



1. Super C3 Continuous Ice Cream Machine:

(480-600 liters/hour, with output temperature ranging from -5.5°C to -4.5°C, and input mixture temperature around 4°C).
Milk-based ice cream mixture, with approximately 9% fat, 15% sugars, 38% total solids, pasteurized, homogenized and matured.
Electronically controlled equipment, allowing up to 110% overrun.

2. Easy Sanitization:

The mixture is fed through the front part of the chamber, facilitating the cleaning process and ensuring total sanitization of the chamber and other removable parts.

3. Durability and Resistance:

High-performance horizontal chamber (cylinder) produced with aerospace technology, 100% stainless steel 304, seamless, hard chrome coated, including the outside, protected from rusting and leakage, piston pump in stainless steel 304 hard chrome coated, piston in bronze alloy DIN 68 D food grade (MONEL optional).

4. Ice Cream Quality:

High-speed horizontal cylinder is the system used by the world's biggest equipment manufacturers, providing a smoother texture and preventing the formation of ice crystals.

5. Easy Operation:

Automatic sequential start for the pump, mixer and compressor, thus avoiding operational errors. Operation is extremely easy, pump speed is controlled with a single command on the panel.

6. Safety:

Cylinder pressure is monitored by a sensor that indicates when pressure exceeds acceptable safety levels, and turns the equipment off if pressure is not reduced by the operator.

7. Energy Saving:

State-of-the-art compressor, saving up to 20% energy when compared with similar equipment with the same power.

8. Versatility:

Adjustable working pressure from 2 up to 10 bar allows the connection of fruit feeders, dosers or automatic filling machines for sundae cups, cones and tubs, without pressure loss, ensuring stability and perfect aeration during dosage.



- Allows the filling of three flavors at once or each flavor separately.



- Digital Panel, intelligent start.

Model	Super C3
Electrical Installation	220V or 380V, Threephase, 50 Hz or 60 Hz.
Consumption of electricity	20 kW
Equipment Dimensions (WHL)	1630 X 1000 X 1600 mm
Production Capacity	450 to 600L of ice cream per hour / 99 to 132 gallons of ice cream per hour
Net Weight	590 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.*