RANGE



IC range was inspired by the sorbettiera machine , with the modern technology , we can easy and fast to make gelato but with traditional ancient technique .

IC5 is free-standing batch freezer with smart control panel , easy to use .

该款冰淇淋机设计受雪芭机的启发, 结合现代科技 ; 使我们可以在保持传统方法的基础上快捷和简单的制作 GELATO 。

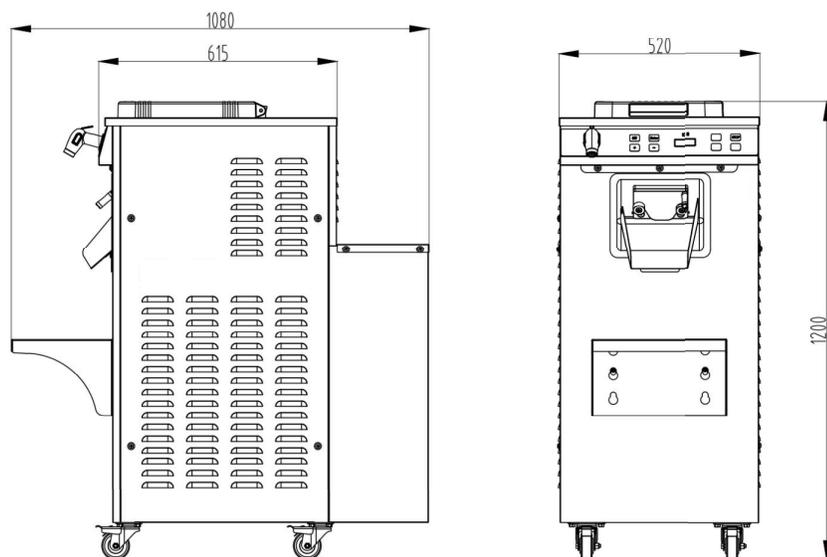
冰淇淋凝冻机 IC5 具有智控面板、操作便捷、优良的品质 。

MODEL 型号	IC5	IC8
DIMENSIONS (mm) 尺寸 (mm)	520*1080*1200	520*1080*1200
WEIGHT NET/GROSS (kg) 净重/毛重(kg)	184/204	195*215
POWER SUPPLY V/Ph/Hz 电源 V/Ph/Hz	380-400/3/50	380-400/3/50
POWER (w) 功率 (W)	3100	4000
FREE-STANDING (F) /TABLE TOP (T) 落地型/桌上型	F	F
CAPACITY (L) 缸体容积 (L)	12	14.5
INPUT (MIN/MAX) (L) 原料投放(下限/上限) (L)	3/5	5/8
CYCLE TIME (min) 每批时间 (min)	15-20	15-20
HOURLY PRODUCTION(L) 产能 (L)	20-30	35-48
AIR COOLING 风冷	√	√
WATER COOLING 水冷	OPTIONAL	OPTIONAL

*Ingredients temperature 4°C /原料温度 *Environment temperature 25°C/环境温度 *With air cooling system /标准配置：风冷散热

Free-standing machine for medium to large batching gelato demand , it fits for those who desire to open a gelato shop , dessert shop etc.

该机型为落地式主要为要求产量中等的客户设计 ,适用于冰淇淋店、甜品店等场所。



Scraper/刮刀



Removable and flexible agitator blades touch the horizontal cylinder to obtain a consistent and homogeneous mixing . Thermal impermeable , non-adhesive , spring-loaded POM scrapers , remain the cylinder clean and freeze evenly , to give a beautiful finish gelato presentation .

带弹性且可便捷拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触，使搅拌均匀平衡。
导热系数低，不粘料，弹簧式POM刮刀刮料干净，让冰淇淋料制冷均匀。

Cylinder / 缸体

Vertical cylinder is convenient to check gelato-making processing and easy to add further ingredients if necessary .

垂直缸桶设计，在生产过程中我们可以方便查看冰淇淋的状态，方便添加后续所需要的冰淇淋原料。



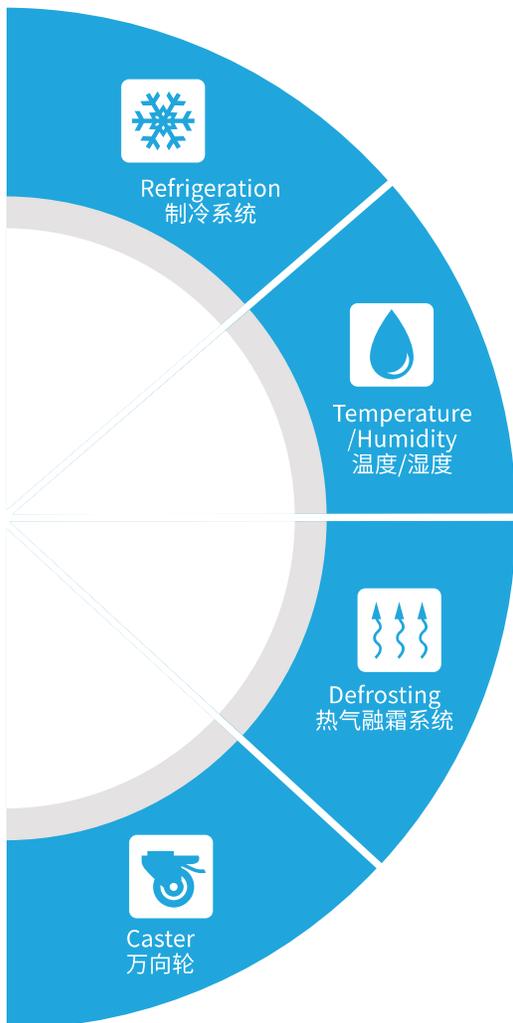
Display/控制面板



Digital microcomputer operation system is easy to use .

微电脑数字控制系统简单易操作。

IC5/8 RANGE



Hermetic branded compressor : high efficiency , low consumption and lower noise.

制冷系统配备全封闭品牌压缩机 : 效能高、消耗低、低噪音。

There are air cooling or water cooling available for IC ,
With R404A refrigeration gas ;

Working under the condition of 25°C ambient temperature and RH 60%.

IC系列冰淇淋凝冻机制冷系统冷却方式为风冷或水冷可选，
制冷剂为新型冷媒R404A；

能够在环境温度25°C，湿度60RH%的条件下正常工作。

Defrosting system is set for the situation of powder cut and or cylinder frozen caused by other reasons , so that can resume the production fast .

因断电或其他故障出现冻缸现象，可以尽快恢复生产。

Omni-directional wheels with brake , convenient to move freely .

配置万向带刹车活动脚轮，方便移动。