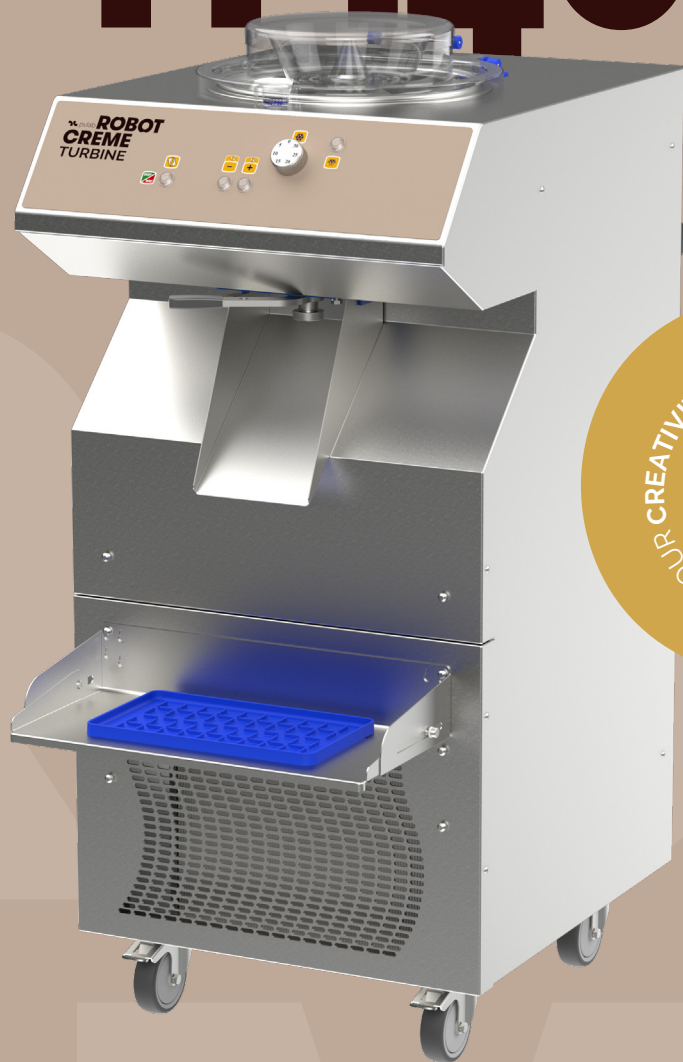


pvlab **ROBOT**  
**CREME**

**BATCH FREEZERS**  
**TM40**



TECHNOLOGY EMPOWERING YOUR CREATIVITY

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

# BATCH FREEZERS

# TM40



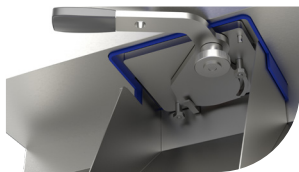
Batch Freezer



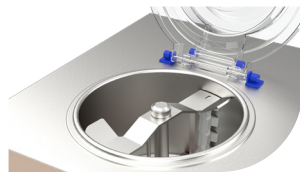
- Electromechanical controls
- Bitzer semi-hermetic compressor
- Water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
-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

## RECIPES TABLE

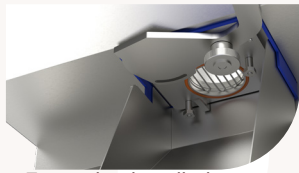
	Prod./H	By cycle	Mini	Maxi
Ice cream	40 L	5 L	2 L	5 L
Sorbets	40 L	5 L	2 L	5 L



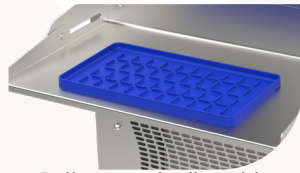
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable

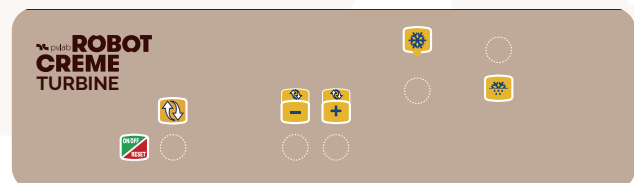
## TECHNICAL DATA

Tank capacity	15 L
Hourly ice cream production	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

