



Add Homemade Ice Cream
to Your Restaurant's Menu



Ice Cream and sorbets in just 5 minutes

Freeze&Go

Freeze&Go

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 ice cream to your menu.

Just pour the chilled mix, start the machine ... and only 5 minutes later the ice cream 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 ice cream.

Surprise your customers with this high-quality product.



3 simple steps to make your own ice cream



Pour the chilled mix in the mixing cup



Push the button



Serve your fresh homemade ice cream!



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



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






CARPIGIANI

Freeze&Go



📄 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.

Dealer

Carpigiani helps you smile!



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