

pvlab **ROBOT
CREME**



**MULTIFUNCTION
MFD5**

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

A single device with different functionalities :

PASTEURIZE

BATCH FREEZER

COOKS

COOLS

MIXES

EMULSIFIES

MULTIFUNCTION MFD5



Pasteurize



Batch Freezer



Cooks



Cools

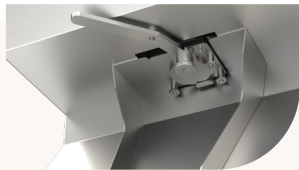


Mixes

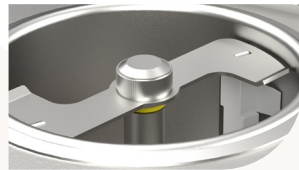


Emulsifies

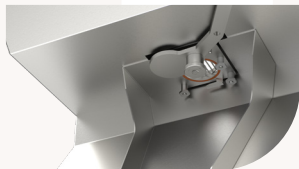
- 5-inch intuitive and fast touch screen display
- 72 integrated recipes for even more inspiration
- Delayed start program by setting the departure time
- Machine settings secured by a password
- WiFi connectivity for remote diagnostics
- Recipe extraction in HACCP format
- Autonomous updates via USB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

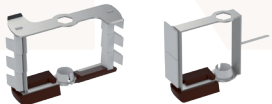


Extraction handle in open position

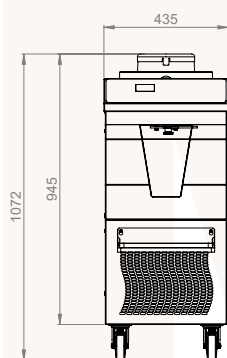
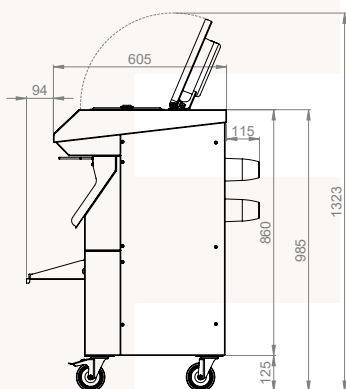


Pull-out and adjustable in four height levels

MIXING ARM



TECHNICAL DRAWING



RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	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 - 9,6A
Voltage and frequency	230V ~ 50Hz
Dimensions L x W x H	43,5 x 60,5 x 107,2 cm 132,3 cm (open lid)
Net weight	71kg