

pvlab **ROBOT**
CREME

PASTOCOOKERS
PCE60



A single device with different functionalities :

PASTEURIZE

COOKS

COOLS

MIXES

EMULSIFIES

PASTOCOOKERS PCE60



Pasteurize



Cooks



Cools



Mixes

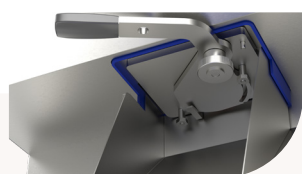


Emulsifies

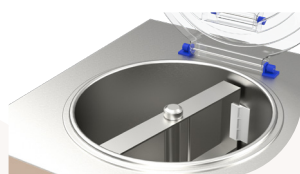
- Electronic controls
- Bitzer semi-hermetic compressor
- Water condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Chaining program allowing : to put, (for example) the ingredients 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
- Direct extraction from the bottom of the tank
- Variable speed drive
- Defrosting of the tank by inversion of the hot gas cycle.

RECIPES TABLE

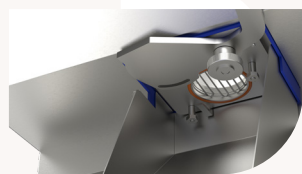
| | Quantities | | Duration (min) | |
|--------------------------|------------|---------|----------------|------|
| | mini | maxi | mini | maxi |
| Pastry cream | 8,5 kg | 55,0 kg | 40 | 70 |
| Butter Mousseline | 4,2 kg | 36,0 kg | 17 | 35 |
| Diplomatic cream | 8,5 kg | 55,0 kg | 30 | 60 |
| Lemon cream | 6,0 kg | 48,0 kg | 35 | 65 |
| Almond cream | 4,0 kg | 32,0 kg | 35 | 70 |
| Choux pastry | 9,6 kg | 45,0 kg | 35 | 75 |
| Ganache | 3,0 kg | 15,0 kg | 30 | 60 |
| Buttercream succes | 8,0 kg | 56,0 kg | 30 | 65 |
| Custard | 6,4 kg | 57,0 kg | 30 | 60 |
| Crème brûlée | 3,8 kg | 53,0 kg | 30 | 60 |
| Creamy fruit | 5,0 kg | 50,0 kg | 30 | 55 |
| Fruit bavarian Cream | 8,4 kg | 50,0 kg | 35 | 65 |
| Chocolate bavarian Cream | 6,0 kg | 55,0 kg | 25 | 55 |
| Brownies | 3,2 kg | 51,0 kg | 15 | 45 |
| Bomb paste | 4,8 kg | 9,2 kg | 40 | 95 |
| Fruit pastes | - | - | - | - |
| Jellies | 3,0 kg | 16,0 kg | 30 | 80 |
| Jams | - | - | - | - |
| Marshmallows | 2,6 kg | 6,0 kg | 20 | 45 |
| Pectin solution coating | 6,0 kg | 50,0 kg | 35 | 90 |
| Cold glaze | 6,7 L | 40 L | 35 | 60 |
| Glaszes | 9,0 L | 27 L | 30 | 60 |
| Chocolate sauce | 3,8 kg | 55,0 kg | 25 | 60 |
| Ice cream | - | - | - | - |
| Sorbets | - | - | - | - |
| Pre-baked quiche maker | 6,0 kg | 50,0 kg | 30 | 65 |
| Béchamel sauce | 5,2 kg | 50,0 kg | 35 | 70 |
| Pasteurization | 6,0 kg | 55,0 kg | 30 | 80 |



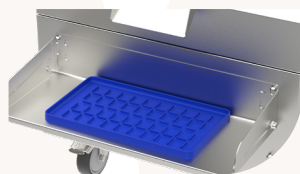
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position

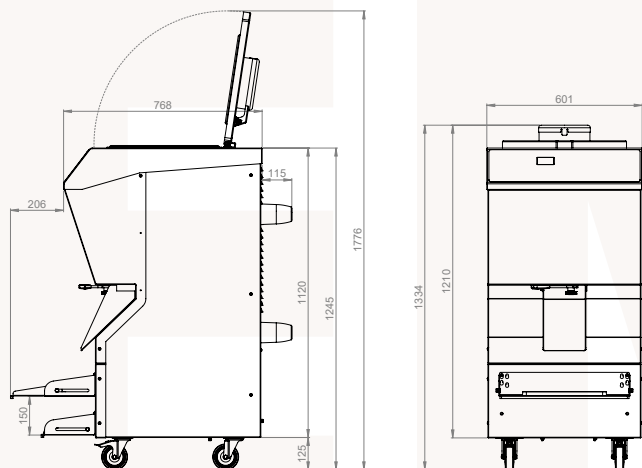


Pull-out and adjustable in four height levels

MIXING ARM



TECHNICAL DRAWING



CONTROL PANEL



TECHNICAL DATA

| | |
|-------------------------|---|
| Tank capacity | 60 L |
| Min/max temperatures | +2/+105°C |
| Electrical power | 8000 W - 11,6 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 | 213 kg |