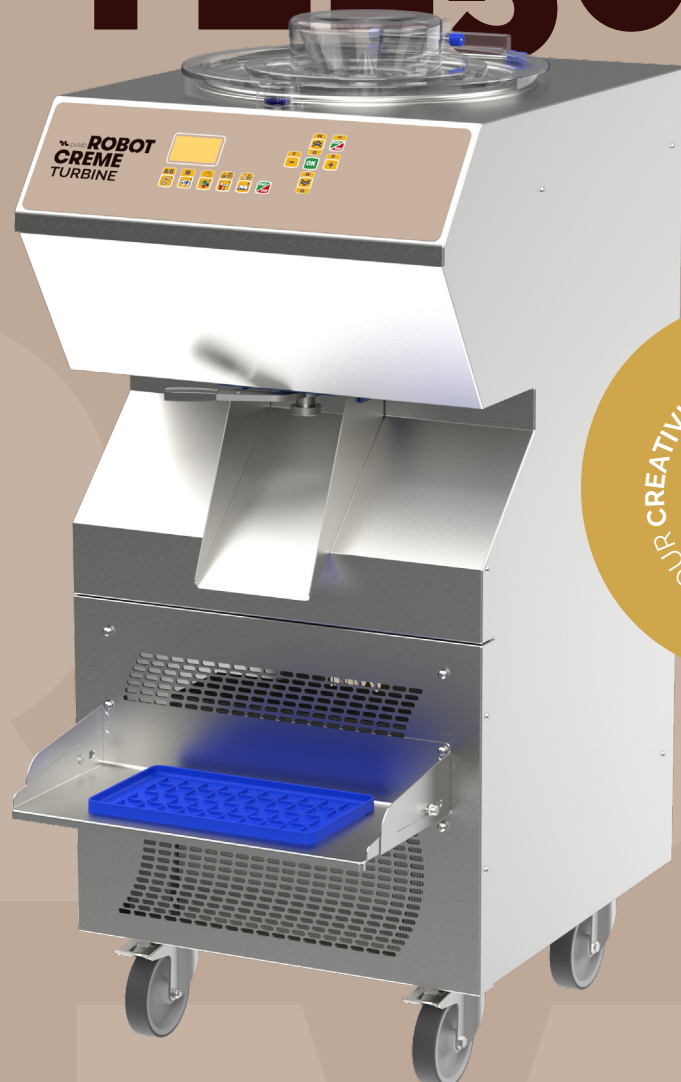


pvlab **ROBOT  
CREME**

**BATCH FREEZERS**

**TE150**



TECHNOLOGY EMPOWERING YOUR CREATIVITY

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

# BATCH FREEZERS TE150



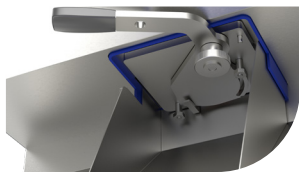
Batch Freezer



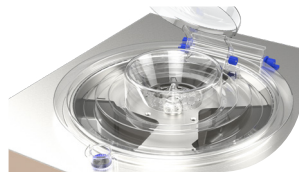
- Electronic controls
- Bitzer semi-hermetic compressor
- Water condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
- Variable speed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

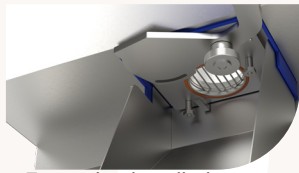
|           | Prod./H | By cycle | Mini | Maxi |
|-----------|---------|----------|------|------|
| Ice cream | 150 L   | 21L      | 7L   | 21L  |
| Sorbets   | 150 L   | 21L      | 7L   | 21L  |



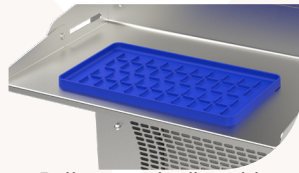
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable

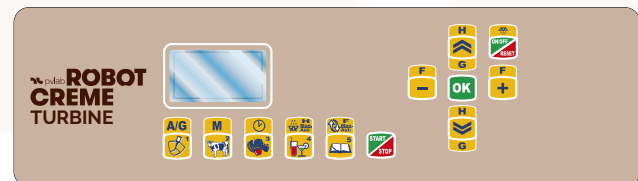
## TECHNICAL DATA

|                             |   |
|-----------------------------|---|
| Tank capacity               | 40 L  |
| Hourly ice cream production | 150 L/h                                       |
| Electrical power            | 1100 W - 16 A                                 |
| Voltage and frequency       | 400 V ~ 50 Hz                                 |
| Dimensions<br>L x W x H     | 60,1 x 76,6 x 133,4 cm<br>177,6 cm (open lid) |
| Net weight                  | 325 kg  |

## MIXING ARM



## CONTROL PANEL



## TECHNICAL DRAWING

