

Intelligent Control Combined Freezer



Model number: TG COMBI42ITS, TG COMBI48ITS

Make high quality ice cream in one machine
With mixer, pasteurizer, and freezer

MODEL: TG COMBI42ITS														
Capacity per batch / milk base				Capacity per hour / milk base				Beater motor speed	Electricity	Installed power	Dimension / mm			
Adding mix kg		ice cream production liter		Adding mix kg		ice cream production liter					on the floor		height	
Min	Max	Min	Max	Min	Max	Min	Max				width	depth		
1.5	4	2	5	8	25	10	28	2	380/3/50	4.3 kw	480	75.5	1390	

MODEL: TG COMBI48TS													
Capacity per batch / milk base				Capacity per hour / milk base				Beater motor speed	Electricity	Installed power	Dimension / mm		
Adding mix kg		ice creem production liter		Adding mix kg		ice creem production liter					on the floor		height
Min	Max	Min	Max	Min	Max	Min	Max				width	depth	
2.5	7	3	10	12	35	17	48	2	380/3/50	7.1 kw	530	970	1477

MIX PRODUCTION:

Mix was suck down through the three holes and whipped, then shoot out 360 degrees to yield best result.

Thermal insulated lid made by sandwich two stainless steel sheet with insulate material, could save energy and offer safer operation.



The operator friendly control panel, just push down heating button, then the pasteurizing system will heat the mix to 85 degree Celsius. Then push the freezing button to make ice cream.



DIRECTLY CHARGING MIX INTO CYLINDER



WHY DO WE NEED INTELLIGENT COMBI MACHINE?

The traditional batch freezer were controlled by timer or temperature, but

1. Different input temperature of mix needs different freezing time.
2. Different weather needs different freezing time.
3. Different recipe needs different freezing time.
4. Different quantity of mix added into barrel needs different freezing time.
5. The product will be over freezing or under freezing if the time setting is not correct.
6. The consistency of product could not maintain the same consistency when the operator did not extrude out the finished product in time. The product will be over freezing.

OUR SOLUTION:

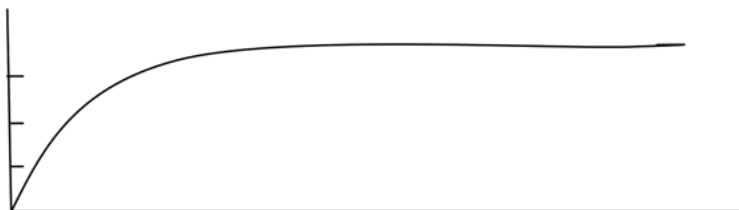
1. Dawningice Intelligent Batch Freezer is controlled by the consistency of product, so the operator could ignore the different input temperature, different weather, and different recipe.
2. With four memory push pad could save four different quantities of mix added into the barrel.

Target consistency could be easier pre-set and could be re-set any time by just push saving push pad. Adding the mix into the batch freezer and then just select and push the memory pad could produce high quality product without any headache to set different timing or set different temperature for so many situations. Also there is no need to extrude small sample to evaluate if it is the right time to extrude ice cream out or might wait for few minutes more.

Consistency Control System:

There is one consistency control system to control the consistency of ice cream or gelato to the same consistency and will not be over freezing when the operator was absent or too busy to extrude out the ice cream. This device could let the operator to be a multi-task operator to do several works at the same time.

consistency



freezing time

Defrost button:

When gelato / ice cream was over frozen and freezing cylinder was freeze up, the beater was locked, just push this the defrost button for 10 second could melt down the outer layer of gelato / ice cream, and could extrude ice cream immediately, no more waste time to scoop out manually.

Beater (dasher):

- Three arms stainless steel made beater, equipped with movable food grade plastic blades to have a highly efficient shaving, blending and extruding. Blades could be dismantled and rinsed easily after operation.
- Easy to put in and take out.

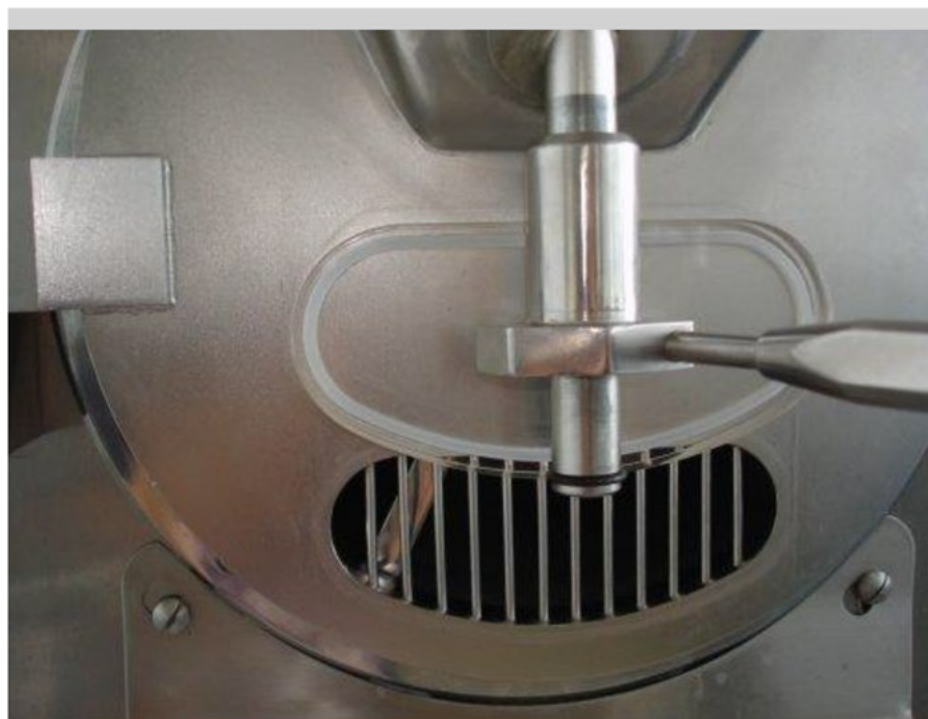


Clear Extrusion:

Almost no gelato left on beater or cylinder after extrusion, no loss when changing flavor.



Stainless steel made handle and very fine made finger protection grid to ensure there is no scratch left on handle to arouse bacterial contamination.



Brand of component:

Compressor: made in France or USA or Germany

Refrigerant controller: made by Danfoss (Denmark)

Electrical component in control box: made by Siemens

Water pressure control valve (water saving): made in Japan