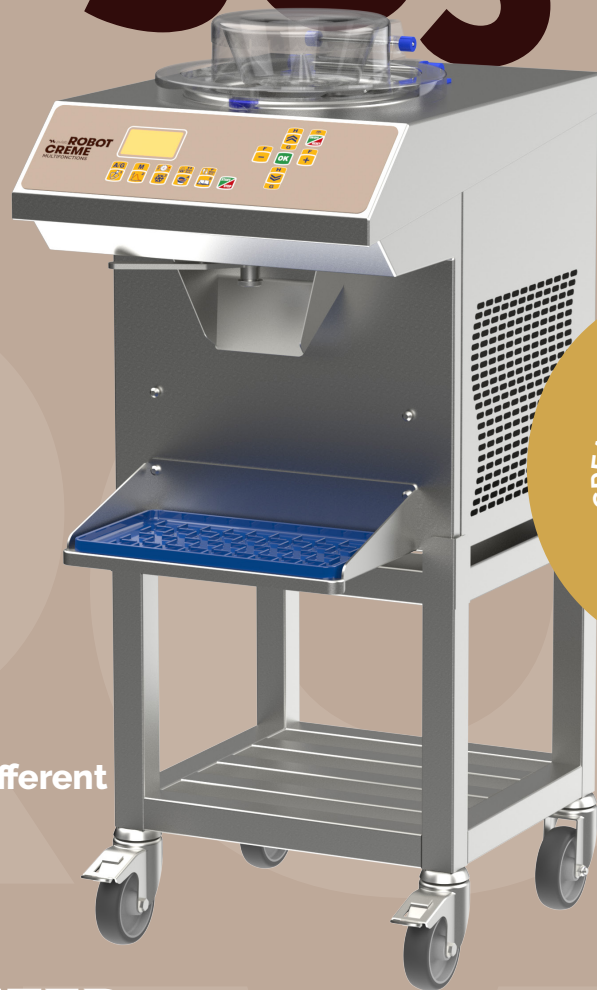


pvlab **ROBOT**
CREME

**MULTIFUNCTIONS
SPECIALE KITCHEN**

SC5



TECHNOLOGY EMPOWERING YOUR CREATIVITY

Optional Stand

A single device with different functionalities :

PASTEURIZE

BATCH FREEZER

COOKS

COOLS

MIXES

EMULSIFIES

MULTIFUNCTION SPECIAL KITCHEN SC5



Pasteurize



Batch
Freezer



Cooks



Cools

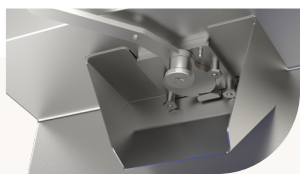


Mixes

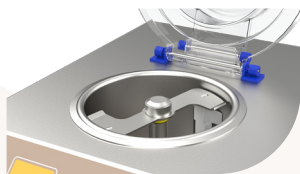


Emulsifies

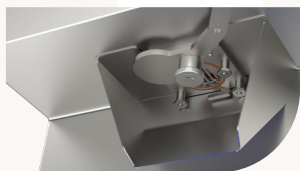
- Electronic controls
- Bitzer hermetic compressor
- Air condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Chaining program allowing : to put, (for example) the ingredients of a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



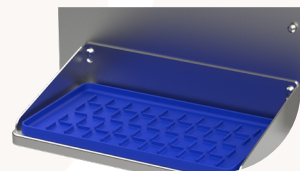
Extraction handle in closed position



Open tank and mixing arm

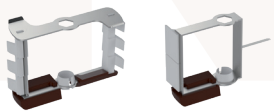


Extraction handle in open position

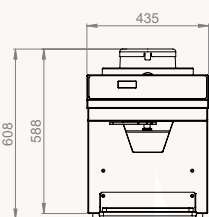
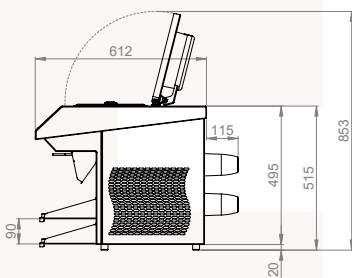


Pull-out and adjustable in two height levels

MIXING ARM



TECHNICAL DRAWING



RECIPES TABLE

	Quantities		Duration (min)	
	mini	maxi	mini	maxi
Pastry cream	8,5 kg	39,0 kg	36	63
Butter Mousseline	4,2 kg	27,0 kg	15	31
Diplomatic cream	8,5 kg	39,0 kg	27	54
Lemon cream	6,0 kg	36,0 kg	31	58
Almond cream	4,0 kg	24,0 kg	31	63
Choux pastry	6,4 kg	36,0 kg	31	63
Ganache	3,0 kg	10,0 kg	27	54
Buttercream succes	8,0 kg	39,0 kg	27	58
Custard	6,4 kg	39,0 kg	27	54
Crème brûlée	3,8 kg	38,0 kg	27	54
Creamy fruit	5,0 kg	38,0 kg	27	49
Fruit bavarian Cream	8,4 kg	38,0 kg	31	58
Chocolate bavarian Cream	6,0 kg	38,0 kg	22	49
Brownies	3,2 kg	39,0 kg	15	45
Bomb paste	4,8 kg	9,2 kg	36	85
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	22	54
Ice cream	7 L	18 L	7	10
Sorbets	7 L	18 L	7	10
Pre-baked quiche maker	1,5 kg	4,5 kg	27	35
Béchamel sauce	1,0 kg	4,5 kg	30	48
Tomato sauce	1,0 kg	2,5 kg	30	40
Vegetable broth	1,0 L	3,0 L	50	70
American sauce	1,5 L	3,0 L	90	120
Chicken supreme sauce with curry	1,3 L	2,7 L	90	110
Yellow wine sauce	1,5 L	3 L	90	120
Fig and raisin chutney	0,8 kg	2,4 kg	40	60
Veal juice reduction	1,5 L	3 L	90	120
Risotto	0,3 kg	0,6 kg	20	25
Pasteurization	1 L	4,5 L	30	48

CONTROL PANEL



TECHNICAL DATA

Tank capacity	5L
Min/max temperatures	-10/+103°C
Electrical power	2300 W - 8,7 A
Voltage and frequency	240V ~ 50Hz
Dimensions L x W x H	43,5 x 61,2 x 60,8 cm 85,3 cm (open lid)
Net weight	58 kg