

# TURBO COMBO

Complete kit to produce popsicles



- Turbo Combo is a complete kit for facilitating the speedy process of producing ice pops.

- Production of 750 to 850 ice pops / 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 25:** Quick temperature recovery. Fiberglass tank, better thermal isolation and corrosion resistance. Whirlpool agitation. Hermetic compressor with less noise and larger electrical power saving. Small efficient and noiseless. Capacity for 9 mold with 28 ice pops.

**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 25	Electrical Installation: 220V/380V, Monophase, Triphase 50/60Hz / Consumption: 3,8-4,5kW
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.*