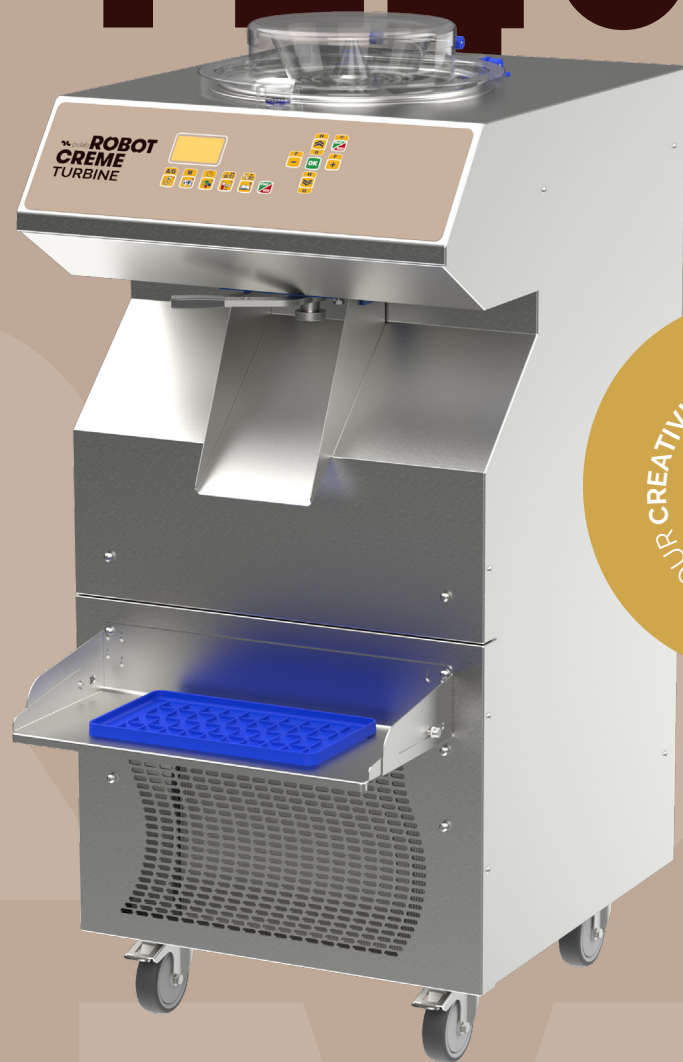


pvlab **ROBOT**
CREME

BATCH FREEZERS
TE40



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

BATCH FREEZERS

TE40



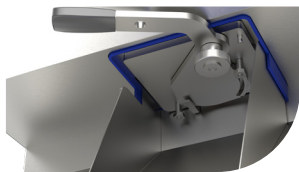
Batch Freezer



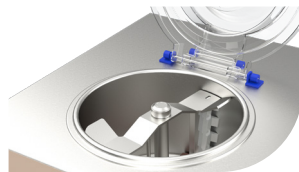
- Electronic controls
- Bitzer semi-hermetic compressor
- Water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
- Variable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

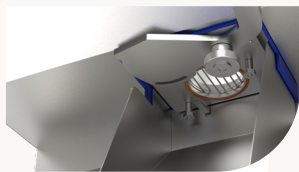
	Prod./H	By cycle	Mini	Maxi
Ice cream	40 L	5L	2L	5L
Sorbets	40 L	5L	2L	5L



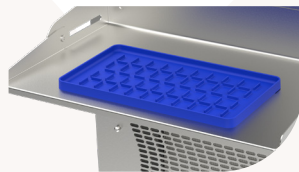
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Le plateau à biscuits se tire et s'insère stable sur quatre niveaux de hauteur

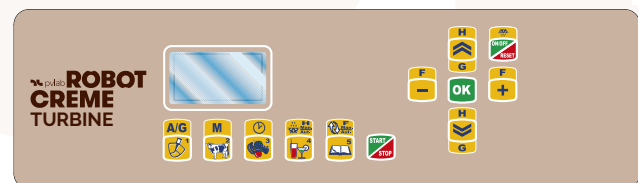
TECHNICAL DATA

Tank capacity	15 L
Hourly ice cream production	40 L/h
Electrical power	4000W - 5,8A
Voltage and frequency	400V ~ 50 Hz
Dimensions L x W x H	60,1 x 76,8 x 133,1 cm 169,6 cm (open lid)
Net weight	180 kg

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

