

pvlab **ROBOT
CREME**

**MULTIFUNCTION
MF5**



TECHNOLOGY EMPOWERING YOUR CREATIVITY

One device with different functionalities:

PASTEURIZES

TURBINES

COOKS

COOLS

MIXES

EMULSIFIES

MULTIFUNCTION MF5



Pasteurize



Batch Freezer



Cooks



Cools

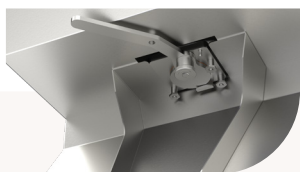


Mixes

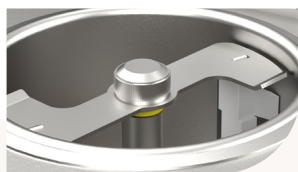


Emulsifies

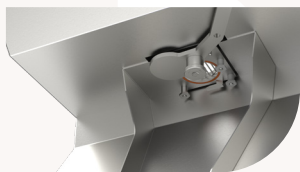
- Electronic controls
- Hermetic compressor «Bitzer»
- Air-cooled condenser cooling
- Body made of AISI 304 stainless steel
- CFC-free polyurethane insulation
- Refrigerant gas R452a
- Safety feature that stops the agitator when the cover is opened
- Chaining program allowing : to put, (for example) the ingredients of a pastry cream in conservation all the night, which will start at the pre-set hour, so that the preparation is ready at the opening of the laboratory.
- Direct extraction from the bottom of the tank.
- Variable speed.
- Defrosting of the tank by reversing the hot gas cycle.
- Variotexture: directly affects the frequency of the mixing arm drive motor, allowing the texture of your ice creams and sorbets to be chosen by an index value.



Extraction handle in closed position



Open tank and mixing arm

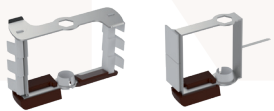


Extraction handle in open position

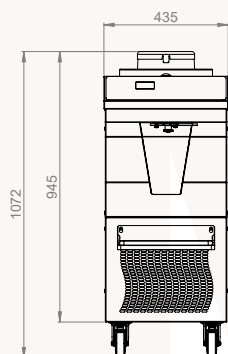
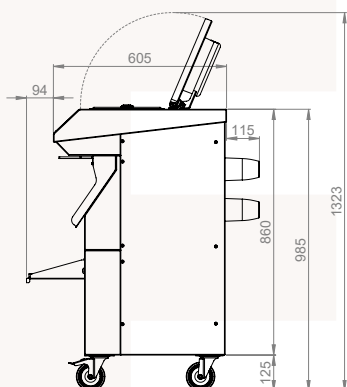


Pull-out and adjustable in four height levels

MIXING ARM



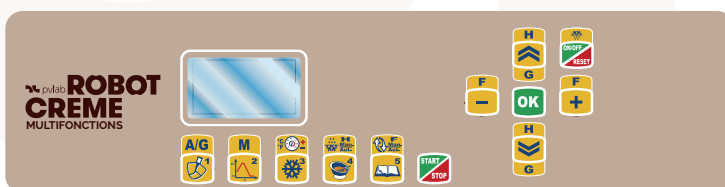
TECHNICAL DRAWING



RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	1.4 kg	4.3 kg	25	43
Butter Mousseline	1.0 kg	3.0 kg	10	15
Diplomatic cream	1.4 kg	4.3 kg	25	43
Lemon cream	1.5 kg	4.5 kg	25	40
Almond cream	1.5 kg	4.5 kg	25	43
Choux pastry	1.6 kg	3.0 kg	25	35
Ganache	0,6 kg	2,0 kg	20	35
Buttercream succes	1.0 kg	4.5 kg	20	40
Custard	1.6 kg	4.8 kg	20	35
Crème brûlée	0.8 kg	4.8 kg	20	35
Creamy fruit	1.3 kg	5.0 kg	20	35
Fruit bavarian Cream	2.1 kg	5.0 kg	25	40
Chocolate bavarian Cream	1.5 kg	4.5 kg	15	20
Brownies	0,8 kg	4,8 kg	10	15
Bomb paste	800 g	1.2 kg	20	35
Fruit pastes	-	-	-	-
Jellies	1.5 kg	5.0 kg	25	40
Jams	0.4 kg	1.5 kg	45	70
Marshmallows	0.5 kg	1.2 kg	15	25
Pectin solution coating	1.5 kg	5.0 kg	25	50
Cold glaze	1.6 L	3.4 L	30	40
Glaszes	2.0 L	4.8 L	30	40
Chocolate sauce	0.8 kg	4.8 kg	20	35
Ice cream	0.8 L	2.5 L	15	20
Sorbets	0.8 L	2.5 L	15	20
Pre-baked quiche maker	1.5 kg	4.5 kg	22	30
Béchamel sauce	1.0 kg	4.5 kg	25	43
Pasteurization	1 L	4.5 L	25	43

CONTROL PANEL



TECHNICAL DATA

Tank capacity	5L
Hourly ice cream production	15L/h
Min/max temperatures	-15/+103°C
Electrical power	2200 W - 9,6 A
Voltage and frequency	230V ~ 50 Hz
Dimensions L x W x H	43,5 x 60,5 x 107,2 cm 132,3 cm (open lid)
Net weight	71kg