



#### PROFESSIONAL DESCRIPTION

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

- **capacity from 30 to 60 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** , depending on the model.

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

#### AVAILABLE MODELS

##### CREVOPASTO60



##### **AUTOMATIC PASTEURIZER for ICE CREAM MIX with WATER-COOLED CONDENSER**

AUTOMATIC PASTEURIZER for GELATO MIX with capacity from 30 to 60 lt, HEATING CYCLE ADJUSTABLE from 60 ° TO 90 ° C, COOLING CYCLE from + 2 ° to + 6 ° C, WATER-cooled CONDENSER, V.400 / 3 + N, kw 7,6, Weight 164 Kg, dim. mm 420x780x1100h

##### CREVOPASTO60A



##### **AUTOMATIC PASTEURIZER for ICE CREAM MIX with AIR cooled CONDENSER**

AUTOMATIC PASTEURIZER for GELATO MIX with capacity from 30 to 60 lt, HEATING CYCLE ADJUSTABLE from 60 ° TO 90 ° C, COOLING CYCLE from + 2 ° to + 6 ° C, AIR-cooled CONDENSER, V.400 / 3 + N, kw 7,8, Weight 205 Kg, dim. mm 420x1030x1100h