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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 <code>adjustable</code> from 60 $^{\circ}$ to 90 $^{\circ}$ 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;
- $\circ~$ 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	