



PROFESSIONAL DESCRIPTION

Automatic pasteurizer for ice cream mix for low and high pasteurization, complete range :

- **capacity from 30 to 60 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 ;**
- **AIR or WATER-** cooled **condenser** , depending on the model.

CE MARK
MADE IN ITALY

AVAILABLE MODELS

CREVOPASTO60



AUTOMATIC PASTEURIZER for ICE CREAM MIX with WATER-COOLED CONDENSER

AUTOMATIC PASTEURIZER for GELATO MIX with capacity from 30 to 60 lt, HEATING CYCLE ADJUSTABLE from 60 ° TO 90 ° C, COOLING CYCLE from + 2 ° to + 6 ° C, WATER-cooled CONDENSER, V.400 / 3 + N, kw 7,6, Weight 164 Kg, dim. mm 420x780x1100h

CREVOPASTO60A



AUTOMATIC PASTEURIZER for ICE CREAM MIX with AIR cooled CONDENSER

AUTOMATIC PASTEURIZER for GELATO MIX with capacity from 30 to 60 lt, HEATING CYCLE ADJUSTABLE from 60 ° TO 90 ° C, COOLING CYCLE from + 2 ° to + 6 ° C, AIR-cooled CONDENSER, V.400 / 3 + N, kw 7,8, Weight 205 Kg, dim. mm 420x1030x1100h