



MODEL B12E

12 QUART BATCH FREEZER

FEATURES

Designed for high-volume production, this large-capacity batch freezer delivers premium-quality ice cream, gelato, sorbet, Italian ice, and sherbet with unmatched consistency.

Cam Door Latch

Provides quick and easy interior access for seamless operation and efficient maintenance.

Exclusive Auger and Dispensing Door Design

Ensures excellent product extraction while minimizing flavor overlap; delivering a smooth, high-quality frozen treat with every batch.

Superior Product Quality

Electro Freeze®'s signature design guarantees unmatched consistency and texture, producing premium frozen desserts.

Built-in Faucet with Flex Hose

Streamlines cleaning with a convenient, flexible hose, reducing downtime and ensuring hygienic operation.

Digital Timer with Audible Alarm

Enhances workflow efficiency by providing precise timing alerts; ensuring perfect batch consistency with every cycle.

Extra-Large Discharge Chute & Oversized Feed Hopper

Speeds up dispensing for consistent overrun while allowing for easier ingredient loading; supporting high-volume production and operational efficiency.



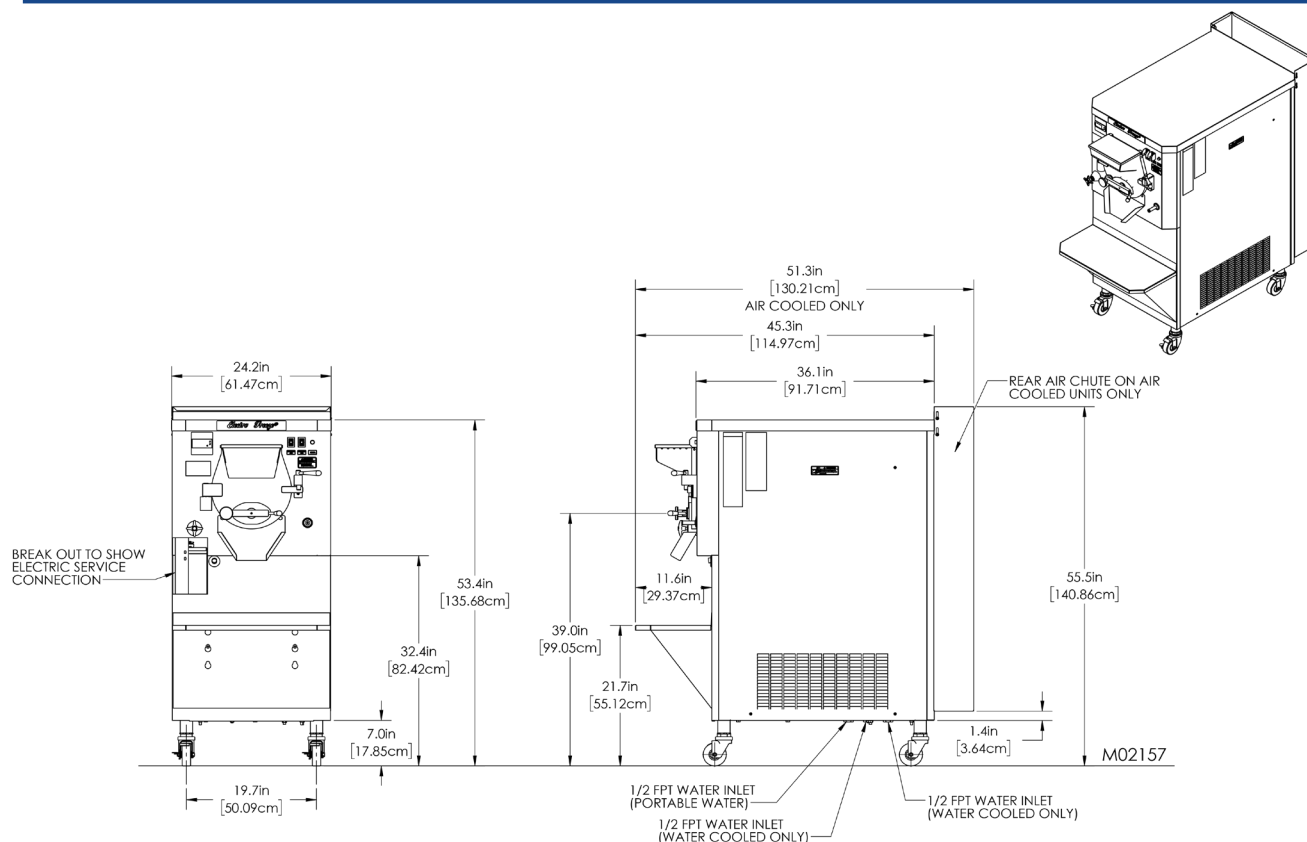
PERFECT FOR

- Ice Cream Shops
- Custard Stands
- Gelato Shops
- Water Ice/ Italian Ice





MODEL B12E SPECIFICATIONS



Weight

Net	605 lbs	274 kg
Crated	695 lbs	315 kg

Volume

58.42 cubic ft 1.65 cubic m

Dimensions (Air)

24.2" x 51.3" x 53.4"
61.47cm x 130.21cm x 135.68cm

Dimensions (Water)

24.2" x 45.3" x 53.4"
61.47cm x 114.97cm x 135.68cm

Freezing Cylinder Capacity

One - 14 qts (13.25liters)

Refrigerant Types*

One, 19,000 Btuh
R404a R452a

Beater Motor

One - 2.5 hp / One - 2 hp

*Customer is responsible for complying with local refrigeration regulations.

Electrical

	Max Fuse Size	Min Circuit Ampacity	Poles (P) Wires(W)
208-230/60/1 Air	40	29	2P,2W
208-230/60/1 Water	35	27.5	2P,2W
208-230/60/3 Air	20	17	3P, 3W
208-230/60/3 Water	20	16	3P, 3W

Exterior Space Required

Air/Water Cooled : 3" (7.6 cm) required on both side panels and 4" (10.16 cm) on the rear for circulation

Water Cooled : Water pressure between 35-140 psig (241-965 kPa) for operation

Optional Features

Variable Speed Overrun & Viscosity Control : Upgrade to the B12V to maximize profitability with precise control over viscosity and overrun, delivering a consistently high-quality product. The automatic shutoff feature ensures the machine turns off when optimal texture is reached.

Certified and/or listed by:



*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-13



DISTRIBUTOR

