



**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>	14,00
<b>net weight (Kg)</b>	205
<b>gross weight (Kg)</b>	270
<b>breadth (mm)</b>	720
<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 60 to 120 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** ;
- **WATER** cooled **condenser** ;

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

CODE	DESCRIPTION	PRICE/DELIVERY
<b>CREVOPASTO120</b>	AUTOMATIC PASTEURIZER for ICE CREAM MIXTURE with capacity from 60 to 120 lt, ADJUSTABLE HEATING CYCLE from 60° to 90°C, COOLING CYCLE from +2° to +6°C, CONDENSER WATER-cooled refrigeration unit, V.400/3+N ,Kw 14.00, dim.mm.720x780x1100h	