

Cod: 7849078

Ice cream scoop with manual extraction 2 l



Description

Manual extraction agitator indispensable for pastry shops, restaurants, hotels and communities that do not want to compromise on product quality with maximum yield at minimum cost. Agitator with long-lasting polyethylene (PE) scraper blade. All parts in contact with the mixture or ice cream are made of stainless steel and non-toxic material that are easily accessible and removable for cleaning. Easy cleaning and safe hygiene with the wash water drain located directly on the ice cream production tank. Control panel with timer and reset allows adjustment of stirring speed and ideal cycle duration in relation to the type of mixture. Double lid for inserting ingredients with the stirrer in motion. Magnetic micro for stopping the stirrer when the lid is opened. The vertically positioned production tank allows the transformation of the mixture to be controlled during the entire working phase.

Dimensions

Dimensioni esterne	435x570x515 mm
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Technical data

Frequenza	50 Hz
Peso netto	45 kg
Produzione gelato	2 Lt
Produzione lt/h	10 Lt/h
Voltaggio	230 V