



1. Extraction of 12 liters of ice-cream per batch.

2. Hygiene:

Parts easy to disassembly and cleaning.

3. Ice Cream quality:

The cylinder scraper with exclusive tripod system provides: Higher creaminess to the ice-cream and higher air incorporation, producing more ice-cream with less amount of syrup (40% to 60%).

4. Easy installation.

5. Easy maintenance:

The self-adjustable scraper fins do not require any adjustment and the reposition is quickly made by the operator.

6. Larger power saving:

System that avoids constant starts of the compressor; power savings of 20% in relation to similar products.

7. Light and robust, with casters to facilitate transportation.

8. Easy production operation:

Production controlled by temperature.

9. Safety for the operator:

System that prevents the operation with open lid.

**Technical Information may change without previous advice.*

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

Model	Pro 16
Electrical Installation	220V or 380V, Monophase or Triphase, 60 Hz
Consumption of electricity	4,8 kW
Equipment Dimensions (WHL)	650 x 1350 x 1240 mm 25.59 x 53.15 x 45.28 in
Net Weight	160 Kg
Production Capacity	Up to 120 liters of ice cream per hour / Up to 27 gallons of ice cream per hour
Condensation	Water