



1. You will produce creamy ice cream and not "thick" ice cream. What does this mean? The final product exits the machine with extremely small particle size and almost all water in the mixture will be frozen, providing a completely smooth cream without any "grains" (small ice crystals), consistent and at the same time, extremely soft.
2. Introduction of fruits, granules and chocolates during the beating process, without grinding them. This is possible by regulating low rotations in the ice cream beater.
3. Control of air incorporation in the mixture, enabling the production of gourmet/premium ice cream or lighter, with high quality standards.
4. Efficiency: lower rate of energy consumption per pound of ice cream produced, all heat generated by the equipment is conducted through a single output, avoiding environment heating and ice cream cooling efficiency losses.
5. Small or large quantities of ice cream per turn, very important for anyone who works with many or few flavors.
6. Ecology and sustainability. Equipment with low noise, ecological cooling system, recyclable materials, lightweight, reusable crate.

Model	Ice Clean
Electrical Installation	220V or 380V, Threephase, 50Hz or 60Hz.
Consumption of electricity	8 kW
Equipment Dimensions (WHL)	650 x 1520 x 1280 mm 25.59 x 59.84 x 50.39 in
Production Capacity	60 to 100L of ice cream per hour / 15 to 26 gallons of ice cream per hour
Net Weight	290 Kg
Condensation	Water or Air



*Technical Information may change without previous advice.

**Production of the equipment depends on climatic conditions and locations where installation of the machine is located.

***Equipment with air condensation have reduced production by 10% to 50%, from an ambient temperature above 28°C to 45°C.