

CREAM PLUS TP3 / TP4 / TP5 / TP7

- COOLING 冷卻
- HEATING 加熱

The CREAM PLUS, manufactured in four versions, 3-4-5-7, is a real jewel for gelato and confectioner's industry since it is manufactured by making use of the most modern mechanical, cooling and electronic technologies at the operator's disposal.

The machine is intended to heat and cool by means of a "bain-marie" system with glycol in the upper tank, thus enabling the operator to avoid any type of encrustation and to prepare gelato mixtures, delicious pastry creams (on the basis of an intermittent stirring system), extremely good jams, invert sugar and to distemper chocolate.

In the whipping chamber, the machine acts as a normal batch freezer of the ICETECH range operating on the basis of the most modern technologies in order to prepare the best unbelievably dry gelato having proper consistency as well as optimal performance and quality.

• HEATING/COOLING:

The upper tank acts completely independently of the whipping chamber at the bottom. Besides heating, it can cool and preserve products at an above-zero temperature that can be set by the operator.

Its extremely handy extraction cock will enable the operator to do as follows:

- Let the gelato mixtures out to pour them directly into the batch freezer in a very simple and quick way.
- Easily extract the pastry cream (and other recipes) in a tray without having to go through the whipping chamber.
- Clean and sanitise the machine quickly and perfectly in observance of the strictest health-sanitary rules.

• WHIPPING CHAMBER

After having produced the mixture into the whipping chamber through the boiler cock, the operator will start the whipping process automatically controlled by a microprocessor. Just as in our new MT 3/4/5/7 batch freezer, the electronic central unit is also including the "GRANITA" function.

此機型有 TP3,TP4,TP5,TP7,共四種規格。使用現代技術、冷卻及電子科技，方便使用，十分適合甜點業者及製作義式冰淇淋。

藉由機器上方的雙重蒸鍋系統，可加熱及冷卻，同時預防結塊產生。可用來製作義式冰淇淋、奶油醬(需間歇性攪拌)、果醬、轉化糖及調製巧克力。

內部攪拌機運用現代化科技，製造出來的義式冰淇淋綿密順口、質地細緻、極具高品質。

- 加熱/冷卻：

上方的儲藏槽與下方的攪拌機分別獨立運作。除了加熱，也有冷卻功能，依據使用者的設定，可保存產品在冷藏溫度(零度以上)。

便利的抽氣接頭設計，讓使用者能：

- 快速且方便地將混合好的義式冰淇淋直接取出，儲藏置冰箱中。
- 輕鬆的將奶油醬(或其他產品)取出至托盤上，而不用親自從攪拌器中取出
- 清潔及消毒機器更加迅速便利，符合食品健康衛生規定

- 攪拌機：

將混合物從汽鍋旋塞倒入攪拌機後，微處理器會開始自動攪拌。

型號 MOD 規格 Specifications	TP3	TP4	TP5	TP7
每小時產量 Hour production	10kg – 30 kg	15kg – 45kg	20kg – 65kg	10kg – 95kg
上方儲存槽容量 Upper tank capacity	2 Lt – 14 Lt	2 Lt – 14 Lt	2 Lt – 14 Lt	2 Lt – 14 Lt
下方儲存槽容量 Inferior tank capacity	2 Lt – 4 Lt	2 Lt – 4 Lt	2 Lt – 4Lt	2 Lt – 4 Lt
最大消耗功率 Absorbed power max	9.3 Kw.	9.8 Kw.	10 Kw.	12 Kw.
電源 Electrical features	400V/60Hz/3Ph	400V/60Hz/3Ph	400V/60Hz/3Ph	400V/60Hz/3Ph
冷凝 Condensation	水 water	水 water	水 water	水 water
冷媒 Refrigerating gas	R 404 A	R 404 A	R 404 A	R 404 A
尺寸 Sizes	535 x 715 x 1400	535 x 715 x 1400	535 x 715 x 1400	535 x 915 x 1400
重量 Weight	260 kg	290 kg	290 kg	340 kg