



**TECNOSERVICE'21 srl**

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#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	4,00
<b>net weight (Kg)</b>	148
<b>gross weight (Kg)</b>	170
<b>breadth (mm)</b>	420
<b>depth (mm)</b>	780
<b>height (mm)</b>	1100

#### PROFESSIONAL DESCRIPTION

**Automatic pasteurizer for ice cream mix for low and high pasteurization :**

- **capacity from 15 to 30 litres ;**
- **heating cycle** adjustable **from 60° to 90°C ;**
- **cooling cycle** adjustable **from +2° to +6°C** (except sugar syrup);
- the **pasteurization cycle** with **60 liters of mixture** lasts **2 hours ;**
- **automatic selection of heating duration** according to the chosen temperature;
- the **inclined tank** allows **the mixture to flow completely ;**
- **AIR or WATER** cooled **condenser .**

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>CREVOPASTO30</b>	AUTOMATIC PASTEURIZER for ICE CREAM MIXTURE with CAPACITY from 15 to 30 lt, ADJUSTABLE HEATING CYCLE from 60° to 90°C, COOLING CYCLE from +2° to +6°C, AIR or WATER cooled condenser, V.400/3+ N, Kw 4.00, dim. mm 420x780x1100h	