

# Commercial Ice Cream Mix Pasteurizer

This machine efficiently pasteurizes and ages ice cream mix. It features preset programs, adjustable speeds, and a user-friendly interface for easy operation.



## Overview

### Professional Ice Cream Mix Pasteurization

This computer-controlled ice cream mix pasteurizer is designed to streamline the production, aging, and storage of high-quality ice cream bases. It features an intuitive interface with preset programs, multiple beater speed modes, and robust safety mechanisms to ensure consistent results and operational ease. Built for commercial environments, it combines efficient thermal processing with reliable refrigeration technology.

## Technical Specifications

### Target Temperature Range

**2 °C**

Minimum Temperature

**110 °C**

Maximum Temperature

### Refrigerant Gas

R404a

## Operational Features

### Beater Speed Modes

- High speed
- Interval
- Low speed
- 0 speed

### Certifications

CE

### Preset Programs

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### Automation & Safety

Computer-controlled, Auto-recovery after power failure, Multi-safety devices, Automatic memory

## Design & Maintenance

### Design Highlights

- Stainless steel construction
- Easy and quick serve design
- Anti-slipping mat included
- Optional print function for data recording