

pvlab **ROBOT**
CREME

BATCH FREEZERS
TE60



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

BATCH FREEZERS TE60



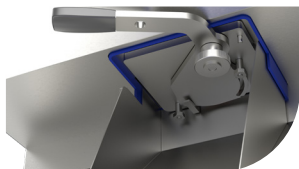
Batch Freezer



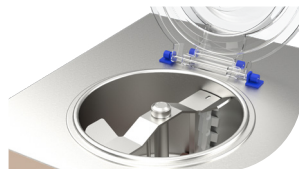
- Electronic controls
- Bitzer semi-hermetic compressor
- Water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
- Variable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

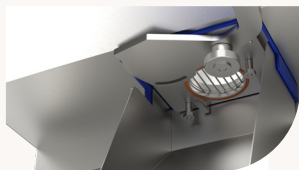
| | Prod./H | By cycle | Mini | Maxi |
|-----------|---------|----------|------|------|
| Ice cream | 60L | 7L | 2L | 7L |
| Sorbets | 60L | 7L | 2L | 7L |



Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable

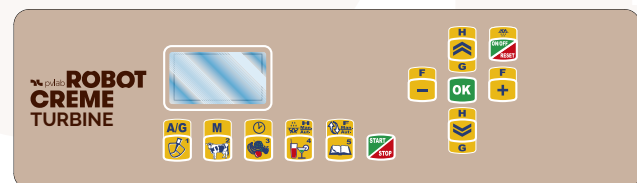
TECHNICAL DATA

| | |
|-----------------------------|---|
| Tank capacity | 15 L |
| Hourly ice cream production | 60 L / h |
| Electrical power | 5800W - 8,4A |
| 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 | 207 kg |

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

