

Cod: 1227

## Air condensing Cuocicrema pasteuriser, capacity 40 litres



### Description

Excellent automatic pasteuriser for low and high pasteurisation. Essential in content but highly efficient in performance. Regulated in generates for heating between 60-90°C and for cooling between 2-6°C (except syrups or sugars) The pasteurisation cycle lasts 2 hours, inserting about 40 litres of mixture. The simple electronics give the possibility to select the final temperature, so the duration can be calculated. Machine that also functions as a cream cooker.

### Dimensions

Dimensioni esterne	600x850x1335 mm
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### Technical data

Capacità	40 Lt
Peso	160 kg
Tempo ciclo	120 "