

Cream pasteurize machine

FEATURES INCLUDE

In addition to ensure the pastry mix is bacteria free, the pasteurizing and ageing activates and stabilizes mix to improve the taste and texture.

Special mixer designed for handling thicker cream for any pastry or gourmet steadily and evenly to enhance the texture.

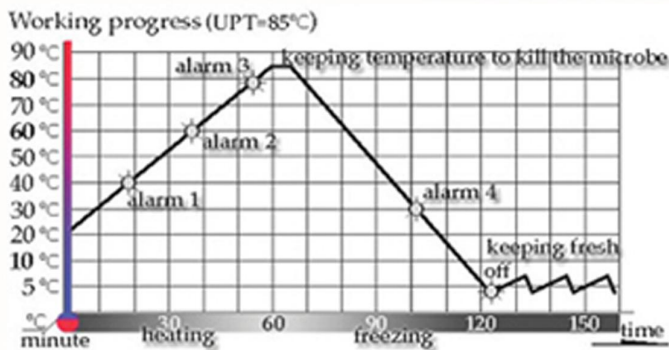
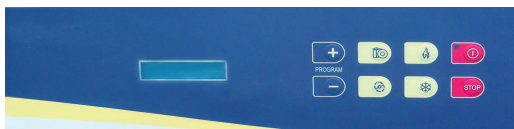
Soft-pasteurizing technology for cooking any thick mix, without any burn.

Computer controlled, maximum and minimum temperature programmable.

Power saving design results in the minimum power consumption for whole process.

Production data print function(optional).

International acceptable gas R404A.



MODEL	Capacity	Mix input		Process time *	Condenser * *	Power Type			Installed Power Kw	Dimension			Net weight Kg
		Min	Max			Volt	Hz	Phase		W	D	H	
MIX30CP	30ltr	15ltr	30ltr	120min	Water or Air	230/400	50/60	1 or 3	4.5	55cm	75cm	110cm	185
MIX60CP	55ltr	30ltr	55ltr	120min	Water or Air	230/400	50/60	1 or 3	6.5	63cm	85cm	110cm	246

* The process time depending on the mix used and the cooling. condition.

* * Air-cooled machine upon request with price surcharge.

Specifications are subject to change without notice.