

Cod: 1228

## Pasteuriser Cuocicrema with mixed condensation 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 |
|--------------------|-----------------|

### Technical data

|             |        |
|-------------|--------|
| Capacità    | 40 Lt  |
| Peso        | 160 kg |
| Tempo ciclo | 120 "  |