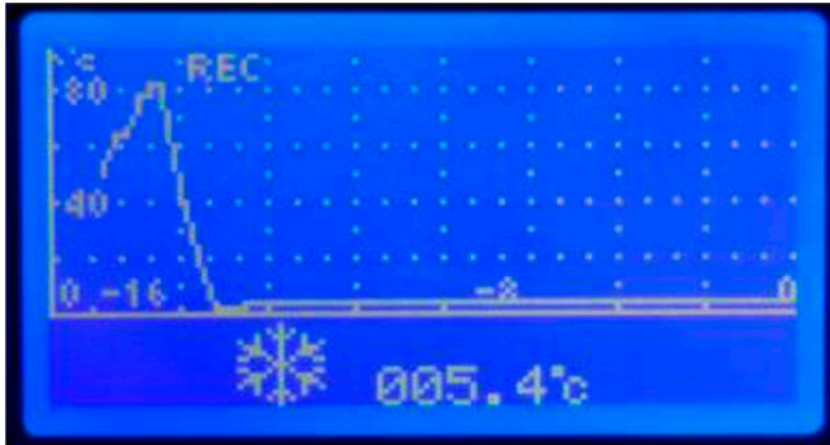


Pasteurizing, Homogenizing & Aging Machine

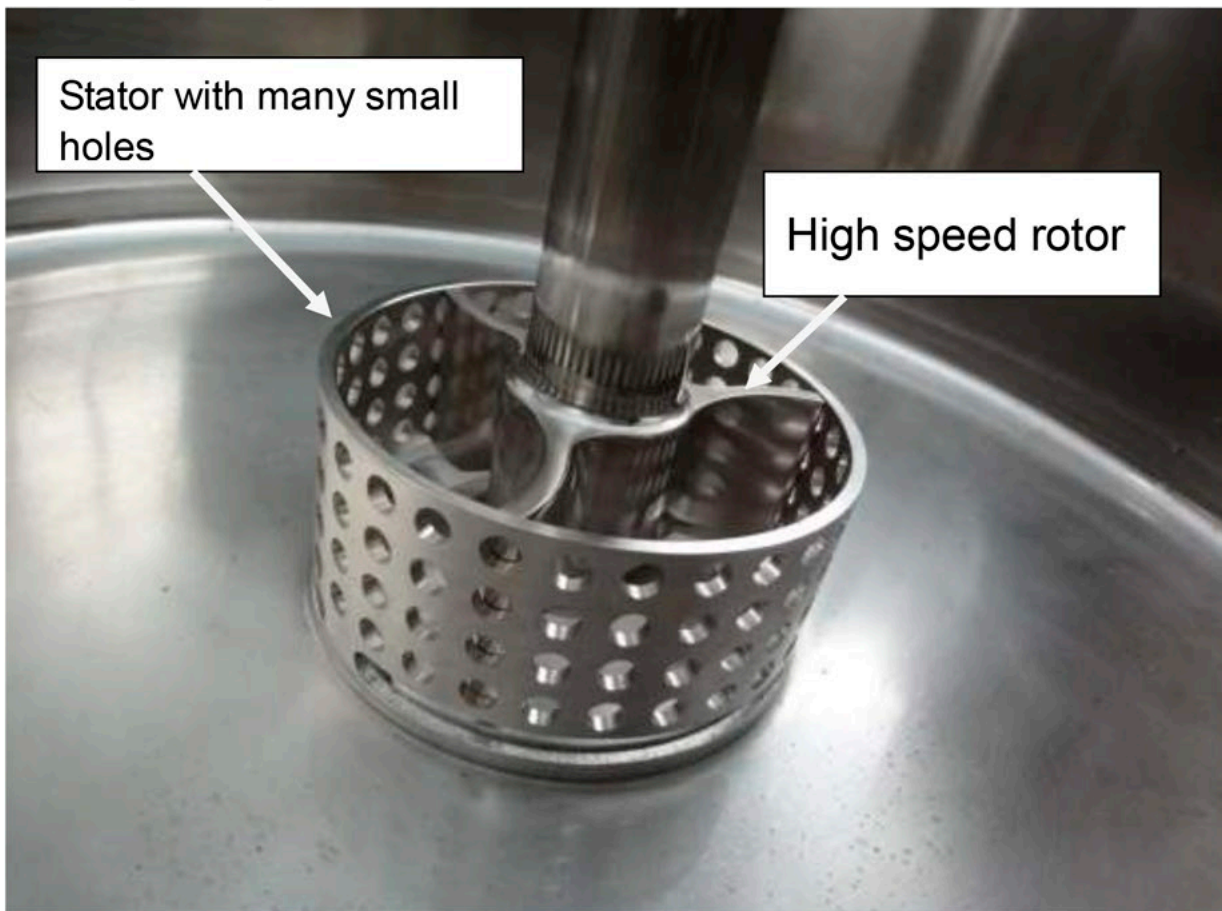


Built in three pasteurizing temperature molds to choose, just hit the key will do the job.

Display the process status and record temperature curve for checking



Homogenizing Unit



Rotor turns to suck ingredient down into stator. High speed rotor cut ingredient into smaller size and then extruding ingredient out through small holes to emulsify ingredient mix, this will improve the quality of ice cream profoundly.



Demonstrate the performance by water. Rotor sucks down mix and cut ingredient into smaller size and squeeze the liquid mix through small holes for emulsification and then mix return to the mix surface , and then sucked down again for next cycle

Audio warning: For adding powder ingredient at heating to 50°C and liquid cream at freezing to 65°C

Homogenizing speed and Blending speed :

High speed rotor for blending and homogenizing, low speed for blending. System will switch automatically to homogenizing speed when temperature is higher than 55°C to cut the ingredient particle into smaller size then squeeze and shoot out through small holes of stator to emulsify ingredient. This is an important step to make high quality ice cream.

Automatic Rinsing Key: Hit the Rinsing key will rinse for two minutes, then stop.



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

Pasteurizer Technical Detail

Model	Mix30L (3 in 1)	Mix60L (3 in 1)	Mix140L (3 in 1)
Mix tank capacity	15 liter to 30 liter	25 liter to 60 liter	40 liter to 120 liter
Refrigeration system	2 hp	3 hp	5 hp
Beater mold	variable speed	variable speed	variable speed
Net weight LB/KG	462 lb/210 kg	605 lb/275 kg	785 lb/357 kg
Gross weight LB/KG	590 lb/268 kg	671 lb/305 kg	830 lb/377 kg
Width: inch / cm	16.1/410	19.5/500	26.4/670
Depth: inch / cm	31.5/800	35.8/910	37.4/950
Height: inch / cm	35.4/900	39.4/1000	40.9/1040
Power Specification	380/3/50Hz or 220/3/60 or 220V/1/ 50-60Hz	380/3/50Hz or 220/3/60 or 220V/1/ 50-60Hz	380/3/50Hz or 220/3/60
heater capacity – K watts (380V)	2	4	8
Cooling capacity –K watts (380V)	1.5	3	3.75
Maximum operation Ampere (380V)	4.5	6.5	13
water consumption per hour	600 liter	800 liter	1000 liter
production / hour for pasteurizer and homogenizing	30 liter in 2 hours	60 liter in 2.5 hours	120 liter in 3.5 hours
Process temperature range	4 C to 95 C	4 C to 95 C	4 C to 95 C