

ROBOT CRÈME

The best pastocookers and batch freezers

One device with different functionalities:



Pasteurizes



Freezes



Cooks



Cools



Mixes



Emulsifies

REQUIRE
QUALITY,
SIMPLICITY,
PRODUCTIVITY.



Sorbet



Cake



Nougat



Jam



Lemon pie



Ice cream

- Time saving
- Rationalization of production
- Guaranteed hygiene
- Recipes regularity
- Ease of use
- Diversification of recipes

A **BRAND** AT
YOUR **SERVICE**.

- Training
- Support
- New recipes every month



TECHNOLOGY EMPOWERING YOUR CREATIVITY

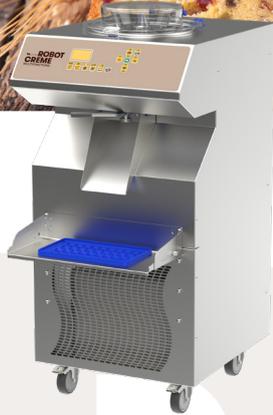
pvlab **ROBOT
CRÈME**

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Ice cream Range

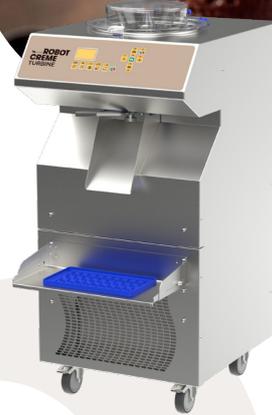
With the **ROBOT CRÈME** range, the production of sorbets and ice creams has never been so simple, efficient and accessible

Thanks to amazing speed and flawless execution precision, offered in three versions: multifunctional, pasteurizers and turbines, the **ROBOT CRÈME** brand is literally revolutionizing the daily lives of all ice cream makers.



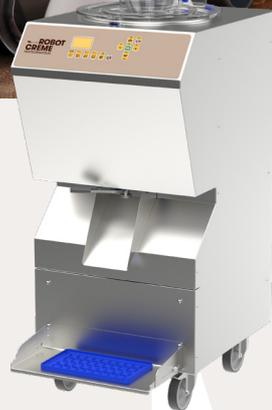
Available in **5L**, **15L** or **40L** tanks, the **MF Multifunctions ROBOT CRÈME** is the ideal tool to make your pastries and ice creams without compromise.

MULTIFUNCTIONS
MF



Specialized in the production of ice cream and sorbet, the **ROBOT CRÈME Batch Freezer TE/TM** range is available with **5L**, **15L** and **40L** tanks.

BATCH FREEZERS
TE/TM



With the **40L** and **60L** tanks, the **ROBOT CRÈME Pasteurizers PG** range is the ideal solution for your pasteurization needs.

PASTEURIZERS
PG

