

## PASTOCREAM "R152"

Multifunction Machines for Confectionary and Gastronomy

Inverter technology

*variable agitator speed, gear motor protection and energy saving*



### Adjustable stirrer speed in all programs

maximum capacity 15 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 for HACCP regulations;**

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 15 Lts ice cream mix: in 80 minutes.

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

- · heating temperature (for recipes up to 115°C approx)
- · cooling temperature (for recipes up to -3°C approx)
- · the time of pause at the high temperature
- · the stirrer on/off during the heating and the cooling phase

For preparing custard cream, jams, choux pastry, gelatine, rice for pastry, béchamel/white sauce, sauces....

Model	R152A	R152W	R151AW
Bowl capacity L	18	18	18
<b>PASTEURIZING DETAILS for ice cream mix or custard cream</b>			
Max production	15 kg in 80 minutes	15 kg in 80 minutes	15 kg in 80 minutes
Min quantity per cycle kg.	5	5	5
Max quantity per cycle kg.	15	15	15
<b>TECHNICAL DETAILS</b>			
Condenser	air	water	mixed
Standard voltage	230V – 50Hz –1pH	230V – 50Hz –1pH	230V – 50Hz –1pH
Power W	3300	3300	3300
Net weight	147	147	150
Dimensions L x W x H mm	600 x 850 x 1335	600 x 850 x 1335	600 x 850 x 1335

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

**STAFF ICE SYSTEM Srl**

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