

pvlab **ROBOT**
CREME

**MULTIFUNCTIONS
SPECIALE KITCHEN**

SC15



TECHNOLOGY EMPOWERING YOUR CREATIVITY

A single device with different functionalities :

PASTEURIZE

BATCH FREEZER

COOKS

COOLS

MIXES

EMULSIFIES

MULTIFUNCTION SPECIAL KITCHEN

SC15



Pasteurize



Batch Freezer



Cooks



Cools

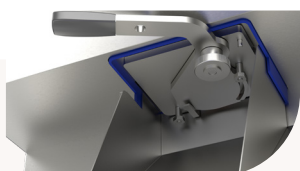


Mixes

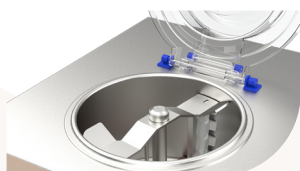


Emulsifies

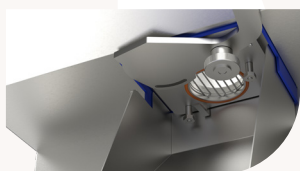
- Electronic controls
- Bitzer hermetic compressor
- Water condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Chaining program allowing : to put, (for example) the ingredients of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



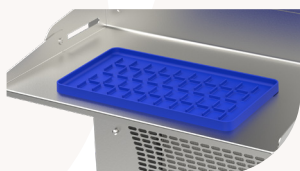
Extraction handle in closed position



Open tank and mixing arm

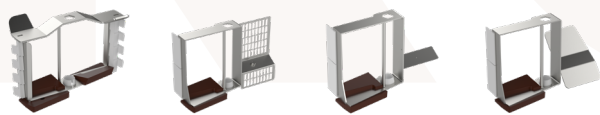


Extraction handle in open position

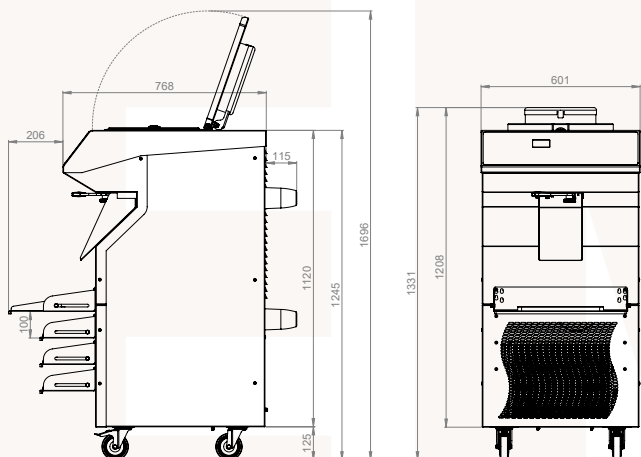


Pull-out and adjustable in four height levels

MIXING ARM



TECHNICAL DRAWING



RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	4,0 kg	14,0 kg	43	64
Butter Mousseline	2,1 kg	9,0 kg	20	29
Diplomatic cream	4,0 kg	14,0 kg	33	54
Lemon cream	3,0 kg	12,0 kg	38	59
Almond cream	2,0 kg	8,0 kg	38	64
Choux pastry	3,2 kg	13,0 kg	38	59
Ganache	2,0 kg	5,0 kg	33	54
Buttercream succes	4,0 kg	14,0 kg	33	59
Custard	3,2 kg	14,5 kg	33	54
Crème brûlée	1,9 kg	13,2 kg	33	54
Creamy fruit	2,5 kg	12,5 kg	33	49
Fruit bavarian Cream	4,2 kg	12,8 kg	38	59
Chocolate bavarian Cream	3,0 kg	15,0 kg	28	49
Brownies	1,6 kg	12,8 kg	18	39
Bomb paste	2,4 kg	6,8 kg	48	89
Fruit pastes	1,7 kg	4,0 kg	34	54
Jellies	2,0 kg	7,0 kg	43	94
Jams	2,0 kg	7,0 kg	58	99
Marshmallows	1,3 kg	2,6 kg	23	39
Pectin solution coating	3,0 kg	15,0 kg	38	94
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	28	54
Ice cream	1,5 L	4 L	23	29
Sorbets	1,5 L	4 L	23	29
Pre-baked quiche maker	3,0 kg	15,0 kg	28	39
Béchamel sauce	2,6 kg	13,0 kg	38	54
Tomato sauce	2,5 kg	8,0 kg	40	60
Vegetable broth	1,5 L	9,0 L	50	80
American sauce	3,0 L	12,0 L	30	50
Chicken supreme sauce with curry	2,7 L	10,8 L	110	150
Yellow wine sauce	3,0 L	14,5 L	25	45
Fig and raisin chutney	2,4 kg	6,3 kg	35	55
Veal juice reduction	3,0 L	9,0 L	35	55
Risotto	0,7 kg	1,4 kg	20	30
Pasteurization	3 L	14 L	34	44

CONTROL PANEL



TECHNICAL DATA

Tank capacity	15L
Min/max temperatures	-10/+103°C
Electrical power	4800 W - 20,9A
Voltage and frequency	230 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	145 kg