



1. Heating up to 75°C.

2. Cooling to 4°C, when 4°C is reached, the machine automatically enters the maturation process for the time defined by the user.

3. Cost reduction for your product:

When working with already cooled syrup, the production time of the ice-cream is reduced, as well as the producer consumption, due to the heating system with heat regeneration, the power consumption is so insignificant that practically has no impact on the budget.

4. Easy operation:

Programmable controller, any worker can operate the equipment with a single touch of a button.

5. High Productivity:

Increases the mixer efficiency, providing higher air incorporation to the producer and longer useful life of storage.

6. Easy cleaning:

The totally sanitary and dismountable tap does not retain the product in its interior.

7. Product quality:

The helix with large cutting surface and high whirlwind provides higher creaminess to the ice-cream.

8. Large power saving:

Exclusive heating system with heat regeneration saves power, improving the quality of the pasteurization.

9. The heating does not use gas or electrical resistance.

10. Installation versatility:

Air-driven condensation and low consumption.

11. Allow very easy installation in any place.

Model	PP 60
Electrical Installation	220V, Monophase, Threephase, 60 Hz
Consumption of electricity	3,3 kW
Equipment Dimensions (WHL)	550 x 1350 x 1180 mm 21.65 x 53.15 x 46.46 in
Net Weight	120 Kg
Production Capacity	60 liters per cycle
Condensation	Air

*Technical Information may change without previous advice.

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

***Minimum amount: 40L.