

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
CREVOPASTO120	AUTOMATIC PASTEURIZER for ICE CREAM MIXTURE with capacity from 60 to 120 lt, ADJUSTABLE HEATING CYCLE from 60 ° to 90 ° C, COOLING CYCLE from + 2 ° to + 6 ° C, WATER-COOLED cooling unit CONDENSER, V.400 / 3 + N, Kw 14.00, dim.mm.720x780x1100h	

PROFESSIONAL DESCRIPTION

P automatic astorizzatore for ice cream mixture for low and high pasteurization:

- $\circ~$ capacity from 60 to 120 liters ;
- heating cycle adjustable from 60 ° to 90 ° C;
- \circ $\,$ cooling cycle adjustable from + 2 $^{\circ}$ to + 6 $^{\circ}$ C (except sugar syrup);
- $\circ~$ the pasteurization cycle with 60 liters of mixture lasts 2 hours ;
- automatic selection of the heating duration according to the selected temperature;
- $\circ~$ the inclined tank allows the total escape of the mixture ;
- WATER cooled condenser;

CE MARK MADE IN ITALY

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
motor power capacity (Kw)	14,00	
net weight (Kg)	205	
gross weight (Kg)	270	
breadth (mm)	720	
depth (mm)	780	
height (mm)	1100	