12/24 QT

12QT: 12 quarts (11 liters) per batch
24QT: 24 quarts (22 liters) per batch

The 24QT is perfect for large production ice cream stores, ice cream shops with multiple locations, filling pints, quarts and small wholesale production.

Known as the "Rolls Royce" of batch freezers, the 24QT can make homemade ice cream, super premium ice cream, gelato, frozen yogurt, custard, dairy free ice cream, cream ices, fresh fruit sorbets, frozen lemonade, Italian ice and sherbet.

With the ability to add cookies, candies, fruits and any ingredient you desire straight into the machine, you can achieve the best quality of ice cream by incorporating the real fresh flavors into your ice cream mix.

WIth the IOC you have the ability to control the amount of overrun in your product. You can choose from the 12 different presets or run it in manual speed to achieve your desired texture.

The 12QT is built with the same components as the 24QT, for when smaller quantities are needed. Available in air cooled or water cooled, single or three phase.

IOC (Infinite Overrun Control)

The IOC includes 12 different presets that allow you to select the right dasher speed to create the perfect overrun and texture for your frozen dessert creations. It even has a manual speed setting that will allow you to choose the exact dasher speed of your choosing.

There are videos for Setup, Operation, Maintenance and Troubleshooting. Using these videos to train your staff will ensure consistent practices throughout your operation, and increased efficiency by answering questions to keep your machine up and running.

Specifications:

12/24QT:
Dasher Motor: 3 H.P.
Condensing Unit: 3 H.P.
Electrical:
◆208-230/1/60
  40 AMP Breaker
◆208-230V/3/60
  30 AMP Breaker
◆380/3/50
  20 AMP Breaker
◆440/3/60
  20 AMP Breaker
Dimensions:
  23-1/2" W x 36-1/2" D x 50" H
Water Cooled or Air Cooled
Shipping weight: 635 lbs

Made In The U.S.A.

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