

Cod: 1229

Cuocicrema condensation pasteuriser with water 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	110 kg
Tempo ciclo	120 "