

JB Prince

Ice Cream Machines



Tabletop Ice Cream Machines

Commercial Tabletop Ice Cream Machine

Compact, well constructed, Italian ice cream machine has stainless steel body, stainless steel blades, and stainless steel bowl. Inside is a heavy duty 110 volt motor and compressor.



Specifications:

Bowl Capacity: 2 quarts.

Output: 12 - 20 minutes per batch.

Dimensions: 20" long x 14" high x 12" deep.

Weight: 66 lbs.

Motor: 115 volts, 60 cycles.

Refrigerant: 1R134 (meets latest environmental standards).

Commercial warranty: 6 months from manufacturer.

P180 \$1,199.00

Commercial Tabletop Ice Cream Machine

Compact, well constructed, Italian ice cream machine has stainless steel body, stainless steel blades, and stainless steel bowls. Inside is a heavy duty 120 volt motor and compressor. Suitable for continuous use - it allows you to prepare different flavours with no wait time for next batch. Includes 2 bowls.



Specifications:

Removable bowl: 3.5 qts.

Fixed bowl: 3 qts.

Output: 20 - 40 minutes per batch.

Compressor unit: 6.0cc.

Dimensions: 19.25" long x 14" high x 19" deep.

Weight: 66 lbs.

Motor: 120 volts, 60 Hz.

Refrigerant: 1R134 (meets latest environmental standards).

Includes: Ice cream spoon, recipe book, instruction book.

Commercial warranty: 12 months from manufacturer.

P330 \$2,520.00

Commercial Tabletop Double Ice Cream Machine

Allows the preparation of 2 flavors at the same time. (Thanks to its two separate refrigeration and blending systems) Compact, well constructed, Italian machine has stainless steel body, stainless steel blades, and stainless steel bowls. Inside is a heavy duty 120 volt motor and compressor. Includes 4 bowls.

Specifications:

Removable bowls: 3.5 qts.

Fixed bowls: 3 qts.

Output: 20 - 40 minutes per batch.

Dimensions: 30.33" long x 14.25" high x 19.75" deep.

Weight: 133 lbs.

Motor: 120 volts, 60 Hz.

Refrigerant: 1R134 (meets latest environmental standards).

Commercial warranty: 12 months from manufacturer.

P335 \$3,990.00



Floor Model Ice Cream Machines

Floor Model Commercial Ice Cream Machine

These machines are made in Italy to their very high standards for ice cream/gelato machinery. They have a stainless steel body, frame, bowl and blades. The motors are big and heavy enough to work in restaurant or hotel conditions. They are mounted on four heavy-duty casters for easy movement.

3 Quart Machine

Capacity: 3 qts.

Max hourly output: 9 qts.

Motor: 110 Volt, 560 Watts, 0.75 Horse Power.

Weight: 140 lbs.

Warranty: 6 months from manufacturer.

P185 \$2,799.00

3 Quart Machine

Capacity: 6 qts.

Max hourly output: 16 qts.

Motor: 220 Volt, 1120 Watts, 1.50 Horse Power.

Weight: 230 lbs.

Warranty: 6 months from manufacturer.

P190 \$4,699.00



Frozen Dessert Machines



Frozen Dessert Machine

Compact, well constructed, Italian machine has stainless steel body, stainless steel blades, and stainless steel mixing compartment. Quickly and easily produces ice cream, sorbet, gelato, frozen yogurt, or frozen drinks.

Bowl Capacity: 1.5 quarts.

Output: 30 minutes per batch.

Dimensions: 12" wide x 12" high x 19" deep.

Weight: 40 lbs.

Motor: 115 volts, 60 cycles.

Refrigerant: 1R134 (meets latest environmental standards).

Warranty: No warranty for commercial use.

P166 \$734.00



Small Ice Cream Machine

Efficiently and quickly makes small quantities of ice cream, frozen drinks, yogurts, or sorbets.

Bowl Capacity: 1 liter.

Output: 30 minutes per batch.

Dimensions: 11" w x 15" d x 13" h.

Weight: 31 lbs.

Motor: 110 volts, 3/4 horsepower.

Refrigerant: R134 A (meets latest environmental standards).

Warranty: No warranty for commercial use.

P167 \$199.00



Gelato Pro

Totally self-contained frozen dessert maker. Removable bowl for easy storage and cleaning. Convenient built in audible timer and newly designed motor drive which shuts off to prevent damage if mixture freezes solid.

Bowl Capacity: 2 quarts.

Output: 45 minutes per batch.

Motor: 110 volt current, 1/3 horsepower.

Dimensions: 11" w x 15" d x 13" h.

Weight: 39 lbs.

Warranty: No warranty for commercial use.

P168 \$299.00

Chef 2500 Ice Cream Machine

A professional ice cream machine for preparing 2.5 liters ice cream, sorbet and granita of superb quality. Preparations can be obtained either in the fixed stainless steel bowl or in the removable aluminum bowl delivered with the machine.

The use of the removable bowl allows preparing different flavors in a short time. Innovative and elegant design. Maximum level of reliability. When the lid is removed, the paddle stops automatically. The body is in attractive hardwearing plastic.

Suitable for continuous use, it allows preparing 2 Kg. ice cream per hour.

Compressor unit: 6,00 cc.

Paddle induction motor: RPM 63.

AISI 304 stainless steel fixed bowl: 2,5 L.

Includes one stainless steel removable bowl: 2,5 L.

Max. quantity of ingredients: 1,5 Kg.

Churning time: 20-40 min.

Appliance body: ABS.

Dimensions: (W/D/H): 42 x 37 x 30 cm.

Weight: 15,5 Kg.

P346 \$989.00



Freezers & More

Pro 100 Countertop Freezer

The PRO 100 is a countertop freezer for storing ice creams & gelatos. This unit is designed for restaurants, caterers, and gourmet shops. Its body is a double walled stainless steel with A class rated insulation. The lid is also a double walled construction made from tempered glass with a polycarbonate insert to improve insulation. A programmable thermostat allows you to set a temperature range and alarm that alerts you if temperatures exceed your desired range. All of these features help provide an ideal environment for storing ice creams & gelatos.

Capacity: 4 pans/2.5 quarts per pan.

Motor: 120 V, 60 Hertz, Power 200 Watt.

Operating Temp. Range: 10°F to 0°F (-12°C to -18°C.)

Dimensions: 37" L x 19.75" w x 14.25" h.

Weight: 55 lbs.

Warranty: 1 year.

P345 \$2,595.00



The "Anti-Griddle"

The Grant Achatz inspired "Anti-Griddle" is a traditional cooktop with an amazing twist: The device quickly freezes sauces and purees instead of heating them! This unique innovation allows you to effortlessly freeze sauces and purees solid or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild!

Quickly freezes sauces and purees or just freezes the outer surfaces while maintaining a creamy center. Griddle-like top surface is constantly at -30°F.

Griddle top: 15" long x 9" wide.

Machine overall: 15.75" long x 18.75" wide x 11.25" high.

Electric: 120 volt, 50/60 hertz, 12 amps.

Also available on special order with 240 volt, 50/60 hertz, 7 amps.

P355 \$1,072.00



"Frix-Air" - Reconstituting Machine

This new European machine takes frozen food and restores it, ready to serve, in seconds. It can be used for soups, sauces, mousses, gelato, sorbet, creams (sweet or savory), dressing, ice cream and more.

It's simple, freeze your ingredients to -4° F (-20° C) in the convenient canisters. As needed take them directly from the freezer and place in the machine. The high speed blades mix, blend, aerate and skim the frozen product making it into a uniform, velvety liquid once again. It can also be used with fresh ingredients.

FRIX-AIR is a patented, hi-tech machine made of stainless steel with some plastic components. When the food container is inserted, it is sealed air-tight and then a pump supplies air under pressure. The motor rotates the blades at high speed. The blades cut thin portions and mix air into the ingredients at the same time. The result is creamy and velvety.

Included with machine:

- 2 stainless steel blades.
- 2 rubber seals.
- 2 canister holders.
- 50 plastic, microwaveable canisters (now included!).

Please visit www.jbprince.com to see our "Frix-Air" video.

P340 \$2,595.00



Additional plastic, microwaveable canisters:

Pack of 10 (5 different colors).

P341-10 \$39.50

Pack of 50 (5 different colors).

P341-50 \$173.00

