

pvlab **ROBOT  
CREME**



**MULTIFUNCTION  
MFD15**

- + More Intuitive
- + More Precise
- + More Creative



A single device with different functionalities :

- PASTEURIZE
- BATCH FREEZER
- COOKS
- COOLS
- MIXES
- EMULSIFIES

# MULTIFUNCTION MFD15



Pasteurize



Batch Freezer



Cooks



Cools



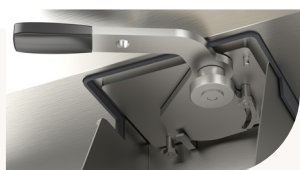
Mixes



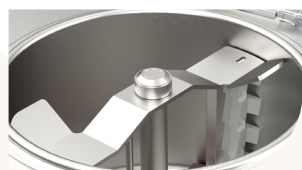
Emulsifies

- 7-inch intuitive and fast touch screen display
- 72 integrated recipes for even more inspiration
- Delayed start program by setting the departure time
- Machine settings secured by a password
- WiFi connectivity for remote diagnostics
- Recipe extraction in HACCP format
- Autonomous updates via USB

- Bitzer semi-hermetic compressor
- Air, water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid 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
- Possibility of 1/2 load in cold
- Direct extraction from the bottom of the tank
- Variable speed drive
- Defrosting of the tank by inversion of the hot gas cycle.
- Variotexture : acts directly on the frequency of the motor driving the mixing arm, allowing by a value index, the choice of the texture of your ice creams and sorbets



Extraction handle in closed position



Open tank and mixing arm

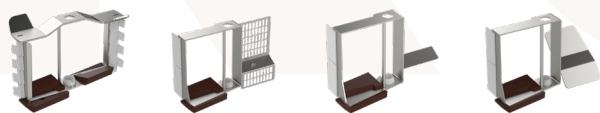


Extraction handle in open position

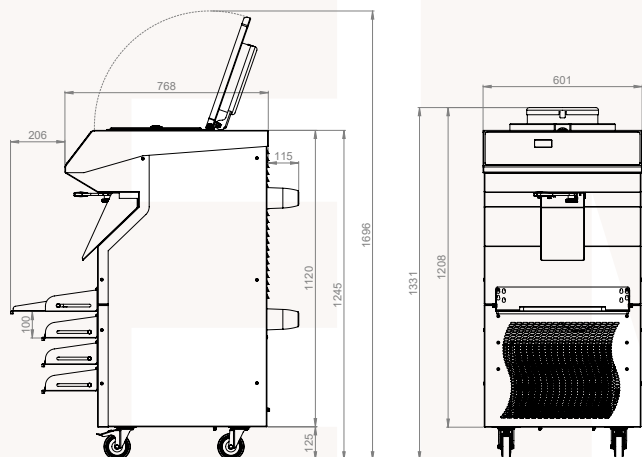


Pull-out and adjustable in four height levels

## MIXING ARM



## TECHNICAL DRAWING



## RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	4,0 kg	14,0 kg	35	55
Butter Mouseline	2,1 kg	9,0 kg	12	20
Diplomatic cream	4,0 kg	14,0 kg	25	45
Lemon cream	3,0 kg	12,0 kg	30	50
Almond cream	2,0 kg	8,0 kg	30	55
Choux pastry	3,2 kg	13,0 kg	30	50
Ganache	3,0 kg	15,0 kg	20	40
Buttercream succes	2,0 kg	5,0 kg	25	45
Custard	4,0 kg	14,0 kg	25	50
Crème brûlée	3,2 kg	14,5 kg	25	45
Creamy fruit	1,9 kg	13,2 kg	25	45
Fruit bavarian Cream	2,5 kg	12,5 kg	25	40
Chocolate bavarian Cream	4,2 kg	12,8 kg	30	50
Brownies	1,6 kg	12,8 kg	10	30
Bomb paste	1,7 kg	4,0 kg	25	45
Fruit pastes	2,4 kg	6,8 kg	40	80
Jellies	2,0 kg	7,0 kg	35	85
Jams	2,0 kg	7,0 kg	50	90
Marshmallows	1,3 kg	2,6 kg	15	30
Pectin solution coating	3,0 kg	15,0 kg	30	85
Cold glaze	3,4 L	13,4 L	30	50
Glaszes	3,4 L	6,9 L	30	60
Chocolate sauce	1,9 kg	14,8 kg	20	45
Ice cream	2,0 L	6,0 L	15	20
Sorbets	2,0 L	6,0 L	15	20
Pre-baked quiche maker	3,0 kg	15,0 kg	20	30
Béchamel sauce	2,6 kg	13,0 kg	30	45
Pasteurization	3 L	14 L	25	35

## CONTROL PANEL



## TECHNICAL DATA

Tank capacity	15L
Hourly ice cream production	20 L / h
Min/max temperatures	-15/+110°C
Electrical power	4800 W - 7A
Voltage and frequency	400 V ~ 50 Hz
Dimensions L x W x H	60,1 x 76,8 x 133,1 cm 169,6 cm (open lid)
Net weight	155 kg