



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>CREVOPASTO30</b>	AUTOMATIC PASTEURIZER for ICE CREAM MIXTURE with CAPACITY from 15 to 30 lt, HEATING CYCLE ADJUSTABLE 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	

#### PROFESSIONAL DESCRIPTION

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

- **capacity from 15 to 30 liters ;**
- **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 the heating duration** according to the selected temperature;
- the **inclined tank** allows the **total escape of the mixture ;**
- **AIR or WATER** cooled **condenser .**

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

#### 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