



Ice cream & Tea room

MCV/2



Cream whippers, stainless steel, tank 2 liters

- Production of whipped cream and mousses with high overrun.
- Keeps the cream in perfect conditions preventing phase of separation.
- Consistent refrigeration from the container to the dispensing head.
- Allows interruption of production at anytime.
- Removable tank made of stainless steel, maintains easy and perfect hygiene.
- Schedule production: 100 liter.

mm	kW	V	kg	m ³
250x410xh460	0,3	230/1	28	0,08

MCV/5

Cream whippers, stainless steel, tank 5 liters

- Schedule production: 100 liter.

mm	kW	V	kg	m ³
250x450xh400	0,4	230/1	32	0,06

MCV/6C



Cream whippers, stainless steel, tank 6 liters

- Production of whipped cream and mousses with high overrun.
- Keeps the cream in perfect conditions preventing phase of separation.
- Consistent refrigeration from the container to the dispensing head.
- Allows interruption of production at anytime.
- Removable tank made of stainless steel, maintains easy and perfect hygiene.
- Schedule production: 300 liter continuous.

mm	kW	V	kg	m ³
260x480xh500	0,5	230/1	47	0,12

MCV/12C

Cream whippers, stainless steel, tank 12 liters

- Schedule production: 300 liter continuous.

mm	kW	V	kg	m ³
300x500xh500	0,7	230/1	53	0,12

TGB/5



Vertical batch freezers to pose, 5 liters/hour

- Vertical batch freezers, suitable use in restaurants, easy to use and require a minimum maintenance.
 - Capacity of minimum mixture 1liters and maximum 1,3 liters.
 - Sonor level lower than 70 dB.
- NB: Only for cold work.

mm	kW	V	kg	m³
410x460xh320	0,6	230/1	44	0,11

TGV/5D



Automatic vertical batch freezers to pose, 10 liters/hour

- Vertical batch freezers with automatic extraction, easy to use and require a minimum maintenance.
 - Capacity of minimum mixture 1liters and maximum 2 liters.
 - Sonor level lower than 70 dB.
- NB: Only for cold work.

mm	kW	V	kg	m³
410x510xh590	1,5	230/1	81	0,27

TGV/20DA



Automatic vertical batch freezers, to pose, 20 liters/hour

- Vertical batch freezers with automatic extraction.
- Air condenser.
- Capacity of minimum mixture 2 liters and maximum 4 liters.
- Sonor level lower than 70 dB.
- Mix by cycle: 4 litres.
- Durée du cycle: 10/15 min.
- Schedule production: 20/40 litres.

NB: Only for cold work, delivered on wheels.

mm	kW	V	kg	m³
460x510xh960	2,2	400/3*	124	0,36

TGV/35DA



Automatic vertical batch freezers, to pose, 35 liters/hour condenseur à air

- Vertical batch freezers with automatic extraction.
- Capacity of minimum mixture 3 liters and maximum 6 liters.
- Sonor level lower than 70 dB.
- Vertical cylinder-evaporator for a bigger exchange surface
- Cylinder with time control or temperature control
- Exclusive distribution device
- Auto-diagnostic system. Mix by cycle : 3/6 litres.
- Duration of the cycle: 8/12 min. Schedule production: 35 litres.

NB: Only for cold work, delivered on wheels.

mm	kW	V	kg	m³
490x600xh1100	3,2	400/3*	184	0,57

TGV/35DW

Version water condenser



TGV/50DA



Automatic vertical batch freezers, to pose, 60 liters/hour condenseur à air

- Vertical batch freezers with automatic extraction.
 - Capacity of minimum mixture 4 liters and maximum 8 liters.
 - Sonor level lower than 70 dB.
 - Vertical cylinder-evaporator for a bigger exchange surface
 - Cylinder with time control or temperature control
 - Exclusive distribution device Auto-diagnostic system. Mix by cycle: 3/6 litres.
 - Duration of the cycle: 8/12 min. Schedule production: 60 litres.
- NB: Only for cold work, delivered on wheels.

mm	kW	V	kg	m³
490x900xh1100	7	400/3*	286	1,01

TGV/50DW

Version water condenser



TGV/80DW

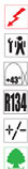


Automatic vertical batch freezers, to pose, 80 liters/hour water condenser

- Vertical batch freezers with automatic extraction.
 - Capacity of minimum mixture 7 liters and maximum 12 liters.
 - Sonor level lower than 70 dB.
 - Vertical cylinder-evaporator for a bigger exchange surface
 - Cylinder with time control or temperature control
 - Exclusive distribution device. Auto-diagnostic system. Mix by cycle: 7/12 litres.
 - Duration of the cycle: 8/12 min. Schedule production: 75 litres.
- NB: Only for cold work, delivered on wheels.

mm	kW	V	kg	m³
510x700xh1150	8,5	400/3*	240	63

SPS/30A



Pasteurization appliance 30L/H air condenser

- Pasteurization appliance for high and low pasteurization.
- Transparent lid.
- Tap fitted with an integrated cleaning system.
- Smart memory which allows repeating, if necessary, the pasteurization cycle.
- Mix by cycle: 15/30 LT.
- Duration of the cycle: 80/100 min.

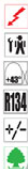
mm	kW	V	kg	m ³
550x650x1100	4	400/3*	147	0,57

SPS/30W

Version water condenser



SPS/60A



Pasteurisateur 60L/H condenseur à air

- Pasteurization appliance for high and low pasteurization.
- Transparent lid.
- Tap fitted with an integrated cleaning system.
- Smart memory which allows repeating, if necessary, the pasteurization cycle.
- Mix by cycle: 30/60 LT.
- Duration of the cycle: 100/120 min.

mm	kW	V	kg	m ³
420x1030x1100	9	400/3*	240	0,93

SPS/60W

Version water condenser



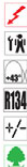
SPS/120W

**Pasteurization appliance 120L/H water condenser**

- Pasteurization appliance for high and low pasteurization.
- Transparent lid.
- Tap fitted with an integrated cleaning system.
- Smart memory which allows repeating, if necessary, the pasteurization cycle.
- Water condenser.
- Mix by cycle: 60/120 LT.
- Duration of the cycle: 100/120 min.

mm	kW	V	kg	m ³
720x780xh1100	17	400/3*	279	1,27

PCT/10-35A



Pasteurization appliance combined with ice cream turbine 10-35 L/H air condenser

- Multifunction pastoturbine: mixing, heating, cooling, pasteurizing and lashing creams, sauces and mixes.
- Adjustable time and temperature.
- Manual or totally automatic cycle.
- Pasteurization and lashing technique on one cylinder, avoiding every manipulation or decanting.
- Mix by cycle: 3/6 LT. Duration of the cycle: 8/40 LT.
- Schedule production: 10/35 LT.

mm	kW	V	kg	m ³
490x600xh1100	5	400/3*	202	0,57

PCT/10-35W

Version water condenser



PCT/20-60A



Pasteurization appliance combined with ice cream turbine 20-60 L/H air condenser

- Multifunction pastoturbine: mixing, heating, cooling, pasteurizing and lashing creams, sauces and mixes.
- Adjustable time and temperature.
- Manual or totally automatic cycle.
- Pasteurization and lashing technique on one cylinder, avoiding every manipulation or decanting.
- Mix by cycle: 4/8 LT. Duration of the cycle: 8/40 LT.
- Schedule production: 20/60 LT.

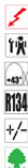
mm	kW	V	kg	m ³
510x900xh1150	7	400/3	310	1

PCT/20-60W

Version water condenser



CCU/30A



Universal cream/sauce cooker, 15 LT/min, air condenser

- Polyvalent pastoturbine-cooker to cook, temper, pasteurize and freeze every blends or pastry.
- Multilanguage display with 14 pre-programmed cycles and 10 programmable production cycles.
- Different thermal treatments are done in one cylinder, avoiding every manipulation or decanting.
- Possibilities of shaking: slow, quick or casual.
- Automatic memory of the last cycle.
- Mix by cycle: 15/30 liter. Duration of the cycle: 90/130 min.

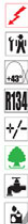
mm	kW	V	kg	m ³
550x650x1150	4,5	400/3*	200	0,86

CCU/30W

Version water condenser



CCU/60W

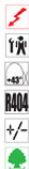


Universal cream/sauce cooker, 30 LT/min, water condenser

- Polyvalent pastoturbine-cooker to cook, temper, pasteurize and freeze every blends or pastry.
- Multilanguage display with 14 pre-programmed cycles and 10 programmable production cycles.
- Different thermal treatments are done in one cylinder, avoiding every manipulation or decanting.
- Possibilities of shaking: slow, quick or casual.
- Automatic memory of the last cycle.
- Mix by cycle: 30/60 liter. Duration of the cycle: 90/130 min.

mm	kW	V	kg	m ³
550x650x1200	9	400/3*	238	0,82

DST/1-16A



Machine for soft ice cream to put down, 1 flavor, 16,5 kg/h, air condenser

- Machine for one ice cream flavor, soft.
- Supply of the cylinder by a pressurization rotary pump, independent and refrigerated.
- Cone holder with 3 tubes.
- Tray: 10 LT.
- Schedule production: 16,5 kg.
- Schedule production for 75 gr cones: 220 pcs.

mm	kW	V	kg	m ³
500x700xh840	3	400/3*	164	0,59

DST/2-22A



Machine for soft ice cream to put down, 2 flavors + mixed ice cream, 22,5kg/h, air condenser

- Machine for two ice cream flavors and one mixed ice cream, soft.
- Supply of the cylinder by a pressurization rotary pump, independent and refrigerated.
- Cone holder with 3 tubes.
- 2 trays: 6,5 LT.
- The stocking basin for the blend are fitted with an autonomous cooling system for a perfect hygiene.
- Schedule production: 22,5 kg.
- Schedule production for 75 gr cones: 220 pcs.

mm	kW	V	kg	m ³
500x700xh840	3,3	400/3*	196	0,59

DSM/2-45W



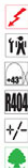
Machine for soft ice cream to put down, 2 flavors + mixed ice cream, 45 kg/h, water condenser

- Machine for two ice cream flavors and one mixed ice cream, soft
- Supply of the cylinder by a pressurization rotary pump, independent and refrigerated
- Cone holder with 3 tubes
- 2 trays: 20 LT
- The stocking basin for the blend are fitted with an autonomous cooling system for a perfect hygiene
- Schedule production: 45 kg
- Schedule production for 75 gr cones: 600 pcs

mm	kW	V	kg	m ³
600x800x1500	5,5	400/3*	371	1,21

Ice Cream

DSM/2-30A



Machine for soft ice cream to put down, 2 flavors + mixed ice cream, 30kg/h, air condenser

- Machine for two ice cream flavors and one mixed ice cream, soft.
- Supply of the cylinder by a pressurization rotary pump, independent and refrigerated.
- Cone holder with 3 tubes.
- 2 trays: 12 LT.
- The stocking basin for the blend are fitted with an autonomous cooling system for a perfect hygiene.
- Schedule production: 30 kg.
- Schedule production for 75 gr cones: 400 pcs.

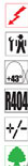
mm	kW	V	kg	m³
560x700xh1500	3,8	400/3*	328	1,21

DSM/2-30W

Version water condenser



DSM/2-37A



Machine for soft ice cream to put down, 2 flavors + mixed ice cream, 37,5kg/h, air condenser

- Machine for two ice cream flavors and one mixed ice cream, soft.
- Supply of the cylinder by a pressurization rotary pump, independent and refrigerated.
- Cone holder with 3 tubes.
- 2 trays: 12 LT.
- The stocking basin for the blend are fitted with an autonomous cooling system for a perfect hygiene.
- Schedule production: 37,5 kg.
- Schedule production for 75 gr cones: 500 pcs.

mm	kW	V	kg	m³
560x700xh1500	4,5	400/3*	341	1,21

DSM/2-37W

Version water condenser

