

TEKNOFREEZE DEEP ICE

Continuous freezer with double freezer cylinder, built-in refrigeration units, mix and ice cream pumps, fully automatic management through dedicated software.

Production capacity from 400 to 2000 lt/hour of ice cream at 100% overrun.

Entirely made in stainless steel, with removable side panels for easy maintenance and inspection.



Composed of:

- lobe mix pump with adjustable speed and by-pass valve for the CIP washing
- ice-cream circuit pressure safety valve
- overrun management by air mass flowmeter
- horizontal freezing barrel for the first cooling stage, with adjustable rotation speed, complete with hollowed dasher, eccentric shaft and scraping blades
- lobe intermediary pump with adjustable speed and by-pass valve for the CIP washing

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- horizontal freezing barrel for the second cooling stage, with adjustable rotation speed, complete with hollowed dasher, eccentric shaft and scraping blades
- built-in refrigerating unit with three 18 Hp Bitzer semi-hermetic frigorific compressors, one of which is controlled by an inverter
- plate heat exchanger condenser
- one electronic thermostatic valve for each freezing cylinder, adjustable directly from the touch-screen panel; their setting is saved together to mix recipe
- lobe extraction pump, with adjustable speed and by-pass valve for the CIP washing
- external electric box positioned on the back of the machine
- new Siemens hardware and software from the TIA Portal line
- 9” touch-screen operator panel from where it is possible to access, visualize, adjust and operate the following parameters:
 - ✓ hourly ice-cream production capacity
 - ✓ hourly mix consumption
 - ✓ ice-cream hardness or temperature control
 - ✓ dashers motors speed
 - ✓ overrun percentage
 - ✓ quantity of air added to the mix
 - ✓ working hours
 - ✓ machine’s working parameters related to a specific recipe
 - ✓ production start and stop cycle in full automatic mode
 - ✓ CIP washing cycle program
 - ✓ Mix / ice cream pressure and temperature sensors
 - ✓ refrigerant pressure / temperature sensors
 - ✓ condensing water temperature sensors
- compressed air filtering and sterilizing system composed of:
 - ✓ one pressure regulator with automatic condensate drainpipe
 - ✓ one activated charcoal high efficiency filter with removable cartridge
 - ✓ one oil removing filter with removable cartridge
 - ✓ one sterilizing filter with removable and regenerable Teflon cartridge

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| TECHNICAL DATA |
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| ICE CREAM PRODUCTION : | 400-2000 lt/h |
| - INLET ICE-CREAM TEMPERATURE | +4°C |
| - OUTLET ICE-CREAM TEMPERATURE | -5.5°C |
| - COMPRESSED AIR CONSUMPTION | 50 Nlt/min |
| - OVERRUN UP TO | 150% |
| - REFRIGERATING CAPACITY (-35 / +35°C) | 54.6 kW |
| - REFRIGERANT TYPE | R507 |
| ICE CREAM PRODUCTION WITH LOWER OUTLET T°: | 400-1000 lt/h |
| - INLET ICE-CREAM TEMPERATURE | +4°C |
| - OUTLET ICE-CREAM TEMPERATURE | -8°C / -10°C |
| - COMPRESSED AIR CONSUMPTION | 50 Nlt/min |
| CONDENSATION WATER IN CIRCULATION : | |
| - WITH TOWER WATER (+28/+33°C) ΔT 5°C | 21.000 lt/h |
| - MIMIMUM PRESSURE | 1,5 Bar |
| ELECTRICAL FEATURES : | |
| - REFRIGERATION COMPRESSORS | 3 x 18 HP |
| - TOTAL INSTALLED POWER | 82 Kw |
| - STANDARD VOLTAGE | 400 Volt |
| - STANDARD FREQUENCY | 50 Hz |
| - PHASES | 3 |
| NET DIMENSIONS AND WEIGHT : | |
| - LENGHT | 290 cm |
| - WIDTH | 90 cm |
| - HEIGHT | 200 cm |
| - WEIGHT | 1.515 Kg |
| ENVIRONMENTAL FUNCTIONING CONDITIONS : | |
| - TEMPERATURE | +15°C /+40°C |
| - HUMIDITY | 20-90% |



Product Description nr. xxx

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