

PASTOCREAM "RT151"

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



PASTEURIZING DETAILS for ice cream mix or custard cream

	RT151A	RT151W
Model	RT151A	RT151W
Bowl capacity (L)	18	18
Max production (L)	15 in 80 minuti	15 in 80 minuti
Min quantity per cycle (L)	3,5	3,5
Max quantity per cycle (L)	15	15
TECHNICAL DETAILS		
Condenser	air	water
Standard voltage	230V – 50Hz – 1pH	230V – 50Hz – 1pH
Power W	3300	3300
Net weight	110	110
Net Dimensions L x W x H mm	600 x 858 x 432	600 x 858 x 432

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