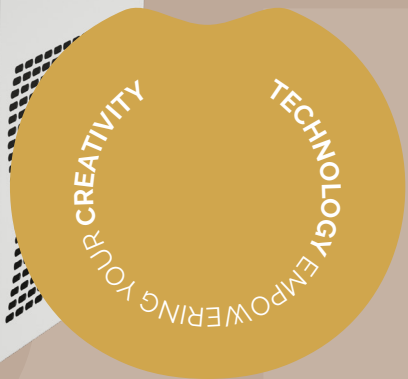


pvlab **ROBOT
CREME**

TURBINES
STE15



With our turbines, bring Robot Crème efficiency into your production of ice creams and sorbets.

TURBINES STE15



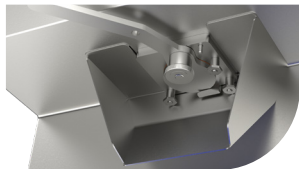
Batch
Freezer



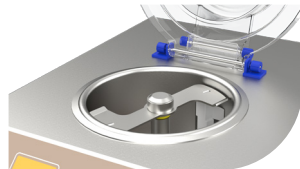
- Electronic controls
- Bitzer hermetic compressor
- Air condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
- Variable speed drive
- 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

RECIPES TABLE

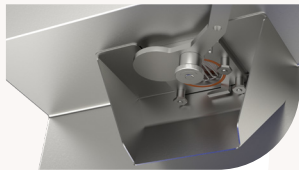
	Prod./H	By cycle	Mini	Maxi
Ice cream	15L	2L	1L	2L
Sorbets	15L	2L	1L	2L



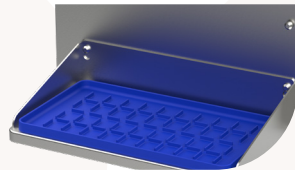
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable in two height levels

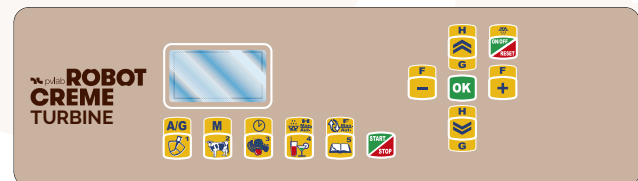
TECHNICAL DATA

Tank capacity	5L
Hourly ice cream production	15L/h
Electrical power	2000W - 8,7A
Voltage and frequency	230V ~ 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

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

