

Cod: 4320

## Multi-function air condensing machine capacity 5 litres



### Description

Multifunctional machine with agitator with long-life polyethylene (PE) scraper blade. All parts in contact with the mixture or ice cream are made of stainless steel and non-toxic material that can be easily accessed and removed for cleaning. The vertically positioned production tank allows the transformation of the mixture to be controlled during the entire working phase. Automatic ice cream extraction. Discharge of ice cream or other products directly to the bottom of the production tank for faster extraction. Control panel with speed variator, density control, PLC 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 opening the lid. Adjustable tray support for the use of different container sizes. The pasteurisation programmes include heating up to the desired temperature of 85°C (for high pasteurisation) or 65°C (for low pasteurisation), any dwell times and subsequent cooling down to a temperature of 4°C. When the entire cycle is complete, an acoustic signal will warn that the process is finished. The ripening/storage phase then begins, which maintains the mixture at a constant temperature of 4°C. It is also possible to select agitator operation in continuous or alternating duty. The cycle is fully automatic even in the event of a power failure.

## Dimensions

Dimensioni esterne	600x850x1335 mm
--------------------	-----------------

## Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso netto	176 kg
Potenza Elettrica	5.5 kW
Produzione gelato	5 Lt
Produzione lt/h	40 Lt/h
Voltaggio	400 V