

Digitalni pasterizatorji in zorilniki

Electronic Pasteurizers and Ageing Vats

• **Digitalno vodena pasterizacija** nam omogoča kontrolo morebitnih napak med samim procesom pasterizacije:

- izpis izpada električne energije,
- prepočasno hlajenje,
- nedovoljen porast temperature med zorenjem mase.

• **Posredno ogrevanje/hlajenje posode** z vmesnim tekočim medijem za prenos toplote po celotni površini posode:

- Omogoča delo z nižjimi temperaturami.
- Preprečuje spremembo okusa sladoleadne mase.

• **Posebna konstrukcijska rešitev:**

- Omogoča, da se po iztoku osnovne mase iz pasterizatorja popolnoma opere iztočna pipa, s čimer prepreči možnost okužb.

- Zagotavlja nam popolno pasterizacijo vse zmesi brez bojazni, da bi del zmesi v ventilu ostal nepasteriziran.

• **Posebno oblikovano mešalo:**

- Zagotavlja izredno dobro mešanje, ki maso skoraj homogenizira.

- Omogoča z uporabo posebne zaporne ploščice izdelavo tudi manjših količin sladoleadne mase.

• **Digital control of pasteurization** enables the user to check eventual errors during the pasteurization process:

- power supply failure;
- cooling process is too slow;
- temperature rises inadvertently during the mix ageing phase.

• **Indirect heating/cooling of the cylinder** by means of a liquid medium which transfers heat to the entire cylinder surface:

- operation with lower temperatures is possible;
- prevents any alterations of the ice cream mix flavours.

• **Special design for a practical solution:**

- makes it possible to completely wash out the outlet pipe after extracting the basic mix from the pasteurizer thus preventing any possibility of contamination of the mix;

- assures perfect pasteurization of all the mix with no danger of leaving any residue mix inside the pipe unpasteurized.

• **Special construction of the agitator:**

- this feature assures excellent blending which produces an almost homogeneous mix;

- with the addition of a special blocking plate it also allows smaller quantities of ice cream mix to be produced.

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Tip/type	Zmogljivost v 2 urah / Capacity in 2 hours	Zmogljivost posode / Capacity of cylinder	Moč / Power	Električni prikluček / Electric connection
		min-max		
	l	kg	KW	Volt/Hz/Ph
PAST 60	60	20-60	8,0	400/50/3
PAST 130	130	30-130	12,5	400/50/3

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Tip/type	Zmogljivost v 2 urah / Capacity in 2 hours	Zmogljivost posode / Capacity of cylinder	Moč / Power	Električni prikluček / Electric connection
		min-max		
	l	kg	KW	Volt/Hz/Ph
AGE PAST 60		20-60	1,7	230/50/1
AGE PAST 130		30-130	2,0	230/50/1

PAST



Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Bruto teža / Gross Weight
		Višina / Height	Širina / Width	Globina / Depth	
	cca kg	mm	mm	mm	kg
Vodni/water	140	1030	350	950	175
Vodni/water	200	1030	520	950	235

Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Bruto teža / Gross Weight
		Višina / Height	Širina / Width	Globina / Depth	
	cca kg	mm	mm	mm	kg
Vodni/water	105	1030	350	950	140
Vodni/water	175	1030	520	950	210