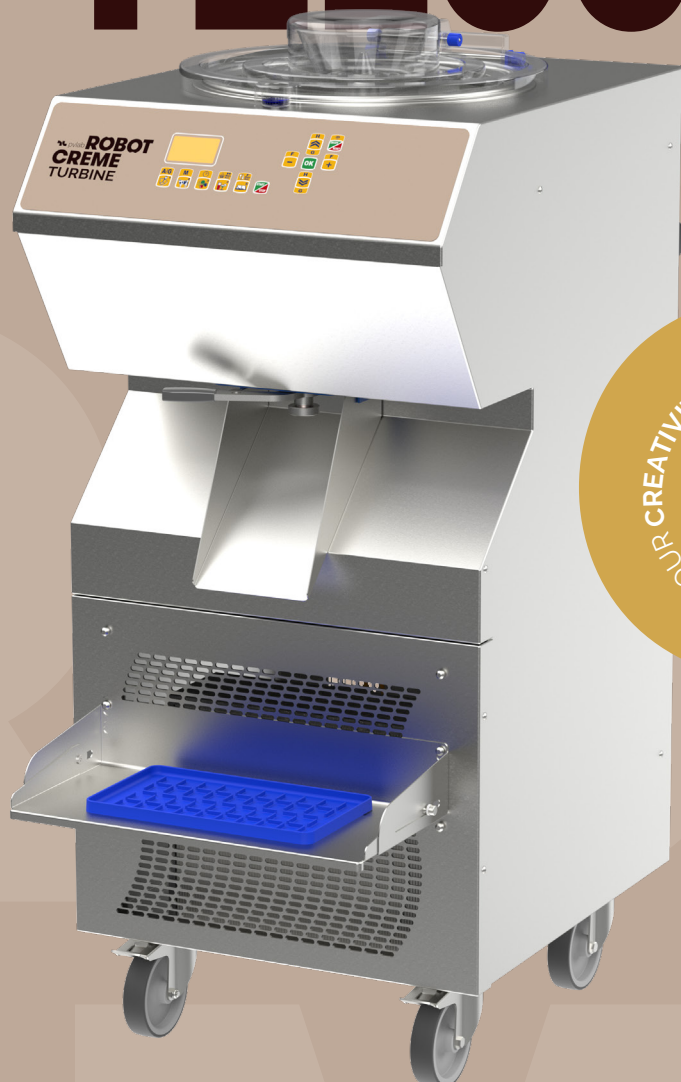


pvlab **ROBOT CREME**

BATCH FREEZERS TE100



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

BATCH FREEZERS

TE100



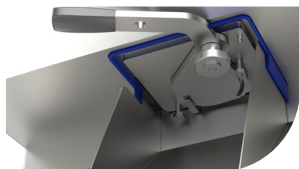
Batch Freezer



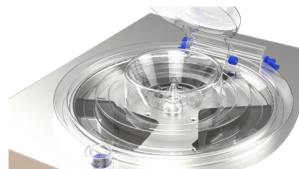
- Electronic controls
- Bitzer semi-hermetic compressor
- Water condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
- Variable speed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

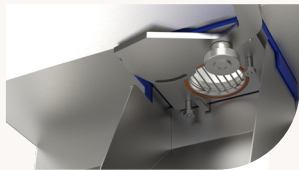
	Prod./H	By cycle	Mini	Maxi
Ice cream	100L	14L	5L	14L
Sorbets	100L	14L	5L	14L



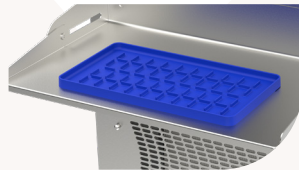
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable

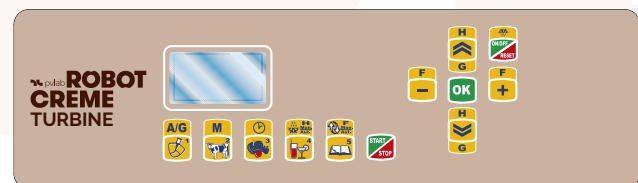
TECHNICAL DATA

Tank capacity	40 L
Hourly ice cream production	100 L/h
Electrical power	7500 W - 8,4 A
Voltage and frequency	400 V ~ 50 Hz
Dimensions L x W x H	60,1 x 76,6 x 133,4 cm 177,6 cm (open lid)
Net weight	320 kg

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

