



**ICE CREAM  
EQUIPMENT  
SPECIALISTS**



**TOP CHURN  
SERIES**

**DISPLAYABLE  
FRONT BAR TYPE  
ICE CREAM MACHINE**

Production Store Direct serving **ALL IN ONE**

# CATALOG

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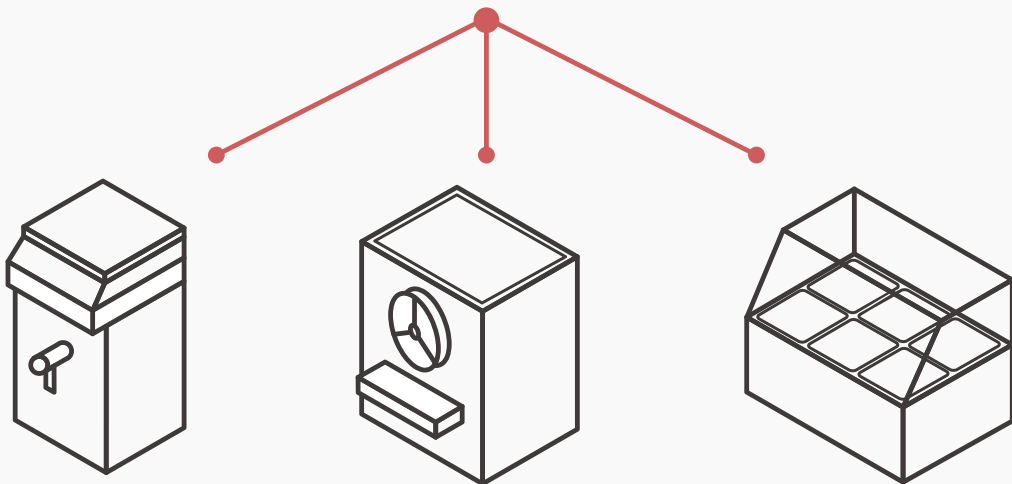
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About orders.

# LESS IS MORE AND BETTER



## ALL IN ONE



**Ice-cream  
mix aging**

**Batch  
freezing**

**Store & display  
fresh ice-cream**

# live show

*MAKE FRESH GELATO & ICE-CREAM  
RIGHT IN FRONT OF YOUR CUSTOMERS.*



**1**

**GELATO BAR &  
ICE-CREAM PARLOURS**



**2**

**PASTRY / CAFÉS  
RESTAURANTS  
HOTELS AND BARS**

**3**

**OUTDOOR  
RETAIL SPACE**



# GELATO & ICE-CREAM

## LIVE SHOW



Each cylinder has an independent refrigeration and motor system, working completely separate for maximum flexibility and serviceability.

Accepting all types of solid and liquid fresh ingredients like fruit, milk, nuts and chocolate.

10-15min express batch freezing. Freezing process completely visible.

when finish batching, ice-cream is ready to serve in dynamic storage mode, which continuously refines the ice crystals with low stress churning to maintain a silky creamy texture. Top up directly with inclusions or refill mix at any time, for continuous production.

# APPLICATIONS



ITALIAN GELATO

FROZEN YOGURT

SLUSH/GRANITA

SORBET

ICE-CREAM

# ULTRA SILKY

## DELICATE TASTE



State of the art technology never allows the ice-cream to over freeze or lose its creamy texture by continuously refining the ice-cream with low stress churning, keeps it being continually fresh with exceptional, silky, smooth texture.



# LIVE SHOW UNDER THE SPOTLIGHT

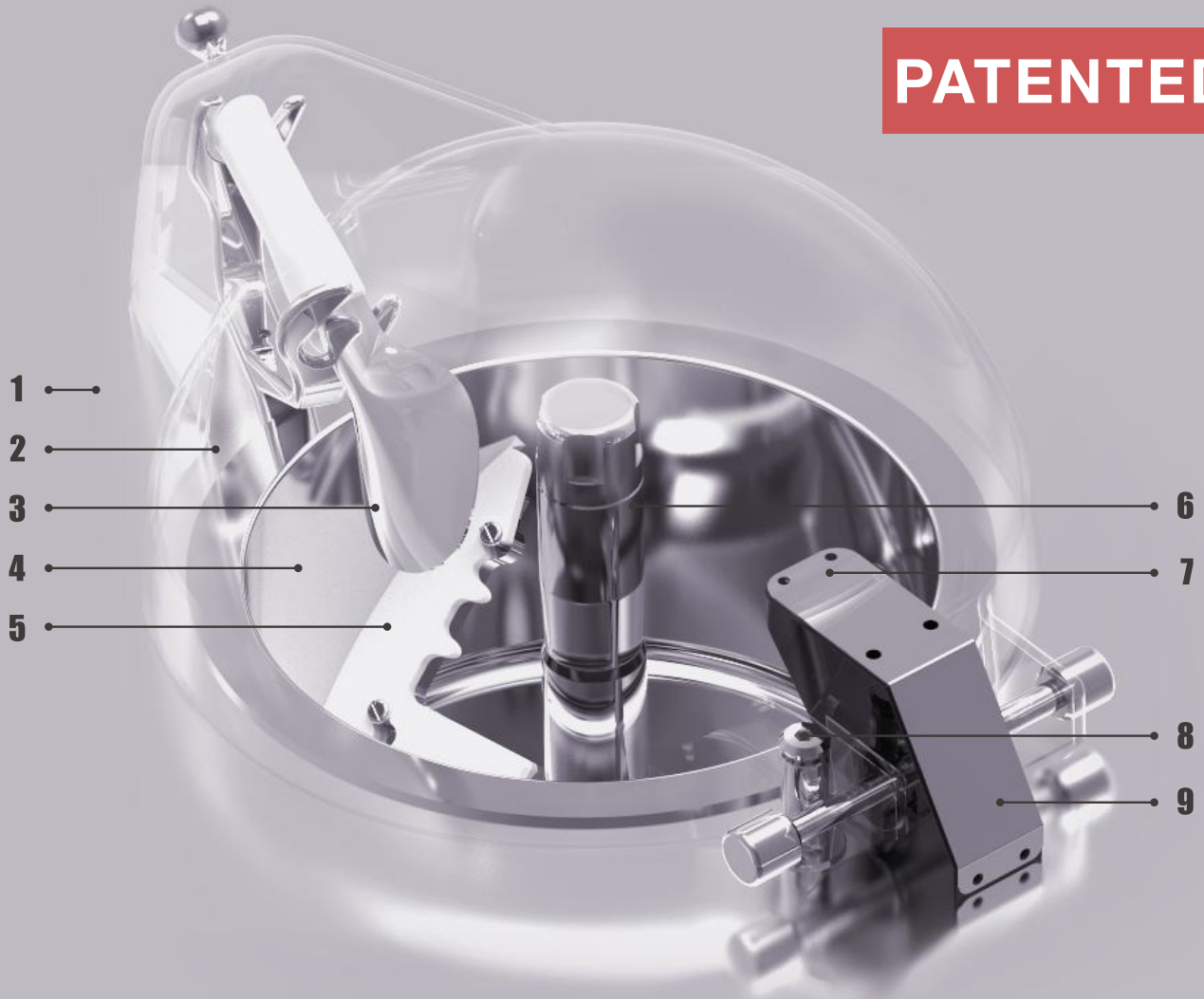
## Your fresh gelato or ice-creams are born to show off under the spotlight

TEXAS FROZEN iconic combination of a dynamic churning system, built in pot spotlights and 360 degree visual clarity, make an unparalleled statement for making and displaying ice-cream. This stunning appearance captures the soul of your fresh, artisanal creations. A spectacular visual performance which draws significantly higher attention, than a regular ice cream show case.



# ADVANCED DISPLAYABLE POT-UNIT OPERATING SYSTEM

**PATENTED**



**1** ANTI-CONDENSATE  
304 COUNTER TOP

**2** ANTI-FOG  
HIGH TRANSPARENT  
PROTECTIVE LIDS

**3** BUILT-IN SPATULAR  
HOLDER UNDER HYGIENIC  
ENVIRONMENT

**4** 5L DISPLAYABLE  
BATCHING POT

**5** SELF-ADAPTIVE  
ANTI-FROZEN  
SCRAPER

**6** SPEED ADJUSTABLE  
HIGH POWER STEEL  
AGITATOR

**7** BUILT-IN LED  
SPOTLIGHTS

**8** SAFETY SWITCH  
TO STOP THE  
BLADES WHEN  
LID OPEN

**9** FLAVOR TAG  
DISPLAY

# DESIGNED TO ACHIEVE EXCEPTIONAL TASTE

Dual intelligent touch screen control system for professionals and shop assistants.



## Professional mode for pastry chefs

Sophisticated parameter settings for making fresh ice-cream, gelato, sorbet, frozen yogurt and granita/slush.

### Production mode

Production temperature setting (5°C to -25°C)  
Churning blade speed setting (0-100)  
Blade speed changing point setting

### Dynamic storage mode

Storage temperature setting (5°C to -25°C)  
Churning blade speed setting (0-100)  
Continuous churning on/off timing setting  
Blade on/off switch

### Night mode

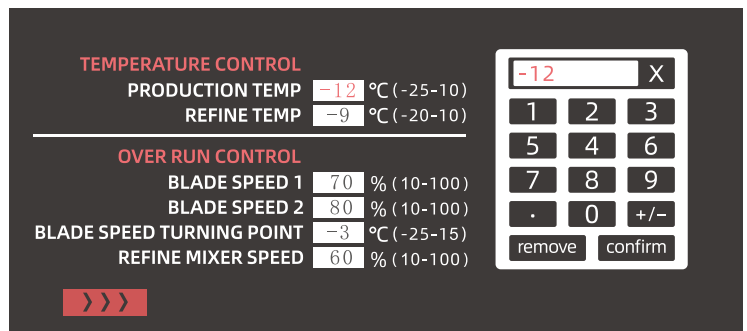
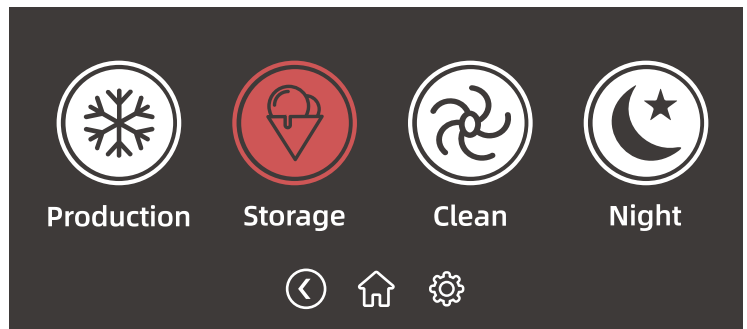
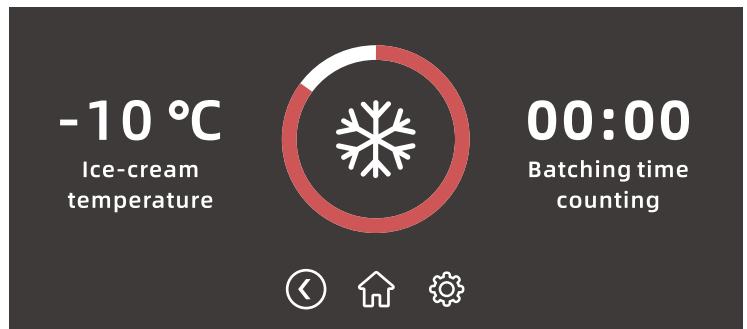
Night mode temperature setting (5°C to -15°C)  
Churning blade on/off switch (0-100)  
Aging process temperature setting (0-5)

### Cleaning mode

Blade speed setting (0-100)

### Recipe pre-set program

Up to 18 flavors for each pot



## Auto mode for shop assistants

Fully automatic mode with no training needed. Just one touch to start the preset program. All parameters are fixed and unchangeable under auto mode.



# ADVANCED AIR-COOLED VENTILATION SYSTEM

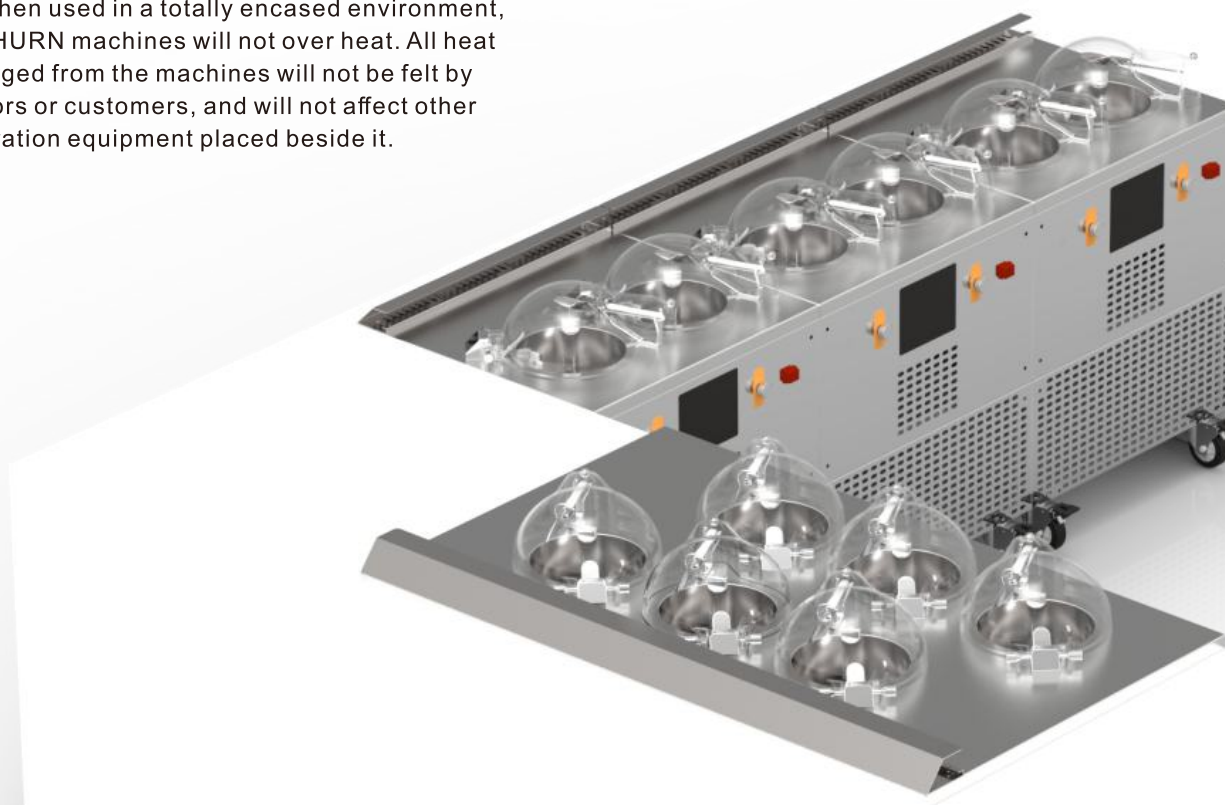
PATENTED

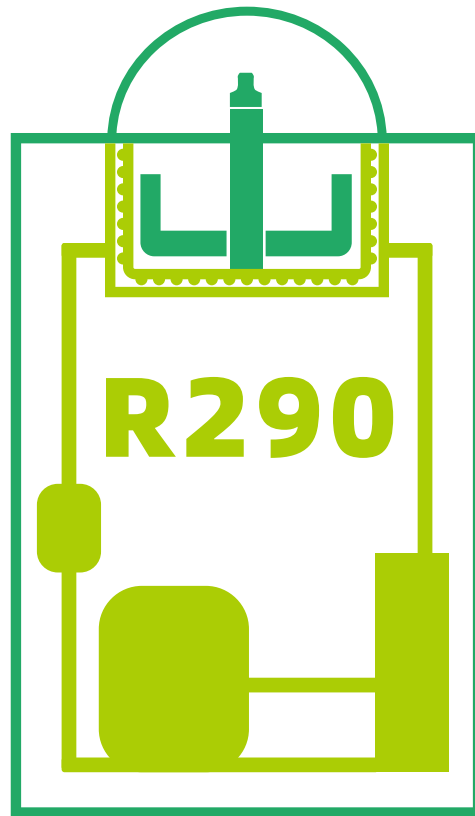
**TOP CHURN series can be seamlessly Embedded into the front counter bar without ventilation issues.**

Machines can be used individually or combined, to flexibly fit in the bar with the front, the left and right side of the machine completely blocked up. The unique self-adaptive ventilation management system ensures stable performance of the refrigeration system under extreme isolated working environment conditions.

**Friendly ventilation system- Heat imperceptible**

Even when used in a totally encased environment, TOP CHURN machines will not over heat. All heat discharged from the machines will not be felt by operators or customers, and will not affect other refrigeration equipment placed beside it.





# U-GREEN - YOUR GREEN "HEART" ICE CREAM MACHINE

**YOUR GREEN CHOICE MATTERS, TOGETHER WITH  
TEXAS FROZEN TAKING ACTION AGAINST CLIMATE CHANGE**

With the global ozone layer destruction and climate change becoming more and more serious, greenhouse gas emissions of refrigeration equipment are being regulated for their environmental impacts, and traditional Freon HFC refrigerants such as R404A and R22 are listed for restrictions and prohibitions.

As a global pioneer refrigeration equipment manufacturer, TEXAS FROZEN took the lead in developing a U-GREEN refrigeration system to adapt to the totally natural fragrant R290. With a global warming potential (GWP) of 3 and an ozone depletion potential (ODP) of 0, R-290 poses virtually no threat to the environment, the expected CO<sub>2</sub> reduction is 99% compared to HFC gases. Use of R290 can play a vital role in fulfilling the objectives of the international protocols like Montreal, EU LIFE Program and Kyoto.

U-GREEN R290 natural refrigeration system has an improved performance, a significant reduction in terms of batching time with less energy consumption. U-GREEN also extends the life span of the compressor as it bears much lower pressures.

# ADVANCED DEFROST SYSTEM **PATENTED** 360° ANTI FOG & CONDENSATION

ON

OFF



**Anti-  
fog &  
condensation**

Built-In electrified defrost system to prevent generating condensation on the countertop and fog on the lid.



# EASY CLEANING

**less than 5 minutes  
needed for each pot**

**1**

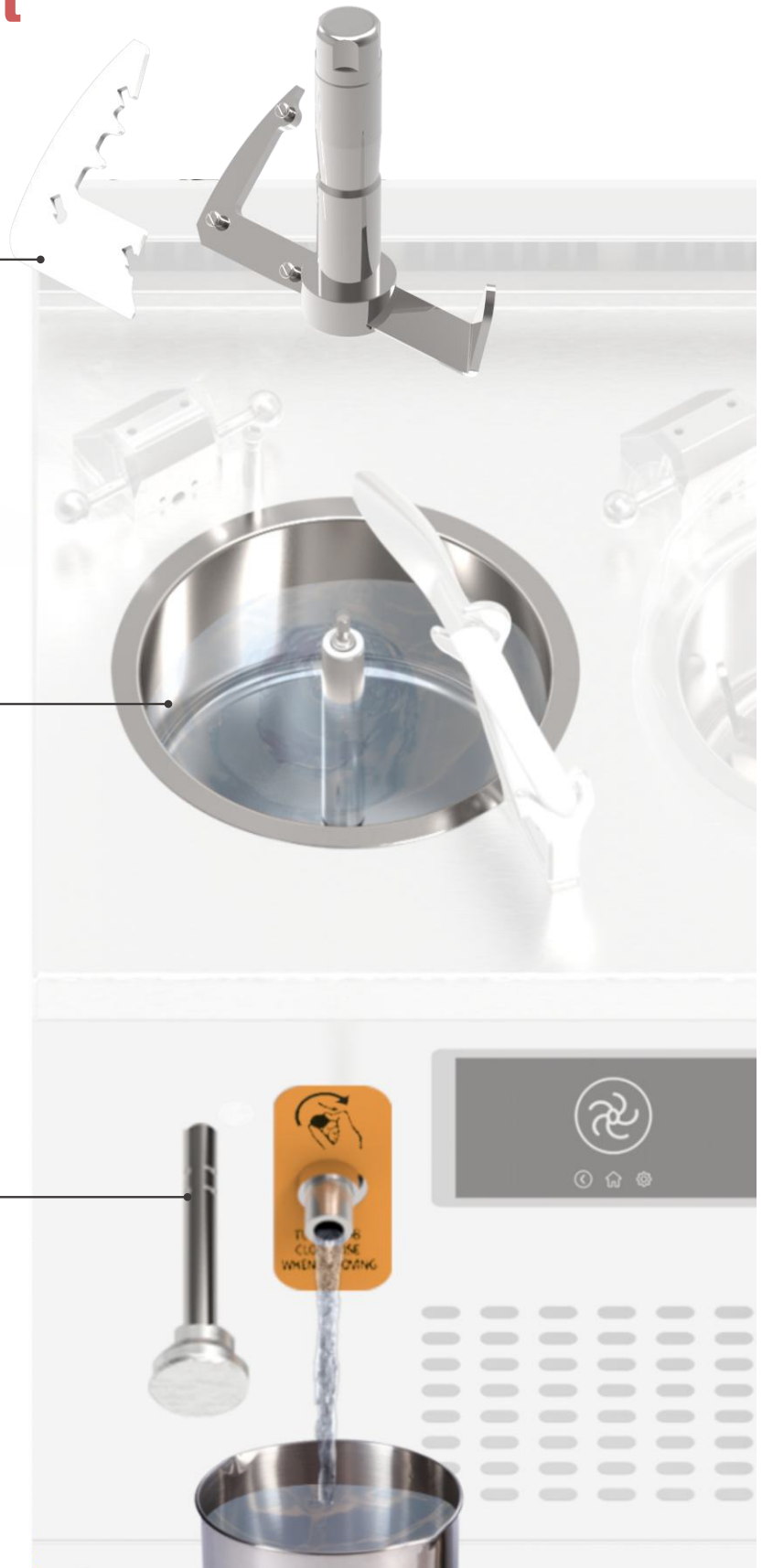
Easily removable  
blade and scraper.

**2**

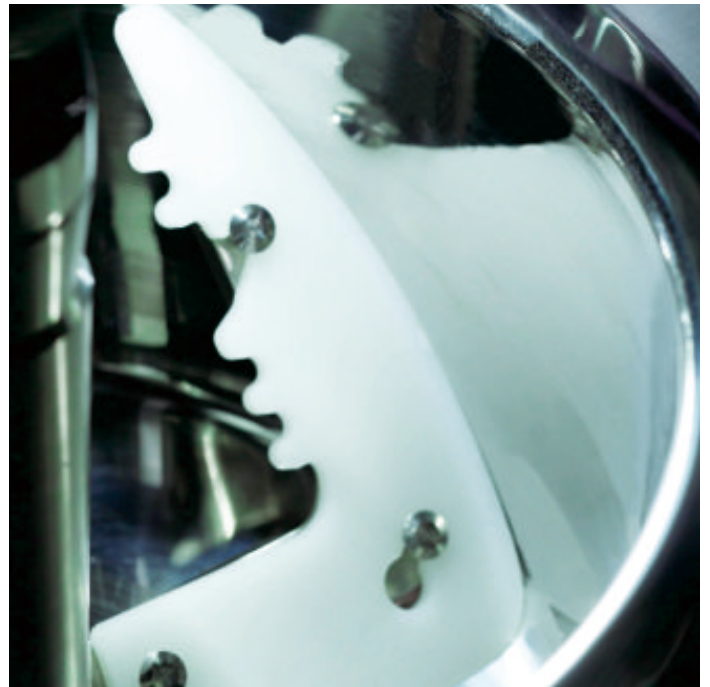
Fill up 2L water and  
start the auto cleaning  
program.

**3**

Discharge through the  
internal front drainage  
system.



# PREMIUM QUALITY & CRAFTSMANSHIP







# TOP RELIABILITY

DESIGNED TO HAVE A LONG LIFE SPAN  
LASTS MORE THAN 10 YEARS WITH  
PROPER MAINTENANCE

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## SECO P

Compressor Supplier  
Secop from Germany

## ebmpapst

Air Cooling Fan Supplier  
EBM-papst from Germany

## SKF

Bearing Supplier  
SKF from Italy



Commercial Chips Supplier  
Silicon Motion from the USA

## Honeywell

Refrigeration Components Supplier  
Honeywell from the USA

## Danfoss

Refrigeration Components Supplier  
Danfoss from Denmark

## DUPONT

Food Grade Plastic Supplier  
Du Pont from the USA

## Castel

Refrigeration Components Supplier  
Castel from Italy

## Celanese

Food Grade Material Supplier  
Celanese from the USA

## CAREL

Thermostat Supplier  
Carel from Italy

## TOSHIBA

Electronic Components Supplier  
Toshiba from Japan

## MW MEAN WELL

Standard Power Supplier  
Mean Well from Taiwan

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ALL CORE COMPONENTS OF TOP CHURN  
SERIES MUST COME FROM TOP  
QUALITY SUPPLIERS

# TOP CHURN SERIES

## ALL MODELS

### TABLE TOP MODELS

TOP CHURN V1 Single pot

### STANDING MODELS

TOP CHURN V2 Dual pots

TOP CHURN V4 Four pots

TOP CHURN V6 Six pots

TOP CHURN V8 Eight pots

### MOBILE CART MODELS

TOP CHURN V2 Dual pots cart

TOP CHURN V4 Four pots cart



The next generation equipment for ice-cream and pastry.

# TOP CHURN V1

## CORE FUNCTIONS

- Displayable making of fresh ice-cream
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

- Intelligent touch screen control system  
Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)
- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode

## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- Customizable exterior graphic
- PATENT • Anti fog&condensation system



CE RoHS SGS

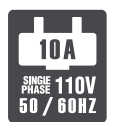
ETL NSF



Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



Initial batching time



Production capacity per hour



# TOP CHURN V2

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

- Intelligent touch screen control system  
Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)
- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- Dual independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode

## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- Protective glass
- Customizable exterior graphic
- Accessory kit for cart
- PATENT • Anti fog&condensation system



CE RoHS SGS

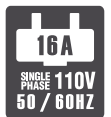
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Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



Initial batching time



Production capacity per hour



# TOP CHURN V4

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

- Intelligent touch screen control system
- Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)

- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- Quadruple independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode

## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- Protective glass
- Customizable exterior graphic
- PATENT • Anti fog&condensation system



CE RoHS SGS

ETL NSF



Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



Initial batching time



Production capacity per hour



# TOP CHURN V6

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

- Intelligent touch screen control system  
Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)

- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- Six independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode

## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- Protective glass
- Customizable exterior graphic
- PATENT • Anti fog&condensation system



CE RoHS SGS

ETL NSF



Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



Initial batching time



Production capacity per hour



# TOP CHURN V8

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

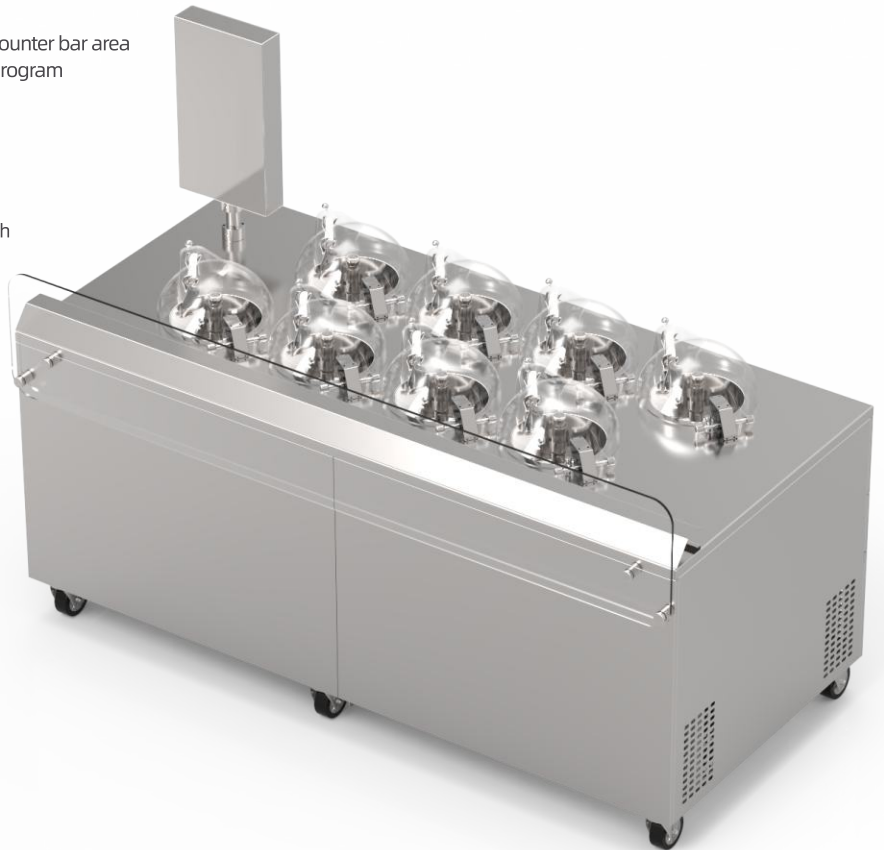
## STANDARD CONFIGURATIONS

- Intelligent touch screen control system  
Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)

- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- Eight independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode

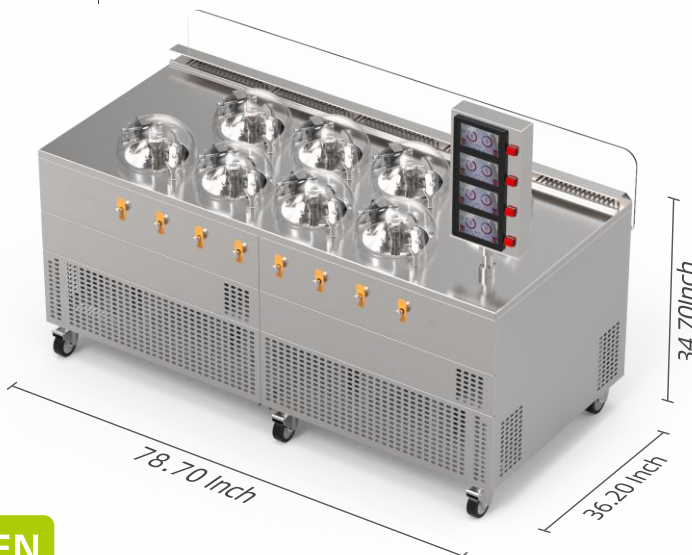
## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- Protective glass
- Customizable exterior graphic
- PATENT • Anti fog&condensation system



CE RoHS SGS

ETL NSF



Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



Initial batching time



Production capacity per hour





# TOP CHURN V2 CART

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

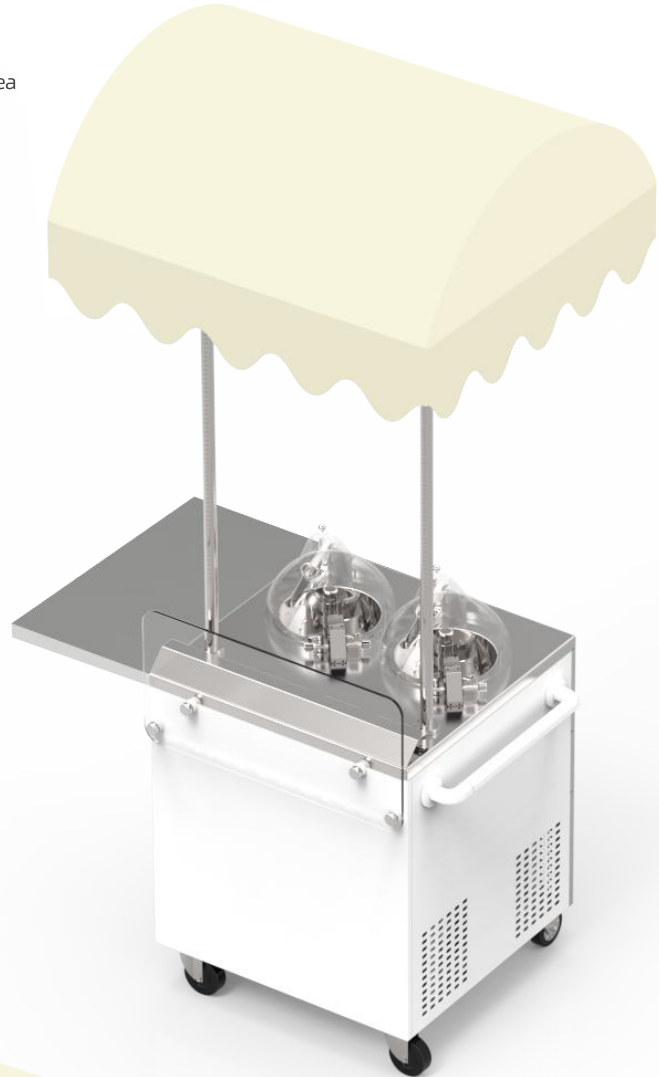
- Intelligent touch screen control system
- Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)
- PATENT • Anti-condensate 304 counter top
- PATENT • Anti-fog high transparent protective lids
- PATENT • Enhanced display with built-in LED spotlights in each pot
- PATENT • Self-adaptive anti-frozen scraper
- PATENT • Heat imperceptible ventilation system
- PATENT • Enclosed Self-adaptive ventilation management system
- PATENT • Easy cleaning and drainage
- German SECOP Compressor
- Dual independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode
- Quick assemble canopy structure (height adjustable)
- Foldable extensive operating console
- Customizable exterior graphic
- Cart push handle

## OPTIONAL CONFIGURATIONS

- PATENT • Built-in spatular
- PATENT • Anti fog&condensation system

CE RoHS SGS

ETL NSF



94.50 Inch

28.40 Inch

27.60 Inch

128.40 Inch  
184.50 Inch  
192.10 Inch

Dimensions

430 Lbs

Weight

16A  
SINGLE PHASE 110V  
50 / 60HZ

Power supply

1900W

Peak power

AIR COOLING

Cooling type

R290

Refrigerant

3.0L Maximum  
1.5L Minimum

Capacity per batch

9-20min

Initial batching time

80g  
250 Cups

Production capacity per hour



# TOP CHURN V4 CART

## CORE FUNCTIONS

- Displayable making of fresh ice-cream at the front counter bar area
- Dynamic frozen storage with continuous churning program
- Direct serve of freshly made ice-cream

## STANDARD CONFIGURATIONS

- Intelligent touch screen control system  
Sophisticated parameter settings for ice-cream, gelato, sorbet, frozen yogurt, granita/slush
- Dual control modes for professionals and shop operators (pro mode / auto mode)

- PATENT** • Anti-condensate 304 counter top
- PATENT** • Anti-fog high transparent protective lids
- PATENT** • Enhanced display with built-in LED spotlights in each pot
- PATENT** • Self-adaptive anti-frozen scraper
- PATENT** • Heat imperceptible ventilation system
- PATENT** • Enclosed Self-adaptive ventilation management system
- PATENT** • Easy cleaning and drainage
- German SECOP Compressor
- Quadruple independent refrigeration and motor system
- R290 Environmental friendly refrigeration system
- Safety switch on lid for start-stop of the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power storage and night mode
- Quick assemble canopy structure (height adjustable)
- Customizable exterior graphic
- Cart push handle

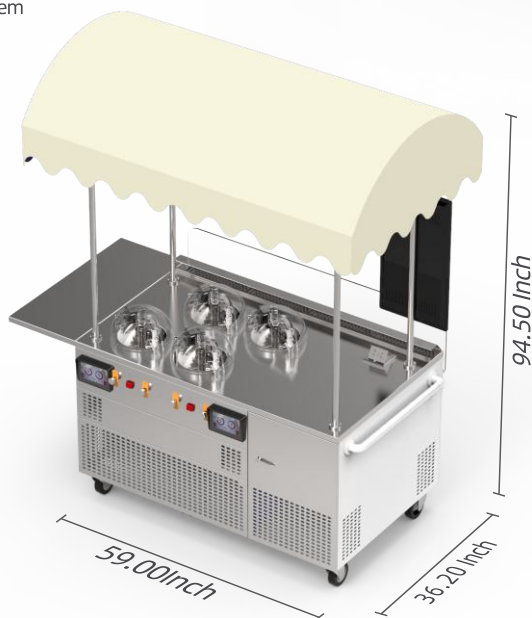
## OPTIONAL CONFIGURATIONS

- PATENT** • Built-in spatular
- 27-inch advertising digital display
- Built in- Refrigerator
- Foldable extensive operating console
- Decorative wheel
- PATENT** • Anti fog&condensation system



CE RoHS SGS

ETL NSF



Dimensions



Weight



Power supply



Peak power



Cooling type



Refrigerant



Capacity per batch



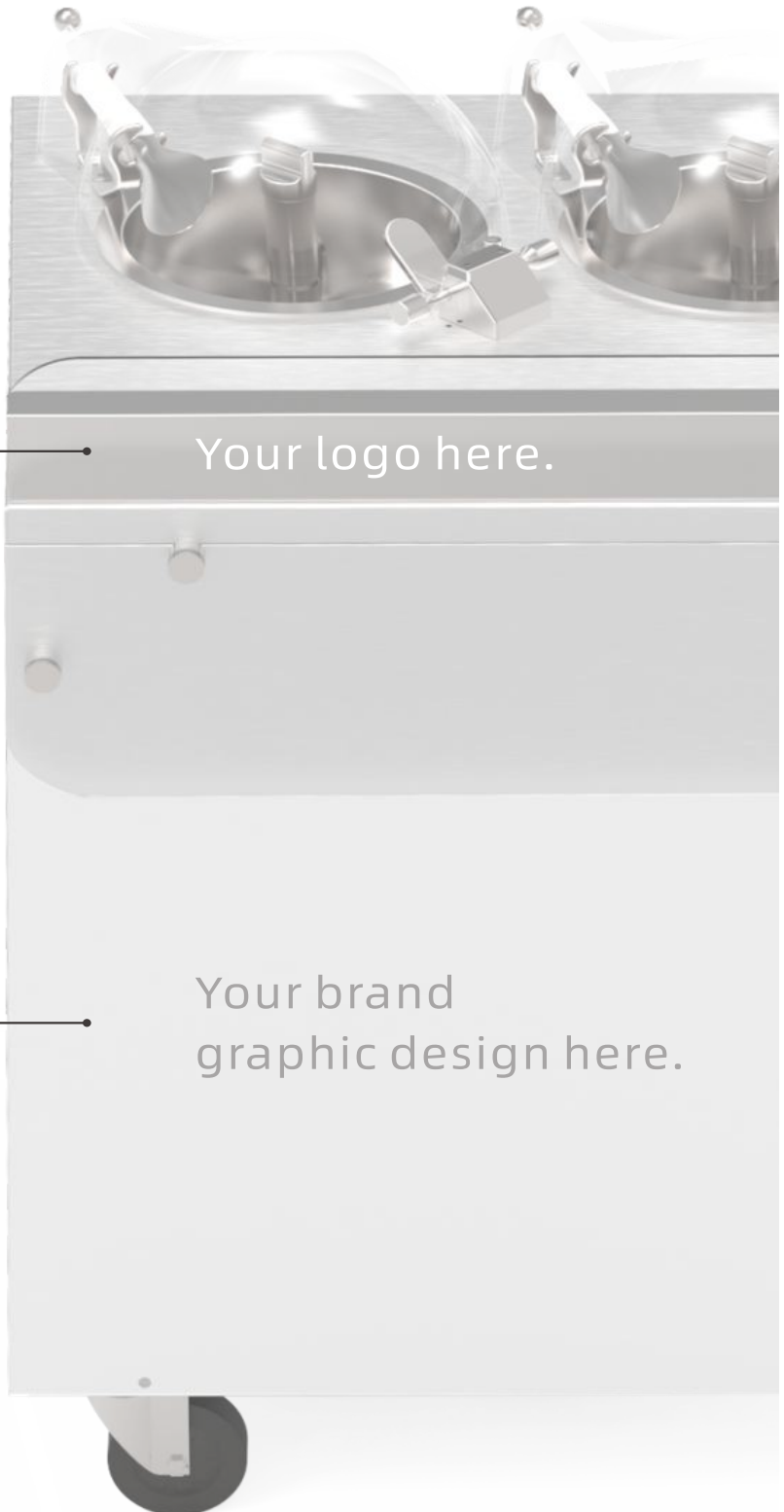
Initial batching time



Production capacity per hour



# ABOUT CUSTOMIZATION



Your logo here.



WHITE  
PAINT  
FINISH

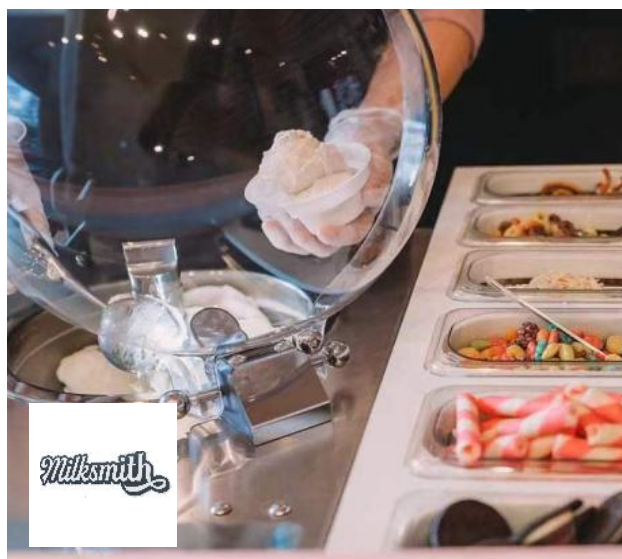
or

BRUSHED  
STAINLESS  
STEEL

Your brand  
graphic design here.



# GELATO BAR & ICE-CREAM PARLOURS REFERENCE



# OUTDOOR



THEME PARK



RESTAURANT



CATERING



FOOD MARKET



TOURIST SPOT



EVENTS

# PASTRY & HORECA REFERENCE



**PASTRY SHOP**



**CAFÉ**



**FRUIT SHOP**



**SUPERMARKET**



**HOTELS**



**BAR**



**RESTAURANT**



**TEA SHOP**



**CONVENIENT STORE**



**FOOD STAND**

# THOUSANDS OF PROFESSIONAL CUSTOMERS FROM 50 COUNTRIES CHOOSE TOP CHURN

## POPULAR CUSTOMER REFERNECES





# ABOUT ORDERS

## MOQ

We accept MOQ of 1 unit.

## Production lead time

Immediate shipping if machines are in stock.  
Generally, it takes 20-25 days for quantity based orders.

## Packaging

Ply wood combined with rigid frame. Stackable on top of each other to minimize the space needed for shipment.

## Shipment time

For US domestic orders: Shipping lead time is depend on the destination and shipping terms. Usually takes 2-4 weeks

For international orders:

Miles have more than 100 distributors for over 48 countries. We suggest our clients to check first with our distributors in their local region to see if there are any in stock machines available for a direct delivery.

## Loading reference

V2 28 units for 20ft contianer, and 56 units for 40ft container.  
V4 20 units for 20ft container, and 40 units for 40ft container.

## Warranty policy

The standard warranty is one-year (consumable parts not included, please see out lists of consumable parts). Extended warranty program available for core components.





# ICE CREAM EQUIPMENT SPECIALISTS

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[ventas@ices.cool](mailto:ventas@ices.cool)

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