

KIT 200

Complete kit to produce popsicles



- Kit 200 is a complete kit to facilitate and speed the process of production of ice pops.

- Production of 200 to 250 ice pops / hour; or 80 to 100 paletas / hour.

- Kit consists of:

1. Mixer 15: With a capacity of up to 8 liters of syrup in beat, its patented helix leaves the milk mixture well homogenized and with a great incorporation of air, causing the ice pops gets softer and more profitable. Mixer 15 incorporates 10% to 20% of air in the mixture.

2. Turbo 8: Semi-automatic equipment for the manufacture of water or milk-based ice pops, working with mono-phase power residential or commercial. The Turbo 8 it is fast, convenient, and requires no prior knowledge about making ice pops. Easy to operate, install and transport.

3. Flex Unmold Tank: A tank that is used to extract the ice pops out of the moulds with a vat to be placed melted chocolate. The water temperature is controlled electronically

4. Sealing: Compact machine used in several segments, drive to leave hands free to work with the products, with capacity of 20 cm sealing. It is recommended to seal clear polypropylene plastics, laminates, bioriented, among others. It has several advantages, among them the fact that economic, consuming an average of 0,30 kW / h.

Mixer 15	Electrical Installation: 220V Monophase, 50/60Hz / Consumption: 0,375kW
Turbo 8	Electrical Installation: 220V, Monophase or Biphas, 50/60Hz / Consumption: 2kW
Flex Unmold Tank	Electrical Installation: 220V Monophase, Biphas, 60Hz / Consumption: 1,5kWA
Sealing	Electrical Installation: 110/220V, 50/60Hz / Power: 400 watts

**Technical Information may change without previous advice.*

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