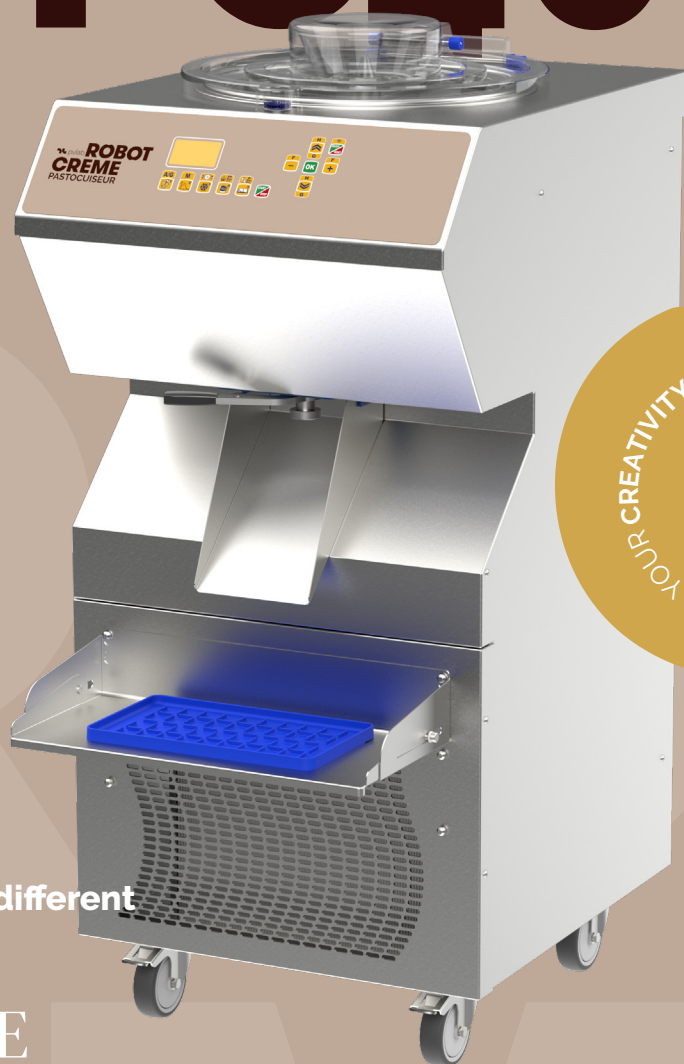


pvlab **ROBOT**
CREME

PASTOCOOKERS
PC40



TECHNOLOGY EMPOWERING YOUR CREATIVITY

A single device with different functionalities :

PASTEURIZE

COOKS

COOLS

MIXES

EMULSIFIES

PASTOCOOKERS PC40



Pasteurize



Cooks



Cools

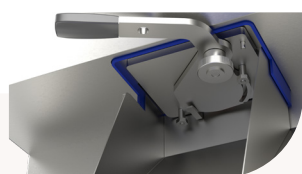


Mixes

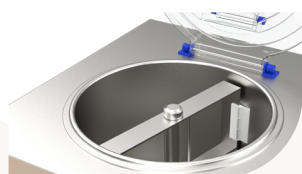


Emulsifies

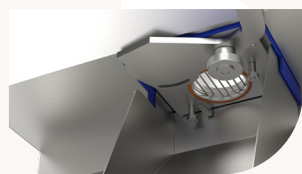
- Electronic controls
- Bitzer semi-hermetic compressor
- Air, water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Chaining program allowing : to put, (for example) 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.



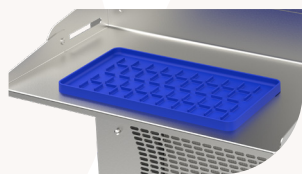
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position

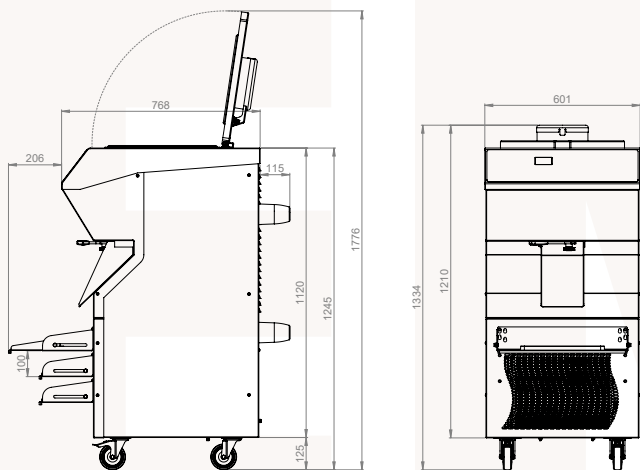


Pull-out and adjustable in four height levels

MIXING ARM



TECHNICAL DRAWING



RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	8,5 kg	39,0 kg	40	70
Butter Mousseline	4,2 kg	27,0 kg	17	35
Diplomatic cream	8,5 kg	39,0 kg	30	60
Lemon cream	6,0 kg	36,0 kg	35	65
Almond cream	4,0 kg	24,0 kg	35	70
Choux pastry	6,4 kg	30,0 kg	35	70
Ganache	3,0 kg	10,0 kg	30	60
Buttercream succes	8,0 kg	39,0 kg	30	65
Custard	6,4 kg	39,0 kg	30	60
Crème brûlée	3,8 kg	38,0 kg	30	60
Creamy fruit	5,0 kg	38,0 kg	30	55
Fruit bavarian Cream	8,4 kg	38,0 kg	35	65
Chocolate bavarian Cream	6,0 kg	38,0 kg	25	55
Brownies	3,2 kg	39,0 kg	15	45
Bomb paste	4,8 kg	9,2 kg	40	95
Fruit pastes	3,4 kg	8,0 kg	30	60
Jellies	3,0 kg	16,0 kg	30	80
Jams	3,0 kg	16,0 kg	50	95
Marshmallows	2,6 kg	6,0 kg	20	45
Pectin solution coating	6,0 kg	30,0 kg	35	90
Cold glaze	5,0 L	30,0 L	30	55
Glaszes	6,9 L	20,0 L	35	60
Chocolate sauce	3,8 kg	38,0 kg	25	60
Ice cream	-	-	-	-
Sorbets	-	-	-	-
Pre-baked quiche maker	6,0 kg	40,0 kg	30	65
Béchamel sauce	5,2 kg	39,0 kg	35	70
Pasteurization	6,0 kg	40,0 kg	30	80

CONTROL PANEL



TECHNICAL DATA

Tank capacity	40 L
Min/max temperatures	+2/+110 °C
Electrical power	5300 W - 7,7 A
Voltage and frequency	400 V ~ 50 Hz
Dimensions L x W x H	60,1 x 76,8 x 133,4 cm 177,6 cm (open lid)
Net weight	176 kg