



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:

- **capacity from 60 to 120 liters ;**
- **heating cycle** adjustable **from 60 ° to 90 ° C ;**
- **cooling cycle** adjustable **from + 2 ° to + 6 ° C** (except sugar syrup);
- the **pasteurization cycle** with **60 liters of mixture** lasts **2 hours ;**
- **automatic selection of the heating duration** according to the selected temperature;
- 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