



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973




PROFESSIONAL DESCRIPTION

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

- **capacity from 30 to 60 litres ;**
- **adjustable heating cycle 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 out completely ;**
- **WATER** cooled **condenser** .

CE MARK
MADE IN ITALY

AVAILABLE MODELS

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
CREVOPASTO60 	AUTOMATIC PASTEURIZER for ICE CREAM MIX with WATER-cooled CONDENSER, V.400/3+N, kw 7.6, dim. mm 420x780x1100h	