

ICE CLEAN P

First gelato machine with high tech texture control



1. You will produce creamy ice cream and not "thick" ice cream. What does this mean? The final product exits the machine with extremely small particle size and almost all water in the mixture will be frozen, providing a completely smooth cream without any "grains" (small ice crystals), consistent and at the same time, extremely soft.
2. Introduction of fruits, granules and chocolates during the beating process, without grinding them. This is possible by regulating low rotations in the ice cream beater.
3. Control of air incorporation in the mixture, enabling the production of gourmet/premium ice cream or lighter, with high quality standards.
4. Pasteurization, beating and freezing process in a single machine, ensuring 100% quality and safety of the final product.
5. Possibility of using the mixture heating cylinder to feed other ice cream batch freezers or other purpose equipment, independently.
6. Small or large quantities of ice cream per turn, very important for anyone who works with many or few flavors.

- Ice cream freezing cylinders have been made of thick material for many years, without any control over the freezing process.
- The ICE CLEAN cylinder is made with a thin and strong wall, which significantly increases its ability to freeze, reducing production time and power consumption. The decrease in production time results in an ice cream with much finer granulometry than the conventional kind.
- Pasteurization of ice cream or milky mixtures is usually made in separate equipment from the batch freezer. ICE CLEAN P combines this into a single device, an upper cylinder to heat the mixture and a lower cylinder to beat and freeze the ice cream. This combination is very advantageous because it allows small amounts of pasteurized mixture (4 to 8 liters per turn) to be pasteurized, while the production of separate pasteurizing tanks have capacities starting from 60 liters.
- The entry of ingredients is done by a large and detachable funnel, facilitating cleaning of the parts. The ice cream outlet is controlled by a sliding hatch without pivotable arms and difficult to clean parts, very common in conventional lids.



Model	Ice Clean P
Electrical Installation	220V/380V, Threephase, 50Hz or 60Hz.
Consumption of electricity	14 kW
Equipment Dimensions (WHL)	650 x 1520 x 1280 mm 25.59 x 59.84 x 50.39 in
Production Capacity	60 to 100L of ice cream per hour
Net Weight	340 Kg
Condensation	Water or Air

**Technical Information may change without previous advice.
**Production of the equipment depends on climatic conditions and locations where installation of the machine is located.
***Equipment with air condensation have reduced production by 10% to 50%, from an ambient temperature above 28°C to 45°C.*