



LABO 8 12 E

Horizontal Batch Freezer for homemade ice cream

The LABO 8/12E is a compact batch freezer particularly suitable for the production of excellent homemade ice cream and delicious fruit sorbets by caterers and restaurants. It has the same technology of the large capacity batch freezers for the ice cream parlour: the horizontal cylinder, a single piece, monolithic, three bladed beater ensuring automatic ice cream extraction.

It is complete, safe and easy to use.

With the H.O.M. automatic ice cream consistency control, LABO 8/12E always ensures a constant production of high quality ice cream and sorbets.

It is a professional machine also suitable for the production of larger quantities to be stored and subsequently served as desserts and/or single portions.



Wide loading hopper with safe lid to pour the mix into the machine.



Easy to read control switch to activate production, extraction, cleaning and stop.



Insulated door with safety device and ice cream extraction system conforming to International Safety Standards.

MODEL	* Hourly output		Quantity per batch		Electric power			Installed power	Beater motor	Condenser	Net weight	Dimensions mm.		
	Kg.	Litres	Min. lt.	Max. lt.	Volt	Hz	Ph	kW	speed		kg.	Width	Depth	Height
LABO 8 12 E	8/12	11/17	1,2	2,5	230	50	1	1,8	1	Air	94	365	715	660

Output and quantity of mix per batch may vary according to operating conditions and on the kind of mix used. - * Considering an average 40% overrun.
Different electric specifications available upon request and with price surcharge.
Performance measured at a room temperature of 25°C.

