



Made in Poland

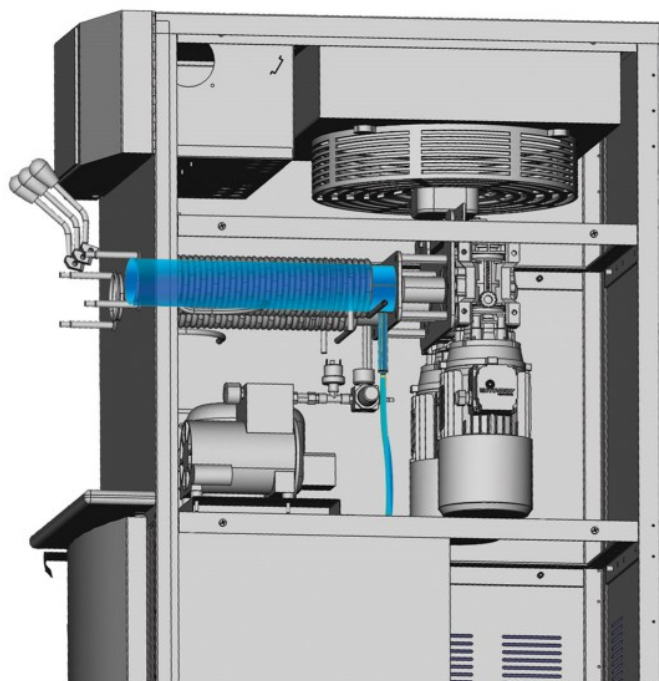
FREEZERR[®]

***POLISH ICE CREAM
MACHINES***



What makes it worth it? ... sound fundamentals

Dear customers! The next few pages will explain why FREEZERR ice cream machines are your best choice.

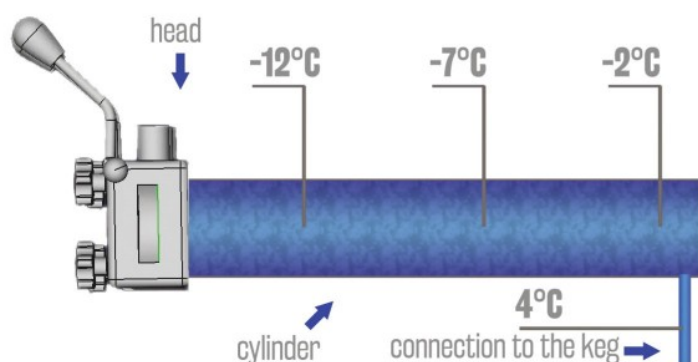


Before introducing the Freezerr ice cream machines to the market, we had planned our constructions carefully for many years.

This time allowed us to take a closer look at other machines that were available on the market and analyze their pros and cons, so we could make the Freezerr machine as good as possible.

A well planned construction allowed us to surpass our competition right from the beginning.

One of the most important differences between the Freezerr and other ice cream machines is the fact that it utilizes very thin cylinders. Of a very small diameter this lets the Freezerr machine **make ice cream in a continuous manner** because only a relatively small amount of ice cream mixture is in constant contact with the cold walls of the cylinders. The mixture is cooled down on an ongoing basis even to the temperature of -12°C .



← Temperatures of ice cream mix in cylinder

One of the additional advantages of the Freezerr twist ice cream machine is the possibility to make **ice cream spaghetti**.

After installing a special nozzle, your ice cream shop menu will be extended further and the types of ice cream spaghetti desserts you can make will depend only on your creativity.



Spaghetti ice cream with gummy candy



Spaghetti ice cream with chocolate topping and nuts

Slim - only 45 cm wide!

Freezerr 2 Slim / Slim Festyn

Freezer Slim is a compact type of our twist ice cream machine. Despite its small size, the machine's efficiency is very high, which together with small utility consumption levels makes it a highly attractive product.

The machine is available in 400V and 230V versions and it utilizes either air-cooling or water-cooling system.

FREEZER 2 Slim Festyn is a version of the machine that operates on 230V and uses an air-cooling system. It has been designed especially for different types of outdoor events where the availability of 3-phase electric power and running water is limited.



Available color versions:



grey



blue

**SMART
SYSTEM**

equipped with a state-of-the-art **Smart System** control as a standard option



only 4 minutes from feeding fresh mixture to serving the first ice cream



continuous production – the possibility of serving ice cream is limited only by the amount of mixture in kegs; the machine resumes production immediately after you replace the empty keg with a full one



innovative **ice cream counter** that is capable to discern the size of the ice cream



keg mixture level sensor which prevents the machine from the most common problem - creation of air pockets in cylinders

-12°C



unique construction allows for a failure-free and **continuous production of twist ice cream in temperatures as low as 12°C**



24 + 12 month warranty!

Premiered on the market in

2017

Number of ice cream flavors

2 + mixed

Efficiency

60l / h (continuous operation)

Cooling system

water / air

Capacity

2 x 18l keg

Power

air-cooling: 3,5kW (400V) – 3,7kW (230V)

consumption: water-cooling: 3,2kW (400V) – 3,4kW (230V)

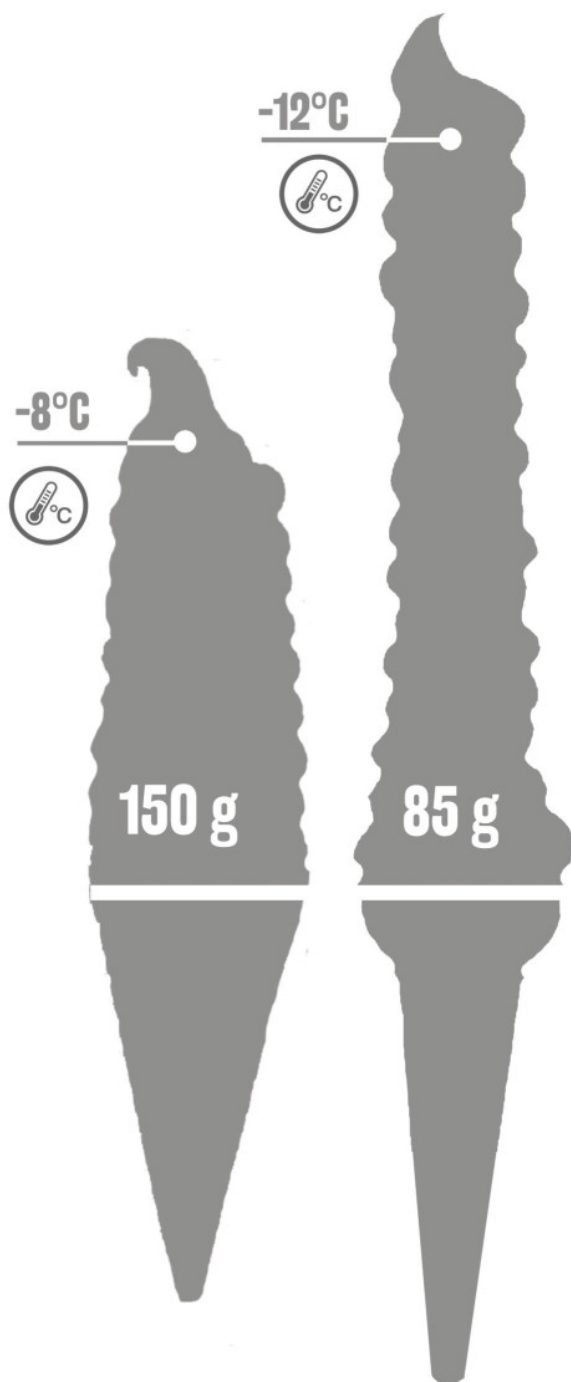
Dimensions (W/D/H)

450/880/1630 mm

Weight: 200-210 kg

(depending on the fitted equipment)

What makes it worth it? ... economy



The Freezerr twist ice cream machines let the owner save money both on utilities (electricity and water in water-cooled units) and components.

The **cost of utilities is lowered** thanks to the fact that our machines are fitted with small cylinders, which contain only a small amount of the ice cream mixture (less than 2 litres). Therefore, less energy is needed in order to keep the mixture in optimal temperature. This is a great advantage over other machines which have unnecessarily large cylinders.

When you own a good ice cream machine and tasty ice cream mixture, you constantly wonder what to do in order to gain new customers, while increasing your income at the same time.

The Freezerr machine, which easily freezes the mixture to the temperatures as low as -12°C , lets you **sell attractive, tall and thin twist ice cream**.

Thanks to the lower temperature, the ice cream doesn't melt quickly and can be easily held in the wafer cone.

Your customers will appreciate your products and at the same time you will save money on the ingredients. This way, you can increase both your income and the number of satisfied customers.



Advantages of freezing the ice cream to lower temperatures:

- longer consumption time
- the ice cream does not melt in the first minutes after serving
- possibility of making longer, thinner twist ice cream
- the ice cream appears bigger even though you save on the amount of mixture used
- ice cream sticks to the wafer cone better and doesn't fall off

Freezerr 2 Eco Twin

Freezerr 2 Eco Twin has successfully replaced its predecessor in 2016 and it became the best-selling twist ice cream machine in its class.

Unique construction, including an intuitive ICS control system, guarantee a long and economical operation.

The efficiency of this machine allows you to continuously serve ice cream cooled down to temperatures as low as 12°C for many hours.

Eco Twin is an ideal fit for your best locations where the daily numbers of customers are high. One of the additional advantages is its low utility consumption.

The Freezerr machine can be fitted with one of the two types of heads: with a vertical lever or a horizontal lever. Thus, our customers can choose the most convenient way of operating the machine.



equipped with a state-of-the-art **ICS Technology 2.0** control system as a standard option



only 4 minutes from feeding fresh mixture to serving the first ice cream



continuous production – the possibility of serving ice cream is limited only by the amount of mixture in kegs; the machine resumes production immediately after you replace the empty keg with a full one



the cooler can accommodate **up to 4 kegs** simultaneously



innovative **ice cream counter** that is capable to discern the size of the ice cream



keg mixture level sensor which prevents the machine from the most common problem - creation of air pockets in cylinders

-12°C



unique construction allows for a failure-free and **continuous production of twist ice cream in temperatures as low as 12°C**



24 + 12 month warranty!

Premiered on the market in 2016

Number of ice cream flavors 2 + mixed

Efficiency 60l / h (continuous operation)

Cooling system water / air

Capacity 2 (+2 additional) x 18l keg

Power consumption 3,2 kW (400 V) 4,1 kW (230V)

Dimensions (W/D/H) 570/970/1720 mm

Weight 245 kg

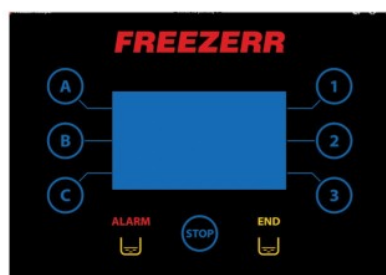
What makes it worth it? ... functionality and reliability



Freezerr 2 Eco Twin
Freezerr 2 Eco Max
Freezerr 2 Trio



Freezerr 2 Slim
Freezerr 2 Slim EcoMax
Freezerr 2 Slim Festyn
Freezerr Gelato



Our first Freezerr machines were controlled by automatic systems, but the market quickly made us look for a better, up-to-date solution, which now gives us greater possibilities when it comes to safety and development.

For more than a year, a group of Polish experts have implemented the **ICS Technology** control system project, which immediately received recognition among our customers.

The computer system let us improve and optimize the production process and allowed for the introduction of additional options.

In 2017, we have accomplished our project of a compact controller equipped with the **Smart System** software.

Clear control panels made of tempered glass are visible from great distance and are also very easy to clean.

Setting the strength of freezing is as **simple** as it gets. As a standard feature, both ICS and Smart systems cooperate with the **multi-level keg mixture sensors** and the **ice cream counter**.

We strive to meet the expectations of our customers. In order to do so, we are constantly working on improving our controller systems. We will **update your software free of charge** during the technical inspections.

Freezerr machines have been honored on a number of occasions in the recent years.



Freezerr 2 Eco Max

Twist ice cream machines need more energy than their soft serve counterparts because their operating temperature is much lower. Our machines will help you reduce the cost of utilities!

Even though our new Freezerr machines are very economical, we have designed a version for the most demanding, money-saving oriented customers – **Freezerr 2 Eco Max**.

This machine utilizes water-cooling system that consumes up to 50% less water than the standard version, without losing its efficiency. Eco Max uses the low water temperature most efficiently. This is very important especially in high customer traffic locations where the cost of utilities is higher.



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24 + 12 month warranty!

Premiered on the market in 2016

Number of ice cream flavors 2 + mixed

Efficiency 60l / h (continuous operation)

Cooling system water / air

Capacity 2 (+2 additional) x 18l keg

Power consumption 3,2 kW (400 V) 4,1 kW (230V)

Dimensions (W/D/H) 570/970/1720 mm

Weight 245 kg

What makes it worth it? ... quality and a three year warranty



We are certain of the quality of our products and thus we offer a **three year warranty** (24+12 month system).

There is no other twist ice cream machine on the market that comes with such a long warranty. The 24+12 month system answers the needs of our customers. During the first two years of the warranty, the technical customer service is provided free of charge in case of a machine failure that requires an on-site visit. In the third year, the warranty covers the components which require replacement. The customer sends them to our company and we send back the new replacement parts.

After the standard warranty ends our customers may choose to buy an extended warranty for the upcoming years. If you do not wish to extend the full warranty, you may choose to insure only the controller system.

Almost every part of the Freezerr machines is **manufactured in Poland (EU)**. Only a small number of parts come from international producers and they include: American refrigeration units, Danish cooling accessories and German electrical components. All of the most important Freezerr machine parts – the cylinders, beaters, blades and heads are produced in our state-of-the-art production facility in Kłanino.

Each year, we host several basic **training courses** for people who want to start gaining experience in the field of ice cream production and advanced training courses for long-standing users of our machines.

During the courses, you have an opportunity to visit our production facility and become personally acquainted with the advanced technology behind every Freezerr machine.



Freezerr 2 Trio

The first **Trio** machine made its debut in 2013. Since then, the popularity of our Trio machines, which are capable of serving 5 different types of ice cream, has been growing constantly.

This machine lets you simultaneously produce three different flavors of twist ice cream (eg. chocolate, vanilla, strawberry) and two mixed flavors (chocolate/vanilla, vanilla/strawberry).

The **Trio** five-flavor machine successfully does the job of two different flavor machines and can be fitted in almost every ice cream shop, thanks to the fact that it is **only 57 centimeters wide**.

It is also worth remembering, that the utility consumption is more than two times lower (in case of water-cooled systems) and the price for one Trio machine is also lower than in the case of buying two 2-flavor type machines.



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unique construction allows for a failure-free and **continuous production of twist ice cream in temperatures as low as 12°C**



24 + 12 month warranty!

Premiered on the market in 2016

Number of ice cream flavors 3 + 2 mix

Efficiency 105l / h (continuous operation)

Cooling system water / air

Capacity 2 (+2 additional) x 18l keg

Power consumption 5,3 kW (400 V)

Dimensions (W/D/H) 570/970/1720 mm

Weight 290 kg

What makes it worth it? ... convenient transaction



Contact us in order to set the date of your visit at our company.



For many years, we have strived to provide our customers with convenient service. We always do our best to keep our customers satisfied.

Do you want to buy the best twist ice cream machine on the market?

See how easy it is!



Once you are here, we will give you a full presentation of our machines from the production to the usage phase.



We will help you to make the right choice regarding both the machine and the payment options.



After you choose the machine, you can set the delivery and installation date. Our installation expert will provide a final, on-site training course on the usage of the machine.



Usage of the machine – selling ice cream and profit-making.



After the first season, the machine will undergo technical inspection provided by the warranty*

*applies to Freezerr machines covered by at least one year warranty

FREEZERR[®]2



Freezerr Gelato

Apart from constructing ice cream machines, our company has become an expert in the field of gelato ice cream manufacturing. At first, we used machines that we obtained from other producers, but when we found out that they did not meet our expectations, we decided to build our own machine for this purpose. **Freezerr Gelato** is our first machine that has been based on our many years of gelato ice cream production experience.

A simple, yet sturdy construction, high cooling efficiency and intuitive control system – these words may be used to summarize all the most important features of our machines.

Freezerr Gelato is equipped with two large refrigeration units and a 5kW engine, which makes this machine an ideal fit both for a small pastry shop and a large ice cream production facility.



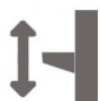
equipped with a state-of-the-art Smart System control as a standard option



two large refrigeration units provide a high cooling efficiency



effective **5 kW engine** provides two working speeds



adjustable height of the lower shelf allows for an optimal ice cream container setting



ability to adjust the freezing cycle with regard to time and hardness of the mixture



24 + 12 month warranty!

Premiered on the market in 2017

min. – max. capacity 4-10 (kg/cycle)

Efficiency up to 90l/h

Cooling system water

Power consumption 7,8 kW (400V)

Dimensions (W/D/H) 510/1040/1340 mm

Weight 290 kg

Gelato ice cream ... production lines



In the recent years, traditional ice cream making has become a trend again. The growing demand for gelato ice cream can surely be justified by the availability of high quality components and technological advancement.

Lodel offers you a variety of appliances and components used for gelato ice cream production - from freezers, pasteurizers and refrigerated display cases to milk bases and flavor pastes.

During recent years, we have hosted free training courses for customers willing to open their own ice cream shops.

We look forward to hearing from you!

- You can reach us at: (+48)58 77 444 00

Basic elements of gelato ice cream production lines

Equipment:

- pasteurizer
- batch freezer
- shock freezer
- freezing cabinet
- refrigerated display case

Components:

- bases
- flavor pastes



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