

TEKNOFREEZE DEEP ICE

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

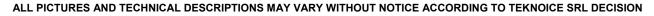
Production capacity from 400 to 2000 lt/hour of ice cream at 100% overrun.

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







- 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





TECHNICAL DATA

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