

Cod: 1196

Automatic extraction air condensation powered ice cream maker capacity 2 lt



Description

Automatic extraction mixer indispensable for bakeries, restaurants, hotels and communities that do not want to compromise on product quality with maximum yield and 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. Control panel with speed variator, density control and reset allows you to adjust the stirring speed and ideal cycle duration according 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. Automatic extraction. Discharge of ice cream or other products directly to the bottom of the production tub for faster extraction.

Dimensions

Dimensioni esterne	435x592x595 mm
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Technical data

Capacità	14 Lt
Frequenza	50 Hz
Peso netto	78 kg
Produzione gelato	2 Lt
Produzione lt/h	15 Lt/h
Voltaggio	230 V