



TECHNICAL SHEET



TURBO LAB II

Production 50 l/h
(At room temperature of 25°C)

2 flavors



Filler



2 in 1

2 tanks of 14 liters. 2 flavors 2 cylinders of 3 liters
Swivel casters, 2 of which have brakes.
Refrigeration unit 2511 Tropicalized up to 46°C
Refrigerant fluid R448A
Air/water condensation
Optimized cleaning time thanks to the cleaning function - 15 minutes
Ice hardness adjustment
Optimal direct expansion system 30%



And if you create your own mark of cones

It manufactures and packages

* The declared productive capacities are only indicative, since they depend on the operational conditions and the products used • The technical characteristics may change without notice

Height 150cm
Depth 106cm
Width 77cm



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5.2Kw
380 V tri

Continuous ice cream: How the Turbo Labo II revolutionizes your business!

Product Name: Turbo Lab II
Category: Automatic ice making machine

Description :

The Turbo Labo II is a state-of-the-art machine that completely transforms your ice cream production process. With its revolutionary ability to produce continuous production, it allows your business to stand out by offering unparalleled quality and increased efficiency.

Technical characteristics :

Production capacity: 50 liters per hour Filling capacity:
500 small pots of 100 ml per hour

Simultaneous flavors: 2 different flavors

Use: Filling pots of ice cream, frozen logs, and vacherin, cones

Hygienic process: No handling of ice cream required

Hygiene: No direct contact with ice cream

Benefits :

Speed and efficiency: The Turbo Labo II allows you to produce and fill up to 500 small jars of 100ml ice per hour, significantly reducing waiting times for your customers and increasing your productivity.

Versatility of flavors: With the ability to prepare two different flavors at the same time, the Turbo Labo II gives you a variety of choices to satisfy the most demanding tastes. Let free unleash your creativity and come up with unique flavor combinations.

Ease of Use: Thanks to its simple process, the Turbo Labo II is incredibly easy to use. Simply pour the ice cream mixture into the chilled wells, and the machine does the rest, allowing you to focus on other important tasks.

Optimal hygiene and safety: The Turbo Labo II guarantees impeccable hygiene, as you never need to handle the ice cream directly. This ensures consistent quality and minimizes health risks.

Ergonomics and well-being: Thanks to its ergonomic design, the Turbo Labo II reduces physical effort and prevents work-related pain. In addition, it is accompanied by a grant for the hardship at work, underlining our commitment to your comfort and well-being.

The Turbo Labo II is more than just an ice cream machine, it's a powerful tool to revolutionize your ice cream business. Increase your production capacity, offer unique flavors and keep your customers happy with this advanced technology. Opt for the Turbo Labo II and stand out from the competition by offering an exceptional frozen experience!

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