

Commercial Ice Cream Mix Pasteurizer

This machine efficiently pasteurizes and ages ice cream mix. It features preset programs, adjustable speeds, and a user-friendly interface for easy operation.



Overview

Professional Ice Cream Mix Pasteurization

This computer-controlled ice cream mix pasteurizer is designed to streamline the production, aging, and storage of high-quality ice cream bases. It features an intuitive interface with preset programs, multiple beater speed modes, and robust safety mechanisms to ensure consistent results and operational ease. Built for commercial environments, it combines efficient thermal processing with reliable refrigeration technology.

Technical Specifications

Target Temperature Range

2 °C

Minimum Temperature

110 °C

Maximum Temperature

Refrigerant Gas

R404a

Operational Features

Beater Speed Modes

- High speed
- Interval
- Low speed
- 0 speed

Certifications

CE

Preset Programs

8

Automation & Safety

Computer-controlled, Auto-recovery after power failure, Multi-safety devices, Automatic memory

Design & Maintenance

Design Highlights

- Stainless steel construction
- Easy and quick serve design
- Anti-slipping mat included
- Optional print function for data recording