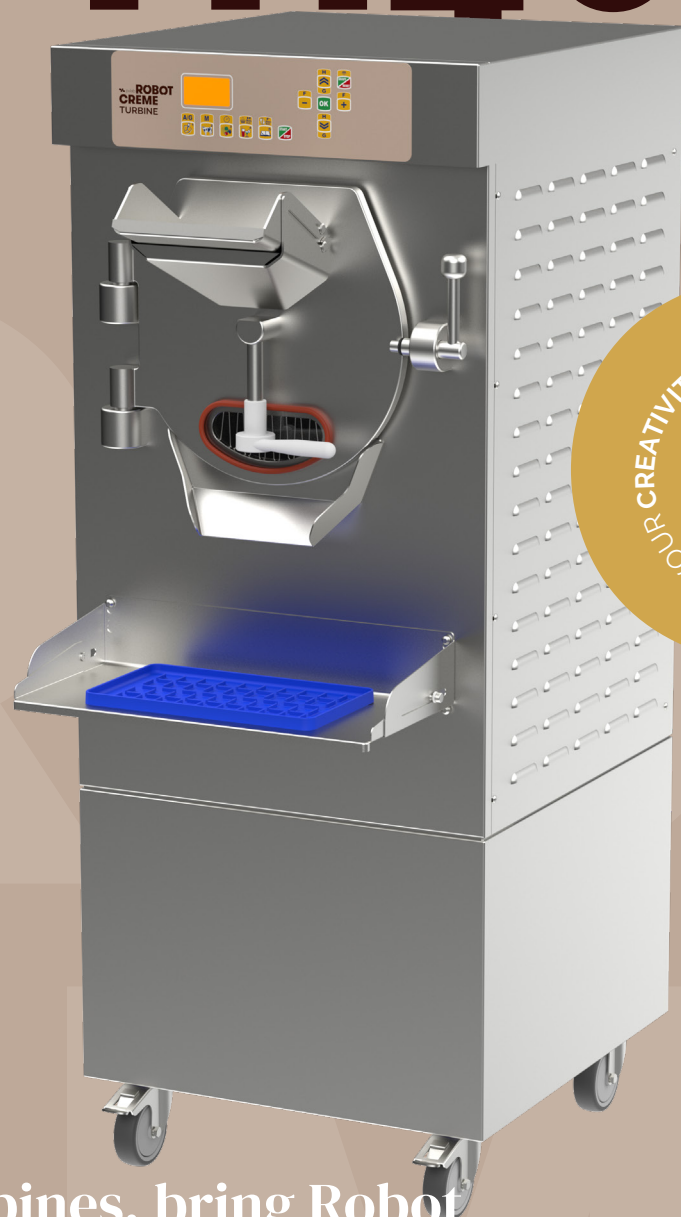


pvlab **ROBOT**
CREME

BATCH FREEZERS
TH40



TECHNOLOGY EMPOWERING YOUR CREATIVITY

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

BATCH FREEZERS

TH40



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	40 L	5L	2L	5L
Sorbets	40 L	5L	2L	5L



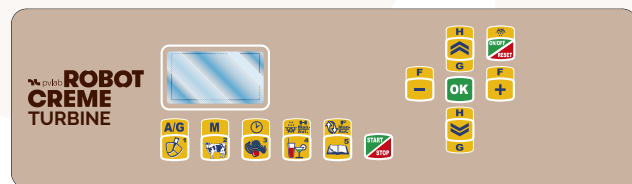
TECHNICAL DATA

Tank capacity	18 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 x 66,3 x 150,5 cm
Net weight	225 kg

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

