

Ice cream machine

WHAT FOR ?



The ice cream maker is perfect for expanding the ice cream mix and freezing it. The fairly compact expansion valve allows you to quickly make various flavours in order to present a wide range of your product !

TECHNICAL DETAILS



- Castor wheels, 2 of which have brakes
- Optimised cleaning time thanks to the cleaning function
- For a 10L, Production of 50-60 litres/h (room temperature of 25°C.)*
- Adjustable hardness of your ice cream
- double speed of extraction
- 2480 Tropicalised cool unit for temperature up to 50 °C
- Refrigerant fluid R455A

* The declared productive capacities are only indicative, as they depend on the operational conditions and the products used.

Photo for information only

Dimension (in mm)			Power rating (in kW)	Available capacities	Maximale temperature for the cooling unit
Height	Depth	Width			
1350	710	570	3.7	10L, 15L et 20L	Up to 50°C

OPTION



- Water condenser
- Double Condensation
- Stainless steel exterior
- Hinged Door

The technical characteristics can be changed without prior notice