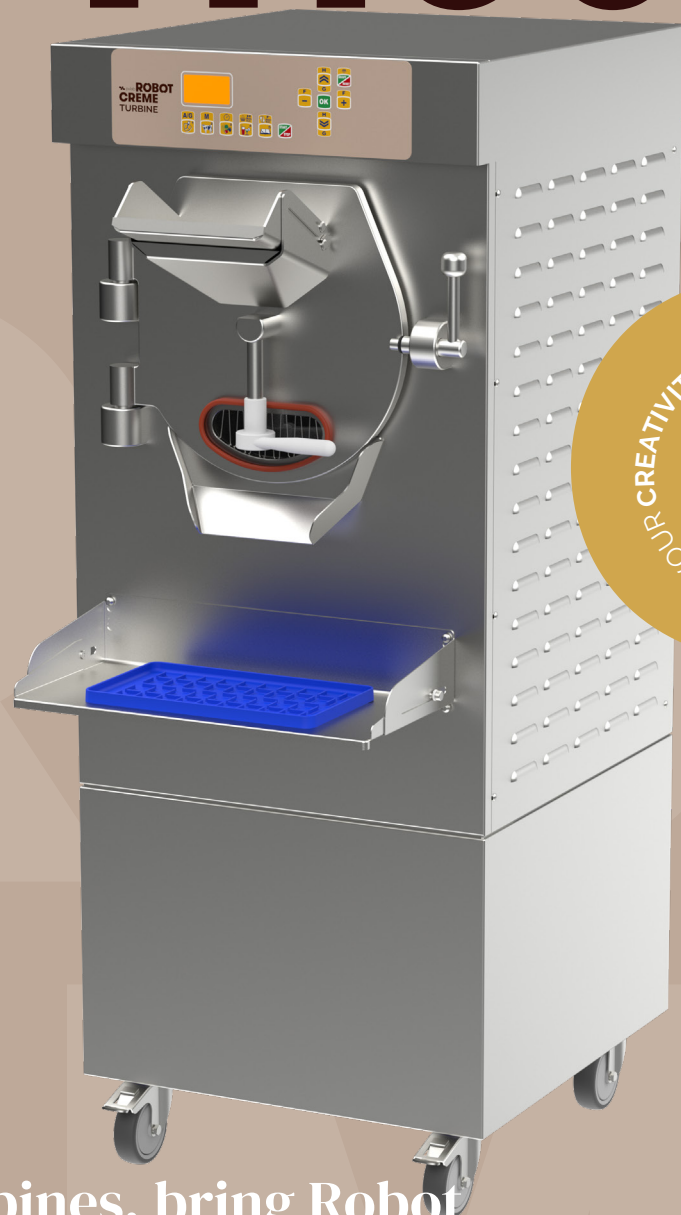


pvlab **ROBOT
CREME**

**BATCH FREEZERS
TH60**



TECHNOLOGY EMPOWERING YOUR CREATIVITY

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

BATCH FREEZERS

TH60



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	60L	7L	2L	7L
Sorbets	60L	7L	2L	7L



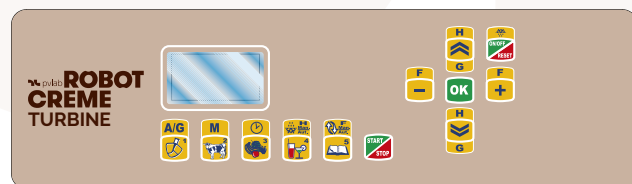
TECHNICAL DATA

Tank capacity	18L
Hourly ice cream production	60 L / h
Electrical power	5800W - 8,4A
Voltage and frequency	400V ~ 50Hz
Dimensions L x W x H	60 x 66,3 x 150,5 cm
Net weight	260 kg

MIXING ARM



CONTROL PANEL



TECHNICAL DRAWING

