



THE AFFOGATO CART

la marzocco x  TEXAS
FROZENTECH



For the first time, two industry-leading names in professional gelato and espresso have come together to create an entirely new equipment category. Texas FrozenTech and La Marzocco introduce the Affogato Bar, a first-of-its-kind workstation that brings freshly made gelato and professional espresso together in one customer-facing design.

Both brands share a belief that great equipment deserves to be front and center. The Affogato Bar puts that philosophy into practice, turning the preparation process into part of the experience. Customers can watch as freshly made gelato is paired with freshly pulled espresso right in front of them.

Designed for cafés, hotels, restaurants, catering, events, and other hospitality concepts, the Affogato Bar serves two gelato flavors alongside professional espresso equipment in one integrated station. A built-in lithium battery provides up to five hours of operation without external power, giving operators the flexibility to bring the concept into hotel lobbies, event spaces, restaurants, and other hospitality settings.

Gelato and espresso have always belonged together. Now they have a bar built for them.

Front side (customer-facing)



- canopy
(Customizable graphic)

- digital display

- protection glass

- Front panel
(customizable graphic)

- heavy duty cast wheels

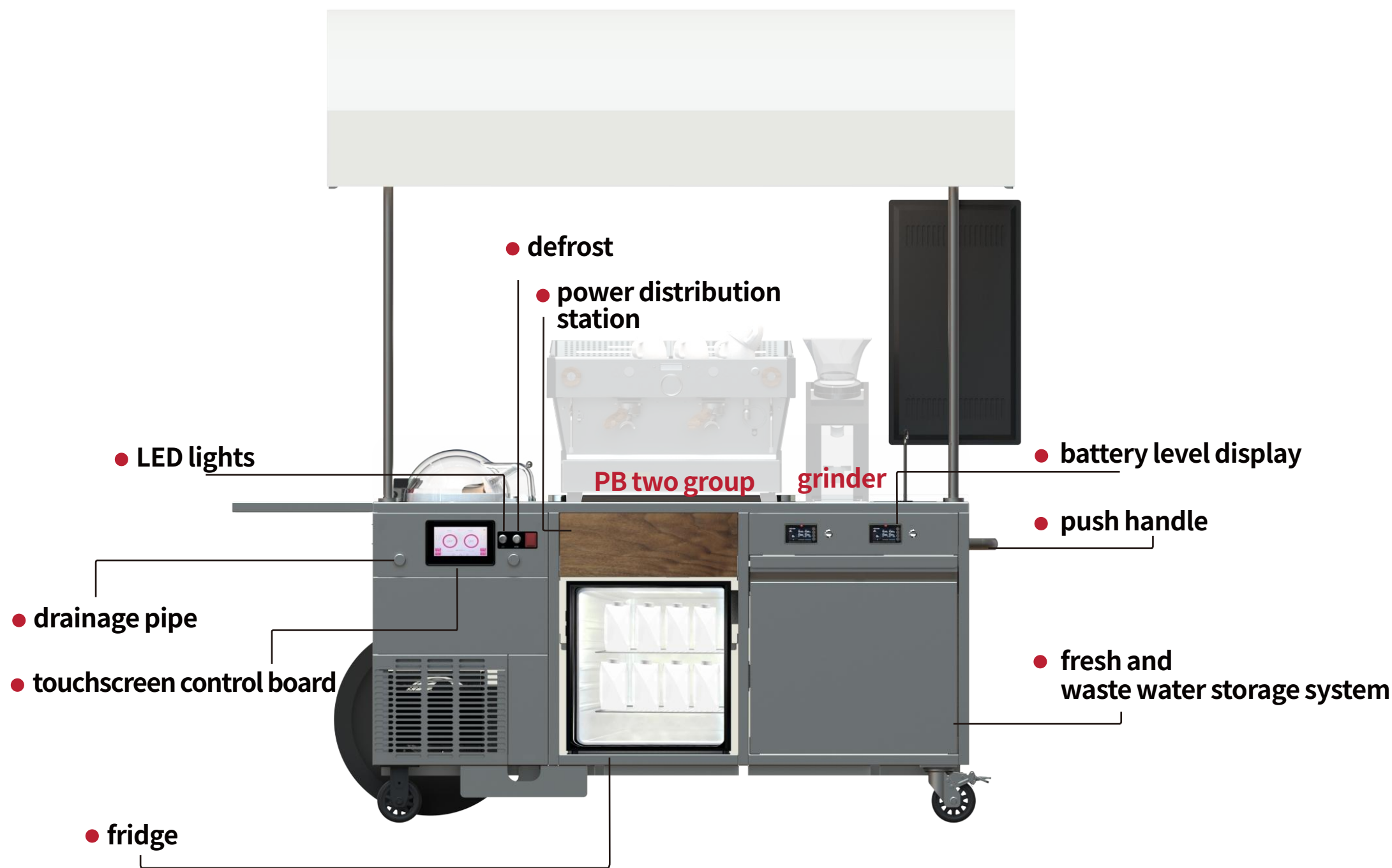
- height - adjustable pole

- gelato machine

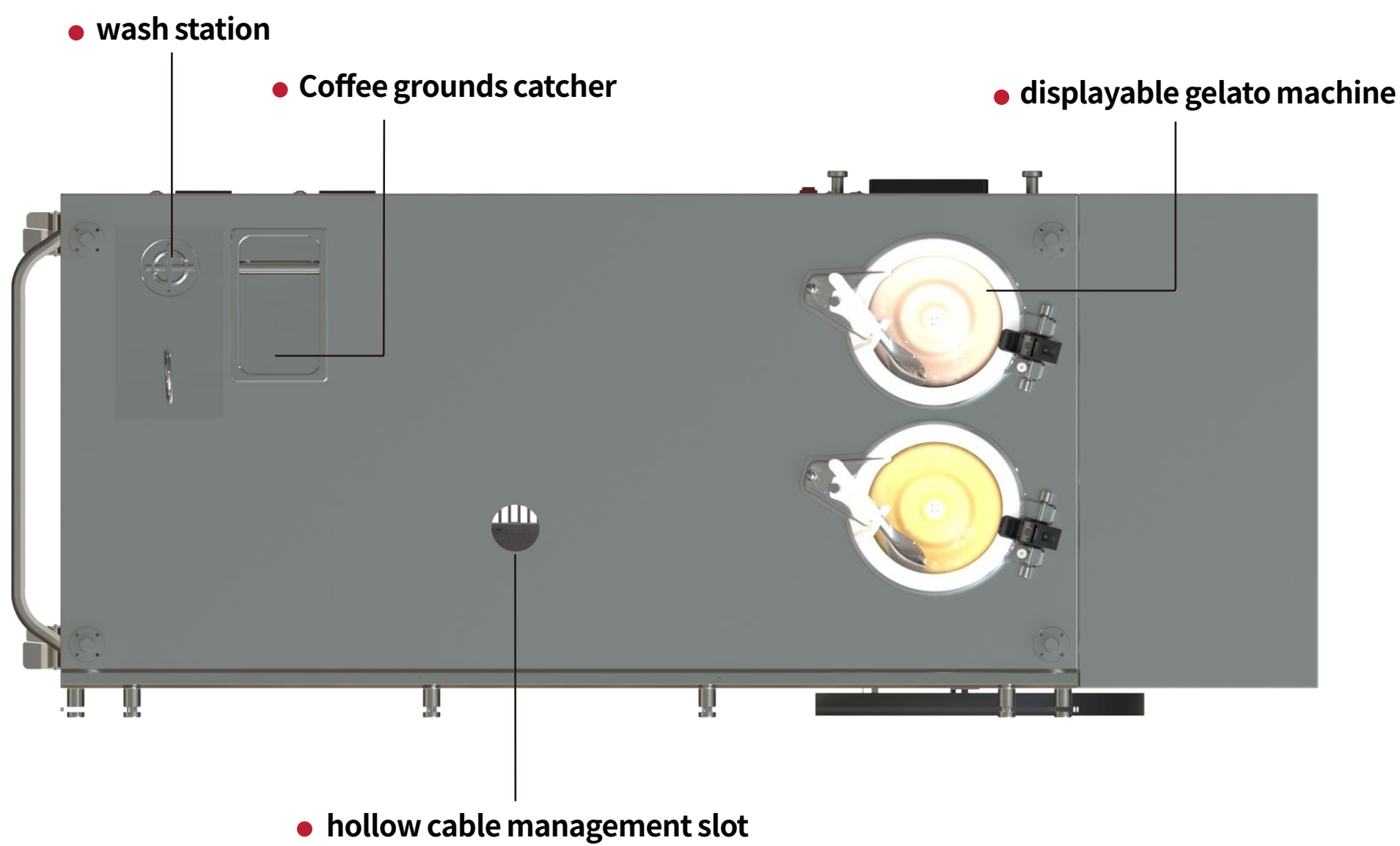
- retractable side -table

- decorative wheel

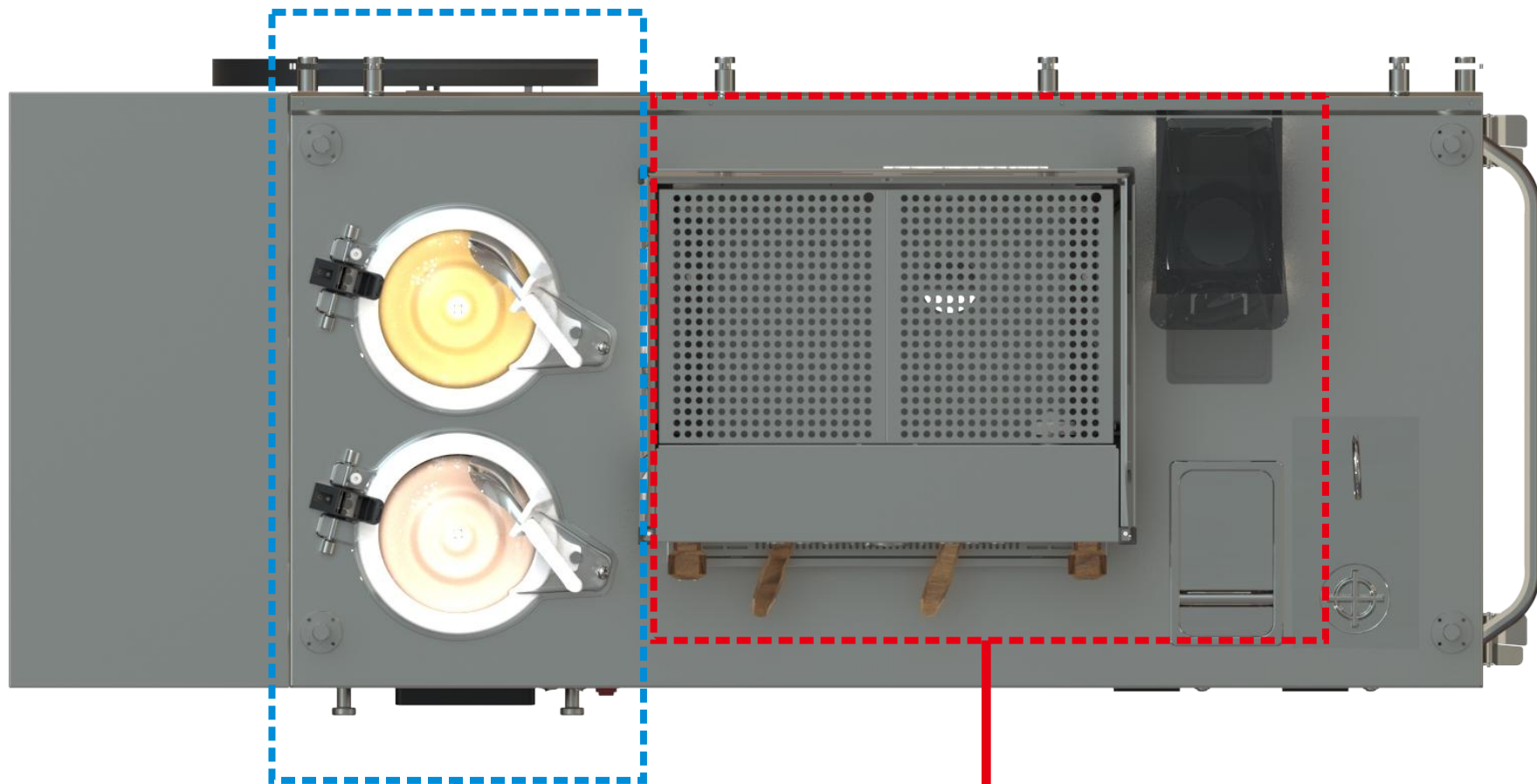
Back side (operational side)



Bar top



Power Spec



(battery version)

20A 220V
Gelato Machine

Plug it in to charge the gelato machine's battery system, which takes about 3 hours to fully charge. Once fully charged, the machine can run on battery power for 8–10 hours. If external power is available, it can also operate continuously while plugged in.

20A 220V
Coffee machine

Plug it in to charge the coffee machine's battery system, which takes about 3 hours to fully charge. Once fully charged, the coffee machine can run on battery power. If external power is available, it can also operate continuously while remain plugged in.

(non battery version)



16A 220V
Gelato Machine



20A 220V
Coffee machine

TOPCHURN PRO V2C

AFFOGATO CART SPEC



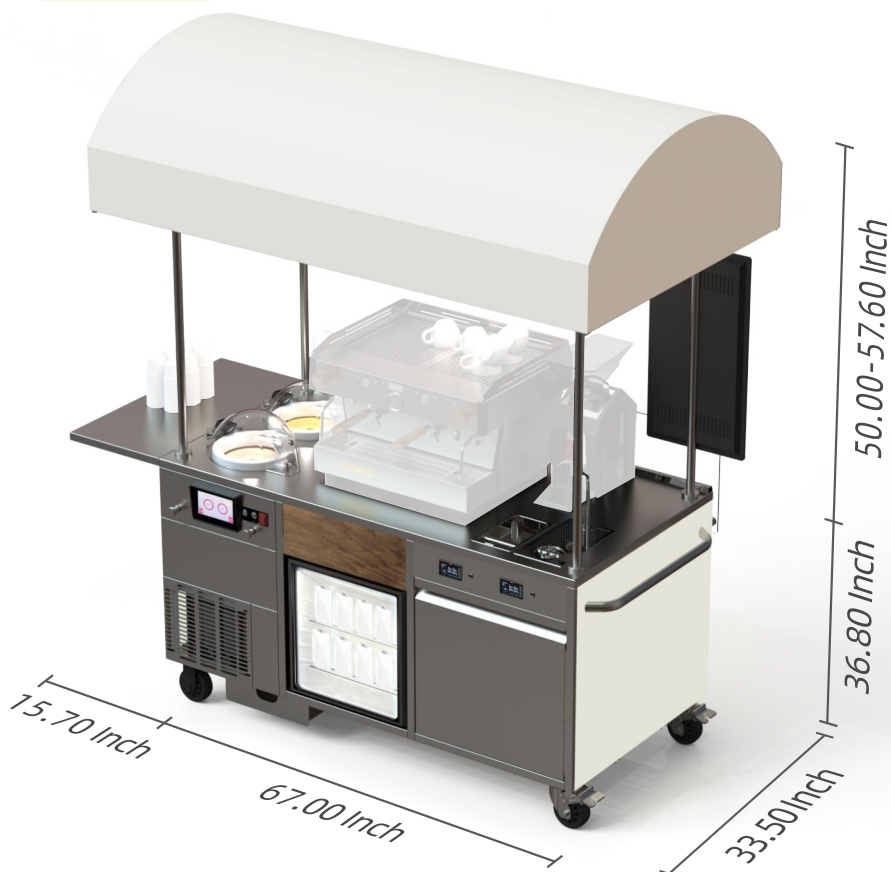
CORE FUNCTIONS

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



STANDARD CONFIGURATIONS

- Intelligent touch screen control system sophisticated parameters for ice cream, gelato, sorbet, frozen yogurt, or granita
- 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 environmentally friendly refrigeration system
- Safety switch on the lid that automatically starts/stops the blades
- Speed adjustable high power blade
- Maintenance-free brushless DC motor system
- Low power, energy saving storage and night modes
- Quick assemble canopy structure (height adjustable)
- Customizable exterior graphic
- Cart push handle
- PATENT • Built-in universal spatular holder
- 27-inch advertising digital display
- Built in- Refrigerator
- Foldable extensive operating console
- Decorative wheel
- PATENT • Anti-fog & condensation system for counter top and lids



(battery version)

Dimensions	67.00*33.50*94.50 Inch
Weight	992 Lbs
Gelato machine	20A Single phase 220V 50/60HZ
Coffee machine	20A Single phase 220V 50/60HZ
Power	6400W
Cooling type	Air cooling
Refrigerant	R290
Capacity per batch	Maximum 3.0L / Minimum1.5L
Initial batching time	12 - 18 Minutes
Production capacity per hour	300 Cups / 80g (4 ounces)

TOPCHURN PRO V2C

AFFOGATO CART SPEC



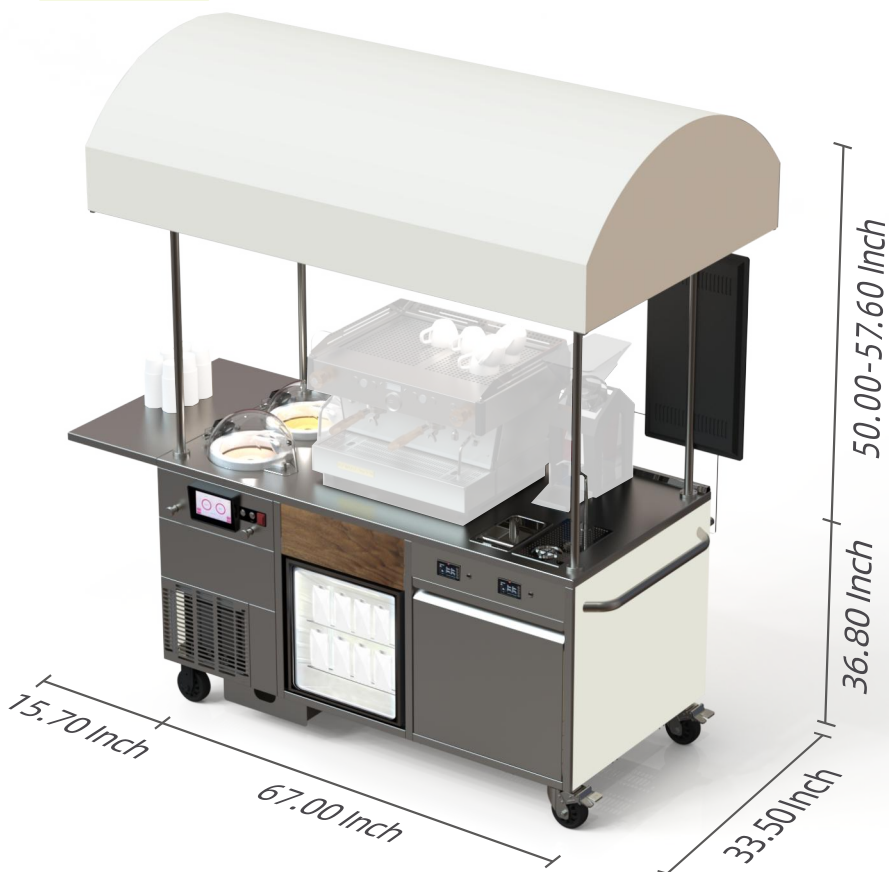
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Customizable exterior graphic



GELATO MACHINE + SHOWCASE





**GELATO DISPLAY
SPOTLIGHT**

**ANTI-FOG AND
DEFROST SYSTEM**

**GELATO MACHINE
TOUCH SCREEN CONTROL**



BATTERY METER DISPLAY



WASH STATION & COFFEE GROUND CATCHER



FRIDGE



WATER SYSTEM



POWER SUPPLY SYSTEM FOR COFFEE EQUIPMENT



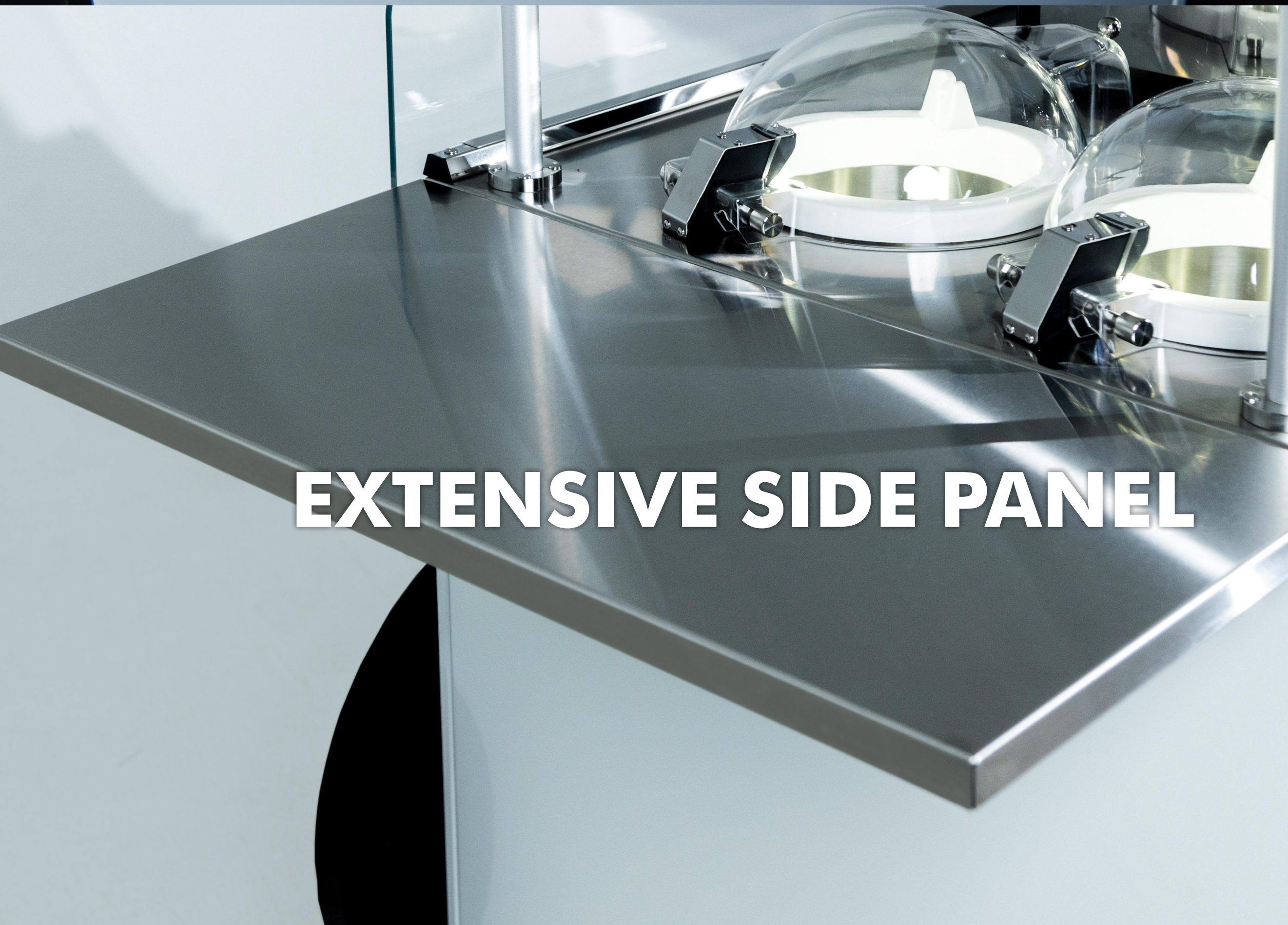
la marzocco

WATERPROOF CANVAS CANOPY





PUSH HANDLE



EXTENSIVE SIDE PANEL

Professional Batch Freezer + Showcase All In One



ACCEPTING ALL TYPES OF FRESH SOLID & LIQUID INGREDIENTS LIKE FRUITS, NUTS, MILK, AND CHOCOLATE.



Up to 3 QTS large batching capacity.



38 cups per batch (80g / serving)

ULTRA

* FREEZE *

SUPER PERFORMANCE

- ⌚ 1.5 - 2QTS ready in 10 minutes
- ⌚ 2.0 - 3QTS ready in 15 minutes
- ⌚ Continue refill batch, ready in 6 minutes.



LIVE

POZZETTI

PERFECT PRESERVATION AND DISPLAY



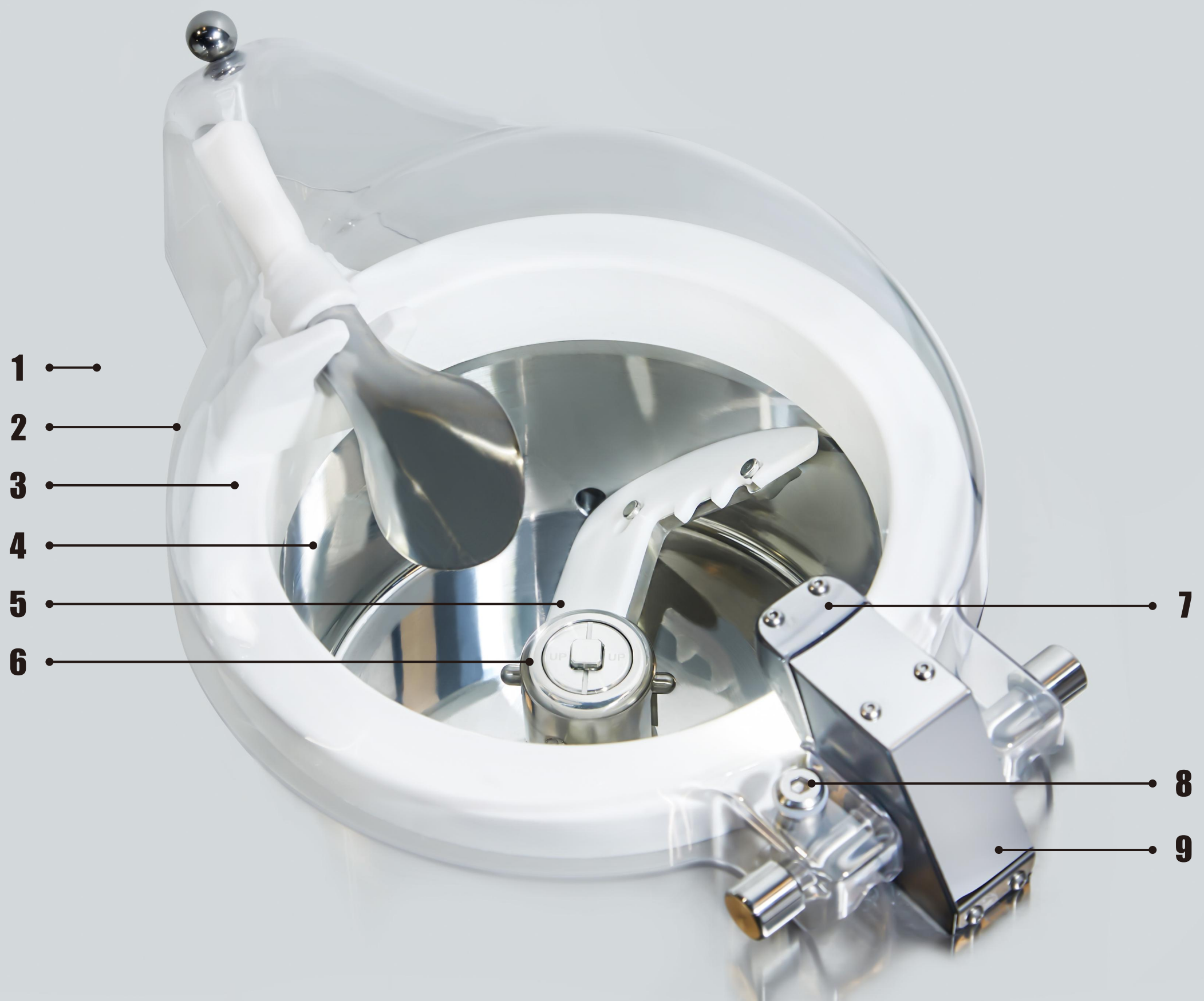
When batching is finished, the ice cream is ready to be served in storage mode.



Add inclusions on top or refill the mix at any time for continuous production.



PLIVE Pozzetti



1 ANTI-CONDENSATE
304 COUNTER TOP

2 ANTI-FOG
HIGH TRANSPARENT
PROTECTIVE LIDS

3 BUILT-IN ANTIBACTERIAL
RING + SPATULAR HOLDERS

4 6L 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

Easy Cleaning

Less than 5 minutes needed for each pot

1

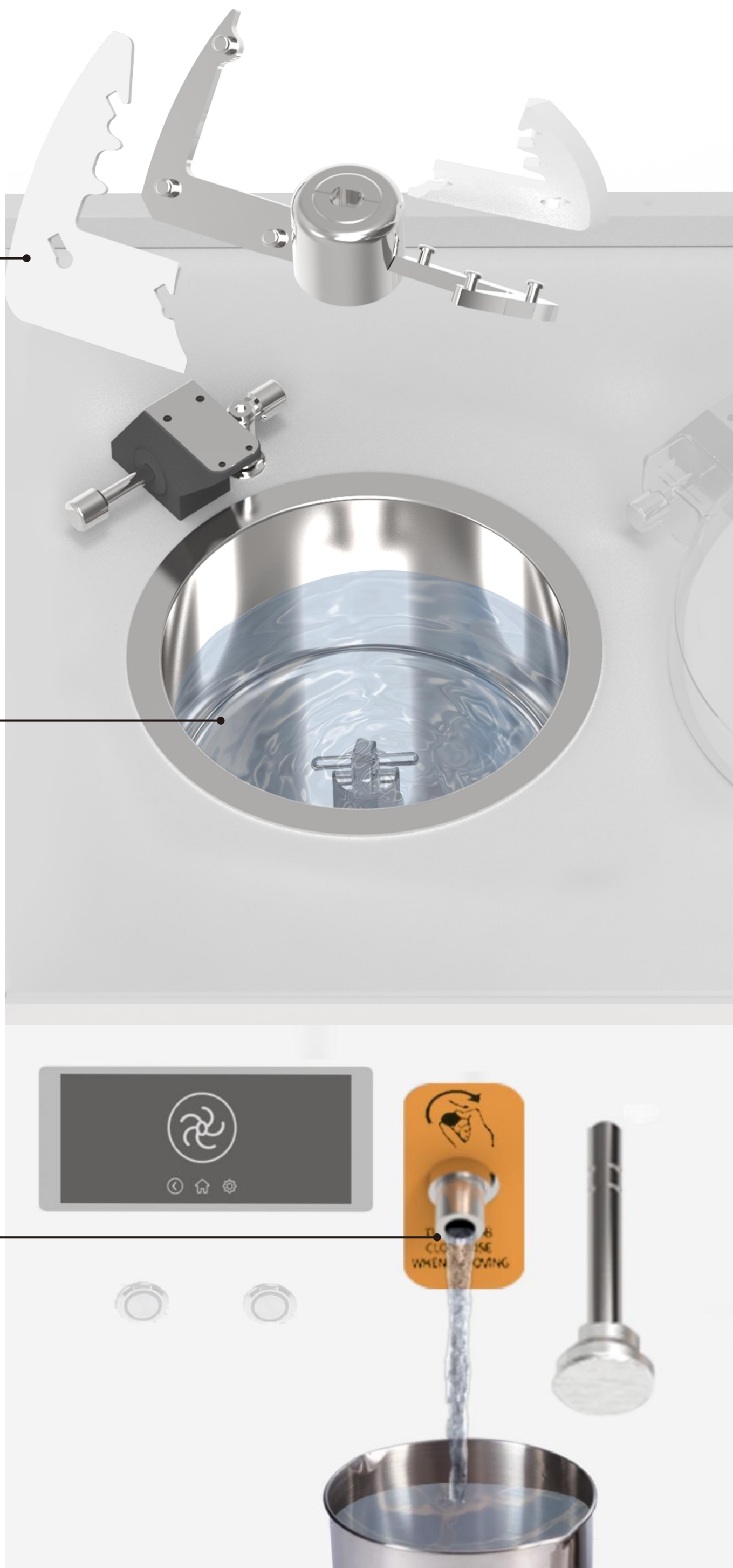
Easily removable
blade and scraper.

2

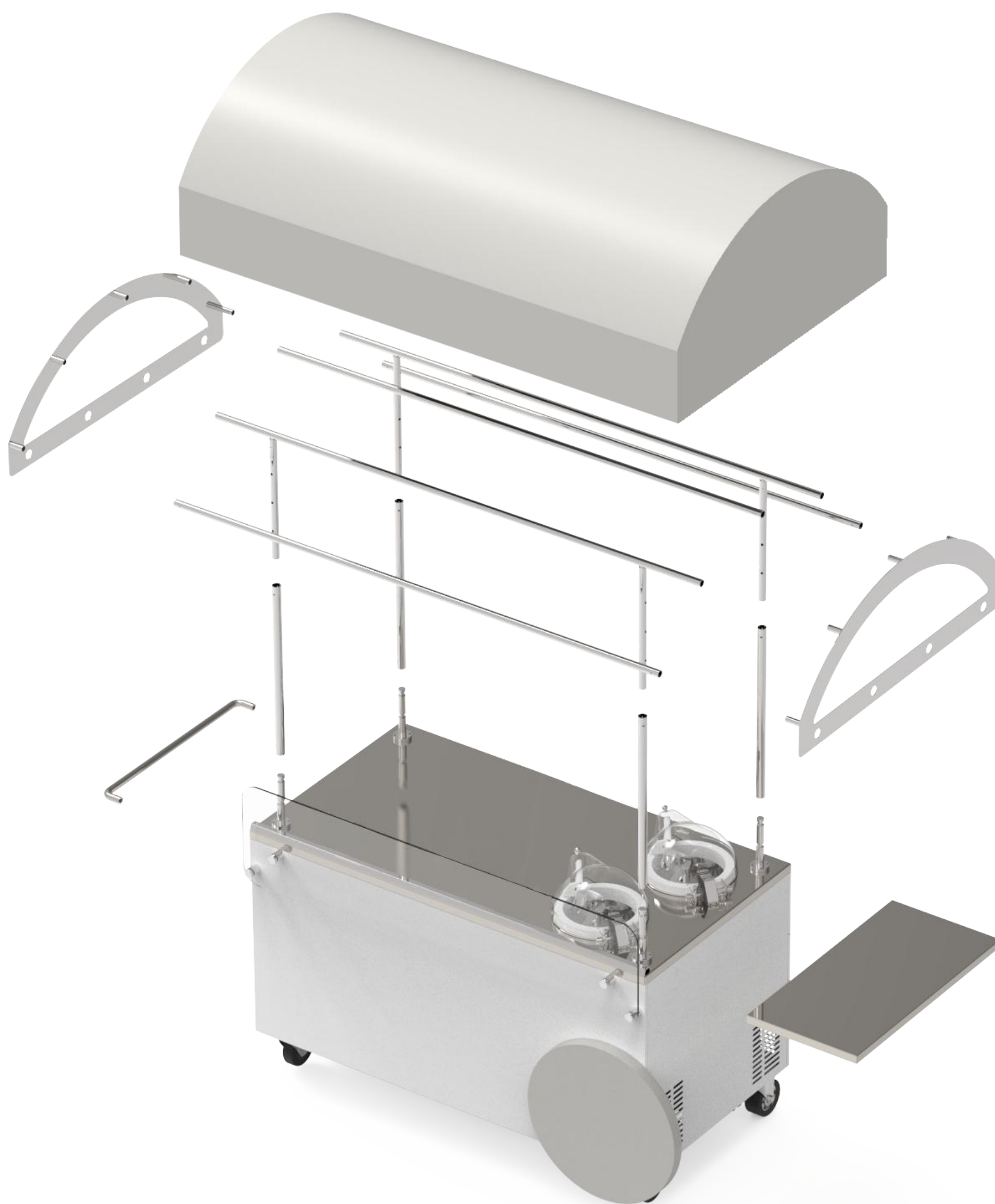
Fill up 2L water and
start the auto cleaning
program.

3

Discharge through the
internal front drainage
system.



Easy To Assemble & Disassemble





Perfect Texture For Making Affogato

Fresh-made gelato has superior structure, temperature, and aroma retention, allowing it to blend and emulsify with hot espresso in the ideal way—making it the best choice for affogato.



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