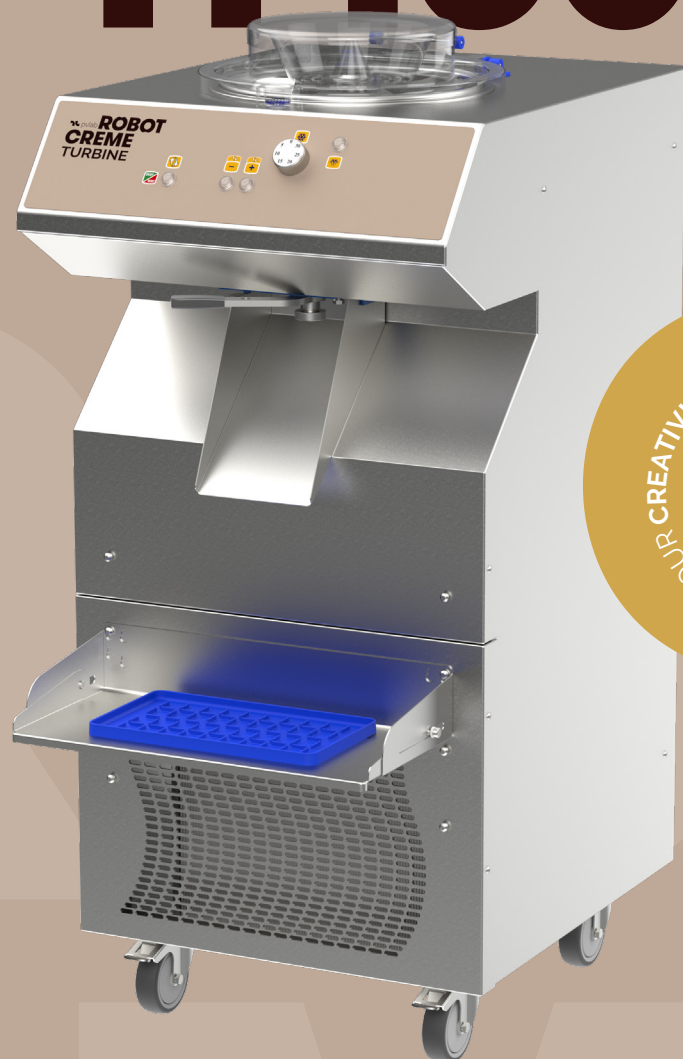


pvlab **ROBOT  
CREME**

**BATCH FREEZERS  
TM60**



TECHNOLOGY EMPOWERING YOUR CREATIVITY

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

# BATCH FREEZERS TM60



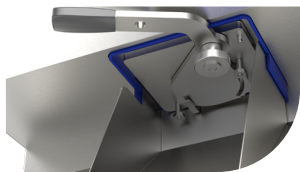
Batch Freezer



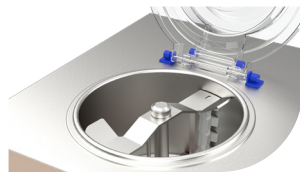
- Electromechanical controls
- Bitzer semi-hermetic compressor
- Water or mixed condenser cooling
- Body in stainless steel AISI 304
- CFC-free polyurethane insulation
- R452a refrigerant gas
- Safety device to stop the agitator when the lid is opened
- Direct extraction from the bottom of the tank
-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

## RECIPES TABLE

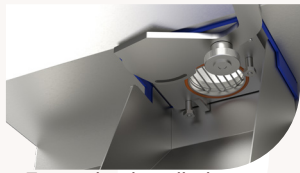
	Prod./H	By cycle	Mini	Maxi
Ice cream	60L	7L	2L	7L
Sorbets	60L	7L	2L	7L



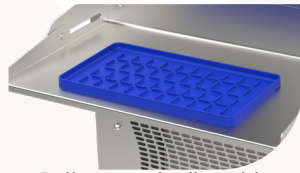
Extraction handle in closed position



Open tank and mixing arm



Extraction handle in open position



Pull-out and adjustable

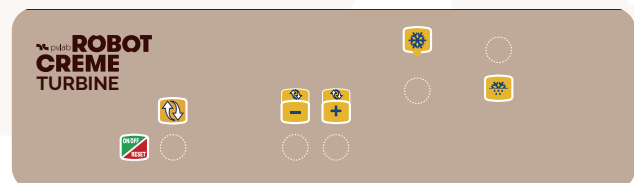
## TECHNICAL DATA

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

