



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### 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>	9,00
<b>net weight (Kg)</b>	240
<b>gross weight (Kg)</b>	260
<b>breadth (mm)</b>	550
<b>depth (mm)</b>	650
<b>height (mm)</b>	1200

#### PROFESSIONAL DESCRIPTION

**CREAM COOKER - PASTEURIZER** for the production of all creams or pasteurization of ice cream mixes, - Tank capacity from: 30 to 60 liters Maximum:

- Built on a steel structure with **bodywork and tank in 18/10 STAINLESS STEEL**;
- **14 preset cycles** , each processing takes place **at the desired temperatures and at the optimal mixing speed**;
- **agitator with mobile scraping elements** and **different stirring speeds** , adaptable to the specific product treated;
- **automatic memory of the last cycle** performed and **repetition of the cycle in the event of a power cut** ;
- **multilingual liquid crystal** display;
- **double lid for additions** during processing and **better steam elimination** ;
- **indirect heat treatments** through the circulation of a **food-grade heat-conducting liquid** ;
- **ideal for the production of all classic creams and 100 other pastry specialties** and for the pasteurization of various ice cream mixes ;
- **Frontal extraction of the mixtures** Work with a special tap.
- **operating temperatures** varying from **+1° to +105°C** ;
- **water-cooled** refrigeration **condenser** ;
- **Mounted on 4 swivel wheels (2 with brakes)**.

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

CODE	DESCRIPTION	PRICE/DELIVERY
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**CRTERMOCREMA60**

CREAM COOKER - PASTEURIZER for the production of all creams or pasteurization of ice cream mixes, capacity from 30 to 60 lt, VARIABLE USE TEMPERATURES from +1° to 105°C, WATER CONDENSER, V.400/3+N, kw 9.00, size mm 550x650x1200h