

#### 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, complete range:

- $\circ$  capacity from 30 to 60 liters ;
- $\circ~$  heating cycle adjustable from 60  $^{\circ}$  to 90  $^{\circ}$  C ;
- cooling cycle adjustable from + 2 ° to + 6 ° C (except sugar syrup);
- $\circ~$  the pasteurization cycle with 60 liters of mixture lasts 2 hours ;
- $\circ~$  automatic selection of the heating duration  $\mbox{\it according}$  to the selected temperature;
- $\circ~$  the inclined tank allows the total escape of the mixture ;
- $\circ~$  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  $\pm$  2 ° to  $\pm$  6 ° C, AIRcooled CONDENSER, V.400 / 3  $\pm$  N, kw 7,8, Weight 205 Kg, dim. mm 420x1030x1100h