



Labo

6/9 XPL P - 8/12 XPL P

The solutions for those looking for a high-performance countertop batch freezer

Professional and reliable to expand your menu with new, surprising recipes.

Ideal for foodservice and catering, they make it possible to freeze gelato and sorbets.

QUALITY



Different freezing programs - **Gelato, Sorbet, Slush, Crystal** - to unleash your creativity.

PERFORMANCE



Thanks to the intelligent **Hard-O-Tronic®** system, the machines detect when the gelato has reached optimum consistency and maintain it until extraction.

CONVENIENCE



Single-phase power supply and air cooled, they fit in easily with the other kitchen equipment. When the **hopper lid** is open all the command buttons are still fully accessible, allowing you to start the production cycles even while adding the mix.

SAFETY



The beater stops immediately if the protective lid is opened during freezing. Optional **Teorema**: monitoring and diagnosis via the internet for easier assistance.

HYGIENE



Easy to clean. The product extraction chute can be removed for deep cleaning. The **delayed cleaning cycle** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. **Carpi Care kit**: request one from your dealer to keep your machine hygienically perfect.

Technical Specifications

	Hourly production		Quantity per cycle		Electrical Supply			Rated Power Input	Fuse	Condenser	Dimension cm at Base			Net Weight
	Min kg	Max kg	Min kg	Max kg	Volts	Hz	Ph	kW	A		W	D	H	kg
Labo 6/9 XPL P	6	9	1	1,5	230	50	1	1,35	8	Air	36	55	74	85
Labo 8/12 XPL P	8	12	1,5	2,5	230	50	1	2,2	12	Air	36	55	74	90

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25°C room temperature.

Labo machines are manufactured by Carpigiani using a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate;
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

