

P400
PASTEURIZER
Inverter technology



Vertical pasteurizer
Adjustable stirrer speed in all programs
maximum capacity 40 liters

52 programs that includes:

Mixing program; for mixing, whipping, washing ...

Cooling programs; allows to choose the ideal cycle, depending on the kind of mix used (milk, fruit ingredients). For cooling ingredients

Pasteurizing programs;

high, medium, low, chocolate programs. For the pasteurizing of ice cream mixes; heating of the mix up to 95°C, and the following cooling down to 4°C. An acoustic signal informs you about the end of the whole cycle. Now the aging/conservation cycle starts, the constant temperature of the mix will be 4°C. The stirrer can be used continuously or intermittently. The cycle works completely automatically also in case of a black out. High pasteurization 85°C with cooling down 4°C of 40 Lts ice cream mix: in 1 20 minutes

Free programs; allows to create the recipes by modifying the following parameters:

- heating temperature (for recipes up to 99°C approx)
- cooling temperature (for recipes up to 0°C approx)
- the time of pause at the high temperature

the stirrer on/off during the heating and the cooling phase

PASTEURIZING DETAILS for ice cream mix

Model	P400A	P400W
Max production in two hours	40	40
Min quantity per cycle (L)	20	20
Max quantity per cycle (L)	40	40
Condenser	air	water
Standard voltage	400V – 50Hz – 3pH	400V – 50Hz – 3pH
Power W	3450	3450
Net weight	145	145
Dimensions L x W x H mm	600 x 850 x 1335	600 x 850 x 1335
Water consumption		2,5 l/min
Water inlet		Ø ¾ "
Water outlet		12mm

The production may vary in relation to the temperatures and type of products