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CARPIGIANI FROZEN DESSERT UNIVERSITY BRINGS SOFT-SERVE TRAINING TO WELBILT EXPERIENCE CENTER IN COPPELL, TEXAS

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HIGH POINT, N.C. (February 18, 2026) – Carpigiani North America, a Welbilt company, today announced that Frozen Dessert University, its internationally recognized school specializing in frozen dessert education, will host its Soft-Serve Training for the first time at Welbilt's new state-of-the-art Experience Center in Coppell, Texas, on April 21-22, 2026.

The Soft-Serve Training Course is one of Frozen Dessert University's core educational programs. The upcoming session marks an important milestone, as it will take place at Welbilt's newly opened Experience Center, designed to support advanced hands-on training, innovation and professional development.

Located just minutes from Dallas Fort Worth International Airport, the Coppell site serves Welbilt customers and channel partners from around the world. Its proximity to the region's transportation and business infrastructure supports Welbilt's ability to deliver innovative, best-in-class solutions and strengthen its competitive edge on a global scale.

Hosting this program at the Welbilt Experience Center provides participants with access to a modern training environment equipped with the latest foodservice technology.

The two-day Soft-Serve Training Course offers an immersive learning experience focused on both the art and science of premium soft-serve using Carpigiani equipment. Designed for operators and entrepreneurs, the course blends technology, creativity and business fundamentals to support real-world success.

About Frozen Dessert University

Frozen Dessert University (FDU) delivers professional, hands-on education for frozen dessert operators worldwide, combining technical expertise with practical business knowledge. The program is designed for current and aspiring operators seeking to enter or grow within the frozen dessert retail business, with a focus on the key principles required for long-term success.

Through comprehensive coursework, participants learn how to produce a wide range of premium frozen desserts, including ice cream, sorbets, Italian ice and dairy-free offerings. Supported by more than 80 years of experience from Carpigiani, Frozen Dessert University provides access to one of the world's most advanced ice cream laboratories, offering students an immersive, real-world training environment.

About Carpigiani

Founded in 1946 in Italy and operating in North America since 1963, **Carpigiani** is the global leader in premium frozen dessert equipment. The company is known for its commitment to quality, innovation, and education, offering world-class training through **Carpigiani Gelato University** and **Frozen Dessert University**. Carpigiani supports its equipment through a global network of expert sales and service technicians and maintains seven subsidiaries and four manufacturing facilities worldwide, including one in **High Point, N.C.**