



1. Super C Plus model continuous producer: Produces from 250 to 400 liters/hour with extraction temperature from -5.5°C to -4°C and syrup input temperature of 4°C), Milk-based syrup with approx. composition of 9% of fat, 15% of sugars, 38% of total solids, pasteurized, homogenized and maturated; the equipment is totally made of stainless steel and has a digital panel.

2. Allows air incorporation until 120%.

3. Has casters to facilitate transportation and cleaning.

4. Hot gas for low production work, protection system and automatic viscosity control.

5. Durability:

High efficiency horizontal cylinder, design with aerospace technology, totally in 304 stainless steel WITHOUT WELDS, including the exterior, making the equipment immune to oxidation and leakages.

6. Resistance:

Piston pump, 304 stainless steel structure with hard-chrome plating, food grade alloy piston in DIN 68D Bronze (Optionally in MONEL).

7. Ice-Cream Quality:

Horizontal positioning of the cylinder, a system used by the biggest equipment companies in the World, assuring softer texture due to high dash speed of the product around itself, preventing the formation of large ice crystals.

8. Easy Operation:

Automatic startup, prevents operation mistakes, as the startup sequence of pump, scraper and compressor is automatically performed.

9. Microprocessor controller allows the operation of the equipment in an extremely easy way, dasher speed regulation through a single touch on the panel.

10. Safety:

Pressure control of the cylinder with a sensor that warns when the pressure exceeded the safety limit and automatically switches off the equipment if the operator does not reduce it.

11. Larger Power Saving:

“State of art” compressor, energy consumption 20% lower than similar equipments with the same power.

12. 5.5 HP compressor, 1.5 CV scraper motor and 0.5 CV pump motor controlled by frequency inverter.

13. R404 ecological gas.

14. Higher Versatility:

Work pressure from 2 to 10 bar, allowing the connection of fruit mixers, dosers or automatic machines for manufacture of cups, sundaes, cones, without loss of capacity, assuring dosing stability.



Model	Super C Plus
Electrical Installation	220V or 380 , Three phasic, 50 or 60 Hz.
Consumption of electricity	14 kW
Equipment Dimensions (WHL)	850 x 1600 x 1300 mm 33.46 x 62.99 x 51.18 in
Production Capacity	250 to 400L of ice cream per hour / 55 to 88 gallons of ice cream per hour
Net Weight	290 Kg
Condensation	Water

**Technical Information may change without previous advice.*

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