



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
CRTERMOCREMA60	CREAM COOKER - PASTEURIZER for the production of all creams or pasteurization of ice cream mixes, capacity from 30 to 60 liters, VARIABLE USE TEMPERATURES from + 1 ° to 105 ° C, WATER CONDENSER, V.400 / 3 + N, kw 9.00, dim. mm 550x650x1200h	

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 steel structure with **body and tank in 18/10 STAINLESS STEEL**;
- **14 preset cycles**, each processing takes place **at the desired temperatures and at the optimal mixing speed**;
- **stirrer with mobile scraping elements** and **different stirring speeds**, adaptable to the specific product treated;
- **automatic memory of the last cycle** performed and cycle **repetition in case of power failure**;
- **multilingual liquid crystal display**;
- **double lid for additions** during processing and **better elimination of steam**;
- **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 the various ice cream blends**;
- **Frontal extraction of the processed mixtures with a special tap**.
- **operating temperatures** ranging from **+ 1 ° to + 105 ° C**;
- water **-cooled** refrigeration unit **condenser**;
- **Mounted on 4 swivel wheels, (2 with brake)**.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	9,00
net weight (Kg)	240
gross weight (Kg)	260

breadth (mm)	550
depth (mm)	650
height (mm)	1200