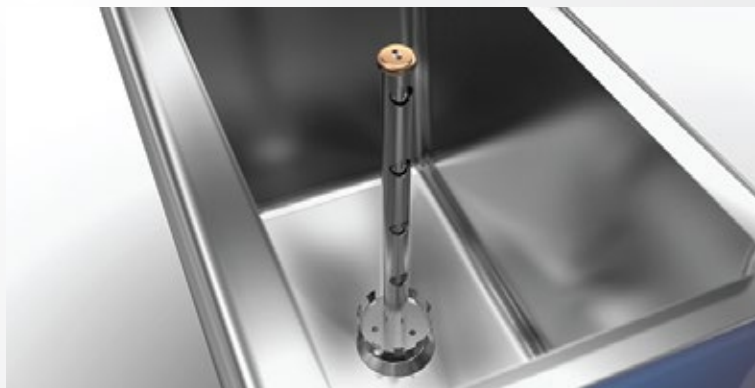


1. 110 liters of Pasteurized syrup in less than 2 hours.
2. Indirect heating (prevents ingredients from burning) up to 85°C in 55 minutes.
3. Direct cooling (assures thermal shock) to 4°C in 55 minutes.
4. Emulsifier/homogenizer mounted in the lower part of the tank (100% sanitary).
5. Helix with large cutting perimeter to reduce the size of the particles.
6. Tank with double inclination with 110 liters capacity. Internally and externally rounded edges.
7. Cover in Polycarbonate. Exclusive design.
8. Temperature sensor inserted in the syrup.
9. Inclined front with side handles.
10. Easily dismountable self-cleaning tap.
11. Easily dismountable recipient cover.
12. Eliminates harmful micro-organisms from the mixture used for ice-cream production.
13. Assures creaminess, consistence and more intensive flavor to the final product, besides increasing its time of storage.
14. Maturation at 4°C for up to 72 hours.
15. Electronic controller for programming other temperatures of pasteurization.
16. Electrical or gas heating.
17. Tropicalized cooling with ecological gas.
18. Water-driven condensation through cooling tower.



Model	PP 110
Electrical Installation	220V, Threephase, 60 Hz
Consumption of electricity	11,5 kW
Equipment Dimensions (WHL)	550 x 1250 x 1150 mm 21.65 x 49.21 x 45.28 in
Net Weight	198 Kg

**Technical Information may change without previous advice.*

***The announced production depends on climatic conditions and installation of the places where the machine is located.*