

Machinery for Ice Cream | Chocolate | Pastry | Mithai



Sweet times are back

International Alliance for Machinery



Ice Cream Machines



Display Cabinets



Chocolate Machinery



Blast Freezers



Vacuum Thermal Mixers



Induction Vacuum Cookers



Convection Oven



Panning Machines



Pastry Cutters & Sprayers



Hand Held Blenders

All that you learned at Pastry School and all that you've been wanting to try out, is now reality. The Labo-O-Chef is the mechanised version of a pastry chef, only more precise and perfectionist. We must warn you, the relationship shall be passionate and obsessive.

A machine designed to prepare Pastry, Confectionery and ice creams, here's a list of specialties you can compose together.



**COMING
SOON**



PASTRY

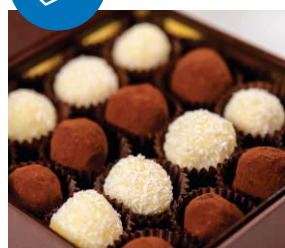


23 Pastry programs:

- Custard classic
- **Zabaglione custard**
- English cream
- **Fruit cream**
- Lemon cream
- Bavarian cream
- **Cream puffs**
- Sabayon
- **Meringue**
- Mousseline Sauce
- Butter cream
- **Panna cotta**
- **Marshmallow**
- Macaron
- **Mousse**
- Cremoso
- Madeleine
- Cupcakes
- **Namelaka**
- Pudding
- **Fruit jellies**
- **Nougat**
- Custard Storage



CHOCOLATE



9 Chocolate programs:

- Tempering Dark Chocolate
- Tempering Milk Chocolate
- Tempering White
- Tempering Chocolate Speed
- Tempering Cocoa butter
- Tempering Storage
- **Ganache Cream**
- Chocolate Spread
- **Chocolate-mousse**



SPECIALTIES



6 Specialty programs:

- Gelatine for Cakes
- **Jam/Marmelade**
- Pochee Fruit
- **Yogurt**
- **Egg Pasteurization**
- Inverted Sugar



GASTRONOMY



9 Gastronomy programs:

- White Sauce
- **Tomato Sauce**
- Polenta
- **Cheese Cream**
- **Rice Cooking**
- Mayonnaise Sauce
- Hollandaise Sauce
- **Mascarpone Cheese**
- Robiola Cheese

9 Gastronomy programs:

- White Sauce
- **Tomato Sauce**
- Polenta
- **Cheese Cream**
- **Rice Cooking**
- Mayonnaise Sauce
- Hollandaise Sauce
- **Mascarpone Cheese**
- Robiola Cheese



GELATO, SICILIAN SLUSH, SAUCES AND TOPPINGS



16 Gelato programs, 2 Sicilian Slush, 6 Topping Sauces:

Gelato:

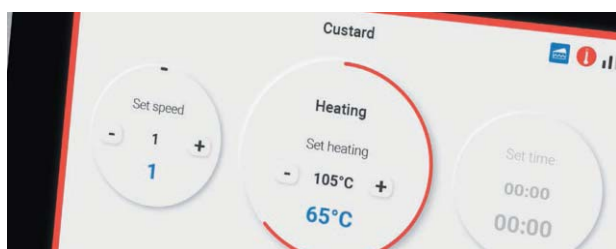
- Gelato
- Sorbet
- Gelato Hot
- Gelato Hot Age
- Gelato Hot/Cold
- **Gelato Crystal**
- Fruit Crystal
- Sugar Syrup

Sicilian Slush:

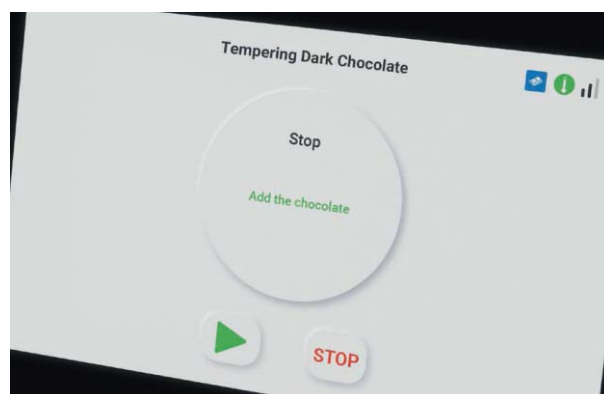
- Slush
- **Cremolata**

Sauces and Toppings:

- Chocolate Sauce
- Cream Sauce
- **Fruit Sauce**
- Chocolate Topping
- Cream Topping
- **Fruit Topping**



The operating temperature can reach 105 °C. The hot gas is modulated with the utmost precision according to the product being processed, avoiding burning or encrustations.



The new display allows the operator to create customized programs for dedicated recipes.



The **stirrer speed** can be modified according to the type of recipe to enhance the intended texture and structure.



Gelato Kit: the machine turns into a batch freezer thanks to the lid cover, beater, counter beater and dedicated door.

Model	Power Supply			Rated Power Input	Fuse Size	Cooling System	Size cm at the base			Weight kg
	Volts	Hz	Ph				Width	Depth	Height	
Lab-O-Chef 5	400	50	3	3	8	Water	50	75	86	156

Lab-O-Chef 5 is produced by Carpigiani according to Certified Quality System UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

Accessories shown in the pictures may not be part of standard equipment

Crystal Program & Applications

This program produces the ice cream in semi frozen form, but surprisingly with micro crystals. This allows free flow of the mix into Jars, Moulds or Sponge Cakes. Two accessories to be employed for effective dispensing of Crystal Products are the Spacer and Portion Controller Door. The Spacer allows precise flow into moulds and the Portion Controller Door allows easy flow of ice cream into Jars &



Cakes



Jars



50% overrun and more



Crystal for Ice Cream Cakes

- Use original door with spacer.
- Select Crystal Program.
- When ready, fill easily into desired mould.
- Blast freeze well, before demoulding & decoration.

Crystal for production for Retail Sale

- Replace original door with Portion Controller (optional accessory).
- Select Crystal program.
- Place an electronic weighing scale on the machine shelf.
- When ready, dispense ice cream into Jars or Retail Take-Away packs & stop when desired weight is filled in.
- Blast freeze well before distribution.

Crystal for Ice Cream Pizza

- Use original door with spacer.
- Select Crystal Program.
- When ready, spread over Sponge Cake.
- Blast freeze well, before decorating with toppings.

Crystal applications available in all Batch Freezers (except Freeze-N-Go)

2 CRYSTAL programs

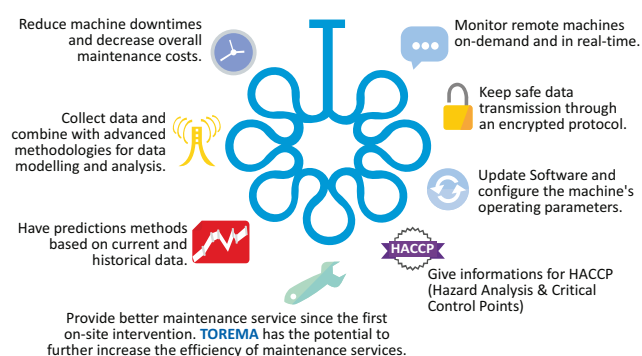
- one for milk-based
- one for water-based



Crystal
scan here for video

TEOREMA

- The Teorema onboard real-time monitoring software communicates with the Teorema App on your Smartphone or Computer
- Ask our technical personnel for a demo on Teorema.



Information of your machines: events, running information and working parameters.



Machine status in real time, which shows technical and running data.*



Amount of daily and periodic servings of your machines.



Detailed list of the most important events of the machines, like pasteurization cycle and function changes.



Locate your machines on the map.



View the working parameters of your machines.*



All alarms are automatically sent to the server and forwarded for technical assistance. Provides a faster and accurate service.*



List of basic and extended informations for each machines.*



Generate a personalized report for your machine.**



Possibility to have direct contact with our technical staff.

*Available only in Full Version
**Available only in Basic Version

Note: Teorema available in all electronic models of Carpigiani.



Teorema
scan here for video

Accessories shown in the pictures may not be part of standard equipment

There are ice-cream machines and there's Carpigiani. Unrelenting passion for excellence and constant R&D makes Carpigiani products perform at a point that's far beyond benchmarks. Carpigiani machines are built to last and offer consistent performance through their working life. Carpigiani is the world's best selling Gelato equipment brand :-)



Pastomaster 60 XPL/P



Pastomaster 120 XPL/P

Pastomaster 60 XPL/P & 120 XPL/P

- Simple electronic controls.
- Electric/water blackout protection (Restarts pasteurising in case of long blackout)
- Low Homogenisation Q-5Micron size

Pastomaster 60 HE / 120 HE / 180 RTL

- Advanced software & technology.
- Suck & throw system to obtain 'low homogenisation'.
- Refrigerated spigot for maximum product hygiene.
- Centrifugal pump with seven speeds for mixing as well for mix transfer (into ageing vats).
- 60 HE is also designed to prepare a fruit, cream & chocolate pastes for flavouring ice-creams & to prepare a few pastry products such as Panna Cotta, Bavarian cream, Zabaoine sauce etc.
- 60 HE P is equipped with a more powerful motor that can handle mixes with higher viscosity, fats & solids.
- Electric/water blackout protection (Restarts pasteurising in case of long blackout)
- Two processing zones in 180 RTL (single well).



Pastomaster 60 HE



Pastomaster 120 HE



Pastomaster 180 RTL



Scan here for video

Model	Capacity Litres	Cycle length Mins	Condenser	Dim cm L x W x H	Power V/Hz/Ph - kW
Pastomaster 60 XPL/P	30 – 60	Upto 120	Air or Water	35 x 86 x 103	400/50/3 + N – 7
Pastomaster 120 XPL/P	30 – 120	Upto 120	Air or Water	65 x 86 x 103	400/50/3 + N – 11.2
Pastomaster 60 HE	15-60	Upto 120	Air or Water	35 x 90 x 103	400/50/3 + N – 7
Pastomaster 60 HE P	15-60	Upto 110	Air or Water	35 x 90 x 103	400/50/3 + N – 11
Pastomaster 120 HE	30 –120	120	Water	65 x 86 x 103	400/50/3 + N – 11
Pastomaster 180 RTL	60-180	120	Water	75 x 106 x 119	400/50/3 + N – 17.5

Accessories shown in the pictures may not be part of standard equipment

Freeze n Go for restaurants & hotels



Freeze n Go



Freeze n Go

- Cute design & Vintage Colour.
- Ideal for live production at restaurant tables.
- Removable freezing jar for extraction of ice cream.
- Simple controls.

Labo 812 XPLP

- Electronic Controls
- Hard-O-Tronic consistency monitoring system
- Delayed Cleaning cycle
- In built programs: Gelato, Sorbet, Slush & Crystal

Labo 14 20 XPL P

- Supplied with standard Gelato beater.
- Available with 'Crystal' program.
- Hard-O-Time consistency monitoring system.
- 'Ice Cream' program available (with special ice cream beater)
- Retractable water spray with hose lock & continuous flow.
- Best suited for single parlour setups for live production. - Also suited for Hotels with space crunch.



**TOP
SELLING**



Labo 812 XPLP



Scan here for video



Optional Beater for Ice Cream.



Labo 14 20 XPL P

Model	Batch capacity	Hourly capacity Ltr (ice-cream/Sorbet)	Approx batch time mins	Dimension cm L x W x H	Power V/Hz/Ph - kW
Freeze n Go	300 - 500 g	4 - 5	5	26 x 53 x 53	230/50/1 - 0.3
Labo 812 XPLP	1.5 - 2.5 kg	11-17	10-12	36 x 55 x 74	230/50/1 - 2.2
Labo 14 20 XPL P	2 - 4	19-28	10-12	46 x 58 x 77	230/50/1 - 3.0

All units have air cooled condensers.

Accessories shown in the pictures may not be part of standard equipment

Ready 8 12 & 1420

Compact batch freezers with pasteurisation feature. Single cylinder operation allows the chef to finish other tasks, while the machine takes care of pasteurising, cooling & freezing. Legendary Carpigiani consistency controls ensure perfect texture & structure.

- Most compact professional Batch Freezer with built in Pasteuriser in the world.
- Hard-O-Time consistency monitoring system.
- Retractable water spray with hose lock & continuous flow (only Ready 14 20).
- Best suited for single parlour setups for live production.
- Also suited for Hotels with space crunch.



Ready 8 12



Ready DF

- Hard-O-Dynamic consistency monitoring system
- Retractable water spray with hose lock & continuous flow.
- Electronically adjustable water dosage setting on water spray.
- Pasteurisation upto 90°C
- Best suited for hotels, restaurants & pastry shops.



Ready 14 20



Ready DF



Scan here for video



Optional Beater for Ice Cream.
(Not available for Ready 8 12)

Model	Batch capacity kg	Production/Hr Only freezing	Production/Hr Heating & freezing	Condenser Air / Water	Dim. cm L x W x H	Power V/Hz/Ph - kW
Ready 8 12	1.5 - 2.5	8-12 kgs	Upto 2.5 kgs	Air	36 x 55 x 74	230/50/1 - 2.2
Ready 14 20	2 - 4	14-20 kgs	Upto 4 kgs	Air	46 x 58 x 77	230/50/1 - 3.1
Ready 20 30 DF	3 - 5	20-30 kgs	Upto 10 kgs	Air/Water	50 x 65 x 140	400/50/3 + N - 4
Ready 30 45 DF	3.5 - 7.5	30-45 kgs	Upto 15 kgs	Air/Water	50 x 65 x 140	400/50/3 + N - 5.2

- Pastry Chefs' requests, now realised by Carpigiani, ReadyChef 14 20 is the only single cylinder batch freezer for Ice creams and Pastry, in the market. 16 programs for ice cream/Gelato.
- 16 programs for Pastry & Chocolate. Pasteurising, Heating, Cooling & Freezing from the same cylinder.

**TOP
SELLING**



Optional Beater for Ice Cream.



Condenser	Dim. cm LxWxH	Power V/Hz/Ph - kW	Weight
Air	46 x 58 x 77	230/50/1 - 3.1	142 kg

Production capacities for various preparations		Min kg	Max kg
Mix added	kg	2	4
Gelato Made	lt	3.5	5.5
Crystal	kg	2	4
Granitas	kg	2	4
Toppings	kg	2	4.5
Creams	kg	1.5	4.5
Chocolate	kg	2	4.5
Yogurt	kg	1.5	4.5

Accessories shown in the pictures may not be part of standard equipment

Labo & Labotronic series of batch freezers carry legendary status in the ice-cream world. The patented direct expansion system, consistency monitoring systems, high performance semi-hermetic compressors & specially designed beater & scraper systems ensure perfect consistency, ultimate smoothness & quicker production, which translate into repeat customers, greater profits & huge savings in running costs. All machines are HACCP compliant :-)

Labo XPL P series

- Shaft-less beater & spring mounted PTFE scraper blades.
- Hard-O-Time consistency monitoring system.
- Retractable water spray with hose lock & continuous flow.
- Best suited for single to multiple parlour setups & larger scale ice-cream producers.
- Labo 20 30 XPL/P suitable for larger hotels.
- Labo 20 90 & 30 110 suitable for multiple parlour setup.
- Retractable water spray with hose lock & continuous flow.
- Available with 'Gelato/Sorbet Crystal' program
- Available with 'Ice cream' program (to be used with optional ice cream beater).



Optional Beater for Ice Cream.



Optional Portion Controller Door.

Labotronic HEH-i series

- Now with standard Pasteurisation program.
- Optional beater for regular Ice cream (by selecting the new 'ice cream' programme)
- Optional Portion Controller Door for filling into retail packs (by selecting the 'Crystal' programme)
- 5 speed operation (with optional Inverter Motor), helpful in obtaining overrun.
- HOD Adaptive
- Advanced electronics combined with extra sensitive & powerful refrigeration result in the exact consistency desired by the user & avoid further hardening.
- Spring mounted scraper blades in a special alloy of stainless steel.
- Exclusive algorithm that electronically controls thermostatic valves, high-efficiency motors and new high performance condensers.
- **Gelato Zero + & Sorbet Zero + for producing Gelato/Sorbet with no added sugar.**
- Designed to save 30% in production time, thus saves precious power & man hours.
- Auto defrost, to resume production in case of power blackout.
- Retractable water spray with hose lock & continuous flow.
- Best suited for multiple parlour setups (Labotronic 20-90 & 25-110 & large hotels (Labotronic 10 45 HE-H)



Labo XPL P



Labotronic HEH-i



Scan here for video

Model	Batch Capacity kg	Production/Hour Ltr.	Condenser Air/Water	Dim cm L x W x H	Power V/Hz/Ph - kW
Labo 20 30 XPL P	3 – 5	25 – 40	Air or Water	52 x 65 x 140	400/50/3 – 4
Labo 30 45 XPL P	3.5 – 7.5	28 – 60	Air or Water	52 x 65 x 140	400/50/3 – 5.2
Labo 40 60 XPL P	5 – 10.5	42 – 84	Air or Water	52 x 65 x 140	400/50/3 – 6
Labo 50 90 XPL P	6 – 13	49 – 135	Air or Water	52 x 65 x 140	400/50/3 – 7
Labo 60 110 XPL P	7 – 17	56 – 152	Air or Water	52 x 85 x 140	400/50/3 – 7.5
Labotronic 10 45 HEH-i	1.5 – 7.5	12 – 63	Air or Water	52 x 65 x 140	400/50/3 – 6.4
Labotronic 15 60 HEH-i	2.5 – 10.5	21 – 84	Air or Water	52 x 65 x 140	400/50/3 – 7
Labotronic 20 90 HEH-i	3.5 – 13	28 – 135	Air or Water	52 x 65 x 140	400/50/3 – 8.3
Labotronic 25 110 HEH-i	4.5 – 17	35 – 152	Air or Water	52 x 85 x 140	400/50/3 – 10

Accessories shown in the pictures may not be part of standard equipment

**TOP
SELLING**



The Maestro was conceived out of the fantasies of millions of chefs worldwide. Never before could a single machine help precisely, perfectly & professionally prepare ice-creams & sorbets, chocolate products & pastry products. HACCP compliant.

- Optional beater for regular Ice cream (by selecting the new 'ice cream' programme)
- Optional Portion Controller Door for filling into retail packs (by selecting the 'Crystal' programme)

Examples of products that can be prepared in the Maestro:-

Gelato & ice-cream: Pasturising & ageing, production of Gelato, Sorbets, Granita, Semifreddo, sauces (flavours), toppings & **Infusions.**

Bakery & pastry: Custard, Chocolate custard, Zabaione custard, Bavarian Cream, Panna Cotta, Poached fruits, Fruit topping, Gelatine for cakes.

Chocolates: Bitter/Milk/White chocolate hardening (complete tempering process), Fast tempering, Gianduja, Ganache, Chocolate sauce & Cream spread (like Nutella)

Specialities: Yogurt, Herb & flower infusions, Cooked rice & Crepe mix (for making waffle cones)

Why Maestro? (instead of a separate pasteuriser & batch freezer)

In most hotels & restaurants, the ice-cream machine is used for not more than an hour or two, after which its but a piece of expensive stainless steel. The Maestro allows the chef to bring out his/her versatility to the best possible extent. Set programmes ensure absolute consistency of the product for years, no matter who the user is. You can avoid the expenditure, space & maintenance for a separate pasteuriser



Infusion kit for safe & convenient flavour extraction



Optional Beater for Ice Cream.



Optional Portion Controller Door.

Model	Condenser Air / Water	Dim. cm (L x W x H)	Power V/Hz/Ph - kW
Maestro ** HE	Air or water	52 x 65 x 140	400/50/3 + N – 6.4
Maestro *** HE	Air or water	52 x 65 x 140	400/50/3 + N – 7.6
Maestro **** HE	Water	52 X 65 X 140	400/50/3 + N – 9

Production capacities for various preparations		Maestro ** HE (Qty. per cycle)		Maestro *** HE (Qty. per cycle)		Maestro **** HE (Qty. per cycle)	
		Min	Max	Min	Max	Min	Max
Mix added	Kg	1.5	7.5	2.5	10.5	3.5	13
Gelato made	L	3.5	10	4	15	5	19
Granitas	Kg	3.5	6.5	5	10	6.5	13
Toppings	Kg	4.5	9	6	10	7.5	12
Creams	Kg	4.5	9	6	12.5	7.5	15
Chocolate	Kg	5	10	7.5	12.5	10	15
Yogurt	Kg	3	10	5	12	7	14

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The legendary Pastochef is meant dedicatedly for pastry products. It has preset programmes for international pastry specialties. The Pastochef maintains precision in temperature, timing & agitation – three crucial points in pastry making.

Temperature: Precision control from +4°C to +105°C

Agitation: 8 working 8 different mixing systems, from slow to fast, continuous to at intervals, to mix together every type of ingredient :-)



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Fundamental recipes:

18 work cycles for popular & indispensable recipes
Custard (3 progs.), Chocolate custard, Zabaione custard, Lemon cream, Bavarian Cream, Panna Cotta, Tiramisu, Chocolate Bonetto, Fruit cream, Fruit Jam (compote), Poached fruits, Fruit topping, Fruit Jellies, Gelatine for cakes, Syrup for desserts, Custard storage.

Chocolate:

9 programmes that work with extreme accuracy to process your delicate & expensive chocolates:

Bitter/Milk/White chocolate hardening (complete tempering process), Fast tempering, Gianduja, Ganache, Chocolate sauce, Cream spread (like Nutella) & storage of temper.

Ice-cream – 4 popular processes:

High pasteurizing, Customised pasteurizing (65°C to 95°C), Semifreddo base, Mix storage (ageing)

Speciality:

7 programmes for sweets & desserts that rely heavily on temperature precision:

Cream puffs, Bruttimabuoni biscuits, Honey Almond Nougat, Petit Four (Macaroons), Sponge butter cookies, Fritetelle (fritters), Yogurt.

Gastronomy:

7 programmes for savoury preparations:

Savoury cream, Bechamel sauce, Salted shortcrust bread, Polenta, Bolognese sauce, Rice cooking (Risotto) & Fresh cheese.

Free programmes:

5 programmes for the chefs to store their speciality recipes.



Possibility to add ingredient during processing



Shield for hot products

Model	Production in 2 hours Litres	Confectioner's custard		Chocolate		Dim. cm L x W x H	Power V/ Hz / Ph kW
		Min Kg	Max Kg	Min Kg	Max kg		
Pastochef 18 RTL	15	7	15	5	12.5	45 x 62 x 111	400/50/3 + N – 2.1
Pastochef 32 RTL	30	15	30	7.5	25	66 x 72 x 111	400/50/3 + N – 4
Pastochef 55 RTL	50	25	50	10	40	66 x 72 x 119	400/50/3 + N – 5.6

Note: min & max duration depends on product & production cycle chosen.

Accessories shown in the pictures may not be part of standard equipment

Carpigiani softy machines are technologically the most advanced in the global market & give a gourmet feel to soft ice-cream, which is normally considered pedestrian. All models are equipped with the 2E beater, which doesn't need a scraper blade & hence, no recurring costs. The patented direct expansion freezing cylinder, advanced consistency monitoring system & specially designed gear pumps ensure perfect hardness, even consistency & optimum overrun in the ice-cream. This translates into increase in popularity of the ice-cream & higher profits. All machines are HACCP compliant :-)



161 TSP



Scan here for video

161T GSP & 243 T GSP / 243 T PSP

- Self pasteurizing: For tank & freezing cylinder, allows you to clean the machine once in 42 days
- Mixer in tank: To avoid separation of mix
- Cylinder defrosting: For quick melting & cleaning
- Hot air discharge on top: The hot air outlet is on the top, which means you can flush the machine against the wall & save precious space. The outlet can be connected to a ducting as well.
- 243 TP SP has pump feeding for higher overrun.

Tre b/p

- Electromechanical controls.
- Hard-o-matic consistency monitoring system



243 T SP / 243 TP SP



Tre b/p

Accessories shown in the pictures may not be part of standard equipment

**TOP
SELLING**



Tre BP AV EVO



UF 920 SP



XVL



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Tre BP AV EVO

- Electronic simple controls.
- Independent consistency control for each cylinder.
- Mixer in both tanks, ensures fluidity of the mix at all times.
- Defrost system (in freezing cylinder) for quick melting during cleaning.
- Hard-O-Tronic consistency monitoring system.

XVL 3P SP

- Touch screen advanced controls, including digital cone counter.
- Self pasteurisation system.
- Mixer in both tanks, ensures fluidity of the mix at all times.
- Defrost system (in freezing cylinder) for quick melting during cleaning.
- Advanced consistency monitoring system.
- Suitable for high output parlours.
- Independently controllable freezing cylinders.
- Separate sensor-based motor for pump (for long life of the gears)
- Self closing spigot.

K 503

- Best suited for high footfall operations.
- Touch button advanced controls, including digital cone counter.
- Self pasteurisation system.
- Mixer in both tanks, ensures fluidity of the mix at all times.
- Defrost system (in freezing cylinder) for quick melting during cleaning.
- Advanced consistency monitoring system.
- Suitable for high output parlours.
- Independently controllable freezing cylinders (independent compressors & motors)
- Separate sensor-based motor for pump (for long life of the gears)
- Two fountain pumps for hot toppings
- Two covered containers for cold dry toppings

Model	Flavours	Tank Capacity LtR.	Mix feeding	Cones per hour (75 g each)	Self Pasteurisation	Dim. cm L x W x H	Power V/Hz/Ph – kW
161 T GSP	1	5	Gravity	200	Yes	30 x 63 x 85	230/50/1 – 2.3
243 T GSP	2+1 mix	9 + 9	Gravity	268	Yes	44 x 76 x 87	230/50/1 – 3.8
243 T PSP	2+1 mix	5 + 5	Pump	320	Yes	44 x 76 x 87	230/50/1 – 3.8
Tre b/p	2+1 mix	8 + 8	Pump	426	No	51 x 74 x 144	400/50/3 + N – 2.7
Super Tre bp EVO	2+1 mix	11 + 11	Pump	650	No	55 x 83 x 161	400/50/3 + N – 5
XVL 3P SP	2+1 mix	13 + 13	Pump	650	Yes	50 x 78 x 161	400/50/3 + N – 5
UF 920 SP	2+1 mix	20 + 20	Pump	2 x 533	Yes	71 x 91 x 156	400/50/3 + N – 8.7

Accessories shown in the pictures may not be part of standard equipment

Continuous Churning Ice Cream Machine

Is your ice cream as dynamic as your business? While Carpigiani pioneered the continuous churning machine technology, BG-Italy, with Carpigiani patented technology – brought it to the open market. With individual inverter motors, consistency setting for every flavour, low power consumption and rugged construction, these churners keep the business running – fresh and dynamic.

- Independent Electronic Controls for each well.
- Washing station on user side (not available for CC-100 & CC-101)
- Mounted on castors (CC-100 is table mounted)
- Optional Smart App for remote controlling of machine.
- Optional High performance water saving scoop wash.



CC 100



CC 101



CC 200



CC 400



Model	No. of wells	Hourly capacity	Dim. in cm L x W x H	Power V/Hz/Ph – kW
CC-100	1 x 2.5 litres	10 kg	70 x 57 x 42	230/50/1 – 0.75
CC-101	1 X 2.5 litres	10 kg	44 x 60 x 96	230/50/1 – 0.75
CC-200	2 x 2.5 litres	20 kg	72 x 62 x 96	230/50/1 – 1.5
CC-400	4 x 2.5 litres	40 kg	141 x 62 x 96	230/50/1 – 3 kW

Accessories shown in the pictures may not be part of standard equipment

Delta VBF Series

Ceding to the demands of the Indian Artisanal Ice Cream market, Delta presents the VBF series of Vertical Batch Freezers. Completely built in Europe for Delta Nutritives, the VBF series combines technology, performance & robust build quality, at a price that's easy on the Indian consumer who's looking for quality & performance.

Features

- Stainless Steel Construction.
- Simple electronic controls (electromechanical for VBF 5-M)
- Electronic consistency controls.



Model	Batch capacity	Hourly capacity	Dim. mm L x W x H	Power V/Hz/Ph - kW	Condenser	Net Weight kg
VBF 5-M	2-5 kgs	12-30 kgs	480 x 870 x 1240	400/50/3 + N – 3.5	Air/Water	231
VBF 7	2-7 kgs	12-42 kgs	480 x 870 x 1300	400/50/3 + N – 5.1	Air/Water	260
VBF 12	3-12 kgs	18-72 kgs	480 x 870 x 1300	400/50/3 + N – 10.4	Air/Water	270

Tempering Machines

We admit, we are guilty of not having brought the silent stalwart of the world of Chocolate earlier. Waste no time. Keep toys and gimmicks aside. There's no substitute for quality, sturdiness and dependability. Your experience, passion, business and Chocolate deserve Chocolate World.

**TOP
SELLING**



CW Intro
scan here for video



CW12 Premium



CW-12
Scan here for video

CW24 Delight



CW24 Premium

CW40 Premium



M1300E



CW60 Premium



CW80 Premium

Model	Tank kg	Hourly kg	Suitable enrobing belt	Mould loader	Dimension L x W x H cm	Power V/Hz/Ph – kW
CW12 P	12	45	M1200	No	52 x 65 x 144	400/50/3 + N - 0.7
CW24 D	24	90	M1300A	No	50 x 66 x 145	400/50/3 + N - 1
CW24 P	24	90	M1300A	No	54 x 76 x 146	400/50H/3 + N - 1
CW40 P	40	150	M1850	Yes	54 x 76 x 156	400/50/3 + N - 1.6
CW60 P	60	200	M1850	Yes	60 x 88 x 156	400/50/3 + N - 1.9
CW80 P	80	200	M1850	Yes	67 x 84 x 142	400/50/3 + N - 1.9

Specially designed to work with Chocolate World tempering machine range, enrobing belts from Chocolate World are suitable to coat either entirely, partially or just the bottom, of Hard Ganache pieces, Cookies etc.

The enrobing belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The enrobing

area features a mechanical vibration of the coating mesh, which helps to create a uniform coating of the product, and an air blower for controlling the dripping from the chocolate which can be adjusted with electronic or electro-mechanical controls. The units feature alimentary filters and millimetric adjustment of the working height.

This enrobing belt is designed for the more demanding workshops and chocolatiers as it allows for precise repetitive processing of any product whilst keeping unchanged the weights and thicknesses.

All the models are foldable, to make space when not in operation (except the ones for tunnel)



M1200A



M1300A



CW-Enrober
scan here for video



M1300AXL



CW Options
scan here for video



M1850

Model	Belt width mm	Compatible with	Dimension operational L x W x H (cm)	Dimension folded L x W x H (cm)	Power V/Hz/Ph – kW
M1200A	180	All models	174 x 60 x 123	60 x 60 x 176	230/50/1 – 0.5
M1300A	200	CW24 onwards	174 x 54 x 126	50 x 53 x 175	230/50/1 – 0.5
M1300AD B	200	CW24 onwards	174 x 54 x 126	50 x 53 x 175	230/50/1 – 0.5
M1300AXL	200	CW24 onwards	224 x 53 x 126	50 x 53 x 224	230/50/1 – 0.5
M1300B	200	CW24 onwards	124 x 53 x 126	50 x 53 x 145	230/50/1 – 0.5
M1850	300	CW40 onwards	—	—	230/50/1 – 1

Cooling Tunnels

Made specifically for use with the M1850 enrobing tunnel and M1800 moulding system, these robust and performance-oriented cooling tunnels are equipped with precision technology that control cooling and humidity. Compatible with CW24, CW40 & CW60 Integrated folding design for easy installation.

- Transparent covers available as optional.
- Nose adjustable in height.
- Convection, radiation and contact cooling
- Adjustable belt speed 0.75 to 1.2 metres per minute



Model	Belt width mm	Total width mm	Infeed zone mm	Cooling zone length (metres)	Total length (metres)	Power V/Hz/Ph – kW
M1850T4	300	594	500	4	6.4	400/50/3 + N
M1850T6	300	594	500	6	8.4	400/50/3 + N
M1850T8	300	594	500	8	10.4	400/50/3 + N

Wheel Tempering Machines

The ones that dreamt of (and then bought) swanky cars almost always began with that trusty hatchback. Beware, the Wheelie is no pushover, but often the safest way to enter the world of Chocolate. Built like a tank, the Wheelie helps you step up business all the way to your first CW tempering machine with minimal investment. And yes, it remains too dear to part with.

- Step 1: Melt the chocolate in the tank or add molten chocolate.
- Step 2: Add chocolate pellets or shaving to initiate the cooling
- Step 3: Let the wheel accelerate the cooling to the set point (depends on ambient temperature)
- Step 4: Fill up moulds, de-bubble them and allow to set.



Wheelie 14 M1276



Scan here for video



Wheelie 14 M1276

Model	Tank capacity Kg	Dimensions cm	Power V/Hz/Ph - kW	Weight kg	Vibrating table
Wheelie 14 M1276	14	51 x 56 x 51 Ht	230/50/1 – 0.5	30 kg	Optional
Wheelie 30 M1278	30	117 x 65 x 90 Ht	230/50/1 – 1	130 kg	Included

Accessories shown in the pictures may not be part of standard equipment

CW Chocolate Fountains M1275M Swan Series

Every ice cream parlour's ultimate ornament, the Swan series chocolate fountains from CW induce impulse, increase revenue and thereby, profits too.



CW fountain
scan here for video

Model	Tank capacity Kg	Dimensions cm	Power V/Hz/Ph - kW	Weight kg	Tempering function
Swan M1275M	10	40 x 50 x 95 / 150	230/50/1 – 0.7	74 kg	Not available
Swan M1275T	10	40 x 50 x 95 / 150	230/50/1 – 0.7	100 kg	Available

CW Filling Machines M1600 (Manual)

The quickest economical solution to filling up Chocolate shells and spherical hollows, the M1600 & M1600T save precious time and even precious ingredients, while ensuring precision fills.

Features:

- 5 litre hopper
- Electrically heated nozzles
- Three different types of nozzles (for ganache, nut pastes and truffle shells)
- Removable nozzles
- Movable positioning of nozzles (depending on mould layout)

- Step 1: Preheat the nozzles
- Step 2: Pour in the filling (without inclusions)
- Step 3: Set the nozzles (removable) as per mould design
- Step 4: Ensure there's no air gap in the nozzles
- Step 5: Adjust the dosage
- Step 6: Pull the lever to start dispensing



Accessories shown in the pictures may not be part of standard equipment

CW-1800 Moulding System

The capacity of a tempering machine can be optimised only with an automated moulding system. The M1800 moulding system helps you fill up moulds and also make chocolate shells with minimum operators. Huge savings in labour costs and full utilisation of your machinery result in maximum profits. The line can be used with the Chocolate World automatic tempering machine, models CW40, CW60 and CW80.



CW-M1800
Scan here for video

Production process:

- The (various) moulds are placed on the mould loader.
- A pushing system places the moulds under the tempering machine, which fills the moulds with chocolate.
- The moulds are scraped with a double scraper and vibrated on the vibrating table.
- Afterwards, the moulds can be turned over in order to create chocolate shells

Technical characteristics:

- Compatible with moulds 135 x 275 or 175 x 275 mm
- Speed: 4 moulds per minute
- Power and consumption: 230 V - 16 A - 3680 W
- dimensions: 1950 x 494 x 1470 mm
- Weight: 205 kg

The moulding line features four different and adjustable heating systems:

- Heating of the upper scrapers
- Heating of the side scrapers
- Heating of the return pump
- Heating of the vibrating station



Beldos Ice Cream / Pastry Cream Dispenser

BELDOS
FOR A BETTER FILLING

The reputation of your ice cream brand can be damaged if its texture and structure isn't maintained till delivery. You've guessed it right. Filling the ice creams quickly after production is the secret. Beldos Mini is the most compact precision filling machine designed for ice creams (as well as various other fillings) Ice creams with inclusions too can be dosed super quick and super intact. It's an investment that helps you recover your larger investments.

- Lightweight, but sturdy construction.
- Lobe pump (allows inclusions to flow out)
- Option of 3, 8 or 15 litre hoppers
- Available with insulated hopper covers
- Single/automatic or continuous mode
- Volume - speed - waiting time between deposits
- Number of automatic deposits
- Reverse mode to prevent dripping
- Product temperature: -8°C to +120°C
- Dosage: 3 ml to 5000 ml
- Dim.: cm 48 x 30 x 55/61/73 Ht (3/8/15 litre hopper)
- Power: 230V/50Hz/1Ph – 260 watts
- Speed: Upto 50 deposits per minute (depending on dosage)
- Example of products: Ice cream, custard, marmalade, fruit filling, cheese filling, mayonnaise, mousse, whipped cream, Nutella, muffin batter, mashed potatoes, salads



BELDOS
Scan here for video



Accessories shown in the pictures may not be part of standard equipment

Post production treatment of pastries & ice-creams are critical for their shelf life & for preserving their taste, texture, structure & consistency. In the past few years, the Indian dessert industry has begun to take advantage of blast chillers & freezers and thereby have greatly enhanced quality of ice-creams, pastries & other desserts.

FRIULINOX has been supplying high quality blast freezers to the Indian dessert & hospitality industry for over a decade & has had a brilliant history of trouble-free performance :-)



RBS 051



RBS 121



RBS 122



RBS 081



RBS 161

Blast freezers are suitable for:-

Ice-cream manufacturing: For shock freezing freshly produced ice-cream to maintain creaminess by maintaining micro ice-crystals & micro air-bubbles. This prevents surface flattening and 'air escape'.

Confectionery: For blast chilling of pastries before display, for quick chilling of chocolate products etc. This preserves their taste for a longer time, reduces shrinkage & increased shelf life.

Catering: For advance bulk shock freezing for banqueting.

Bakeries: For shock freezing of dough & other raw, precooked or fully cooked products.

Pizzerias: For bulk shock freezing of dough balls or pizza bases with sauce.

Zero series of blast freezers from FRIULINOX carry advanced refrigeration & software with rugged durability & are suited to Indian working conditions.

Model	Trays no. GN 1/1 or 60x40 cm	Ice Cream Tubs 360x165x120 cm	Blast Chilling +90°C to +3°C (at core)	Blast Chilling +90°C to -18°C (at core)	Dimensions cm LxWxH	Power V/Hz/Ph - kW
RBS 051	5	6	18 kg	12 kg	79 x 70 x 85	230/50/1 - 1.2
RBS 081	8	12	25 kg	16 kg	79 x 80 x 132	230/50/1 - 1.65
RBS 121	12	15	36 kg	24 kg	79 x 80 x 180	400/50/3 + N - 3.6
RBS 161	16	21	55 kg	36 kg	79 x 80 x 195	400/50/3 + N - 4.5
RBS 122	-	30	72 kg	48 kg	110 x 163 x 180	400/50/3 + N - 7

Praline Refrigerators from Friulinox preserve your expensive Chocolates for long durations. Humidity control can be adjusted between **40 & 60%** and temperature between **14°C & 18°C**. This prevents surface blooming on chocolates. The same unit can also be used to store pastries, by adjusting the temperature & humidity. Available in both, Vertical (steel or glass door) & counter formats (only steel door) and different capacities, the Praline range of Friulinox is quite flexible.

ARPC-11
ARPC-21



ARPC-11G
ARPC-21G



TR-4EN-Gold



TR-2EN-Gold



TR-3EN-Gold



Model	Door	Humidity Control (Praline)	Humidity Control (Pastry)	Temperature Praline	Temperature Pastry	Dimensions cm L x W x H	Power V/Hz/Ph - kW
ARPC-11	Steel	40-60%	60-90%	14° to 18°C	2° to 10°C	74 x 73 x 207	230/50/1 - 0.5
ARPC-21	Steel	40-60%	60-90%	14° to 18°C	2° to 10°C	74 x 101 x 207	230/50/1 - 0.7
ARPC-11G	Glass	40-60%	60-90%	14° to 18°C	2° to 10°C	74 x 73 x 207	230/50/1 - 0.5
ARPC-21G	Glass	40-60%	60-90%	14° to 18°C	2° to 10°C	74 x 101 x 207	230/50/1 - 0.7
TR-2EN-Gold	Steel	40-60%	60-90%	14° to 18°C	2° to 10°C	162 x 79 x 86	230/50/1 - 0.47
TR-3EN-Gold	Steel	40-60%	60-90%	14° to 18°C	2° to 10°C	215 x 79 x 86	230/50/1 - 0.57
TR-4EN-Gold	Steel	40-60%	60-90%	14° to 18°C	2° to 10°C	249 x 79 x 86	230/50/1 - 0.7

Accessories shown in the pictures may not be part of standard equipment

Submarine Multifunctional Blast Freezers

friulinox

Time is the most precious value of all. In the life of every person and in the work of any company. In a small artisanal laboratory as well as in a large professional kitchen, in the simplest preparations and in the most complex ones, time management is the secret to success.

Friulinox technology stops, slows down, accelerates time with extraordinary versatility and precision: it breaks down the limits of the seasons and the processes of transformation of in-gredients, exploiting the natural power of cold.



Submarine
Catalogue



Ice cream:

- Satisfies all tastes with an ideal softness and expands your offer, with the possibility of preparing creamy yogurts, delicious meringues, and other specialties.
- Slow cooking meringues
- Fruit dehydration
- Showcase ready -14°C



Baking:

- Optimize quantities and manage time, to make your work more productive, ranging from traditional recipes to those created by you.
- Genoa-style focaccia retarder-proofer
- Freezing leavened products
- Blast chilling pan pizza



Pastry:

- The best confectionery tradition, meets the most advanced technology, to masterfully manage time and ingredients, achieving spectacular and irresistible results.
- Very fine blast chilling of cookies
- Whole wheat croissant retarder-proofer
- Dough cooling at +12°C



Gastronomy:

- Fish, meat, vegetables: protect the quality of the ingredients, prolong their storage, enhance flavours and nutrients, maintain a perfect serving temperature.
- Blast chilling steamed octopus
- Slow cooking roast beef
- Maintain at +65°C for serving

One of ISA's time tested models, the Isetta combines simple grace with practicality & offers you display from 4 upto 12 tubs. The Isetta can also hold as many tubs just below the displayed tubs & storage for more tubs (except in Isetta 4). Its designed to hold 360 x 165 x 120 mm (5 lt) as well as 260 x 157 x 170 (4.5 lt) tubs. **This is especially useful for franchise models, where the main kitchen may send enough ice-cream for one week or more.** The ice-cream in the second layer & storage area is around -18°C. The Isetta/Isabella thus offer you maximum storage & flexibility in displaying :-)



Tub Layout

Isetta 4	Isetta 6R	Isetta 7R
		
6	10	11
		
4(+4)	6(+6)	7(+7)

Model		Isetta 4	Isetta 6 R	Isetta 7 R
External dim.	mm	824 x 726 x 1176	1184 x 800 x 1176	1354 x 800 x 1176
Refrigeration		Static		
Display capacity	360 x 165 x 120	4	6	7
	260 x 15 x 170	6	10	11
Storage capacity	5 lt.	0	4 + 4	6 + 6
	4.75 lt	0	6	8
Product temp.	°C.	-16 to -14		
Defrosting		Electric		
Operating conditions	°C & humidity	+35°C & 70%		
Power	V / Hz / Ph	230 / 50 / 1		
Electric input standard	Watts / Ampere	450 / 3.3	590 / 4.1	870 / 5.3
Electric input defrosting	Watts / Ampere	810 / 3.8	810 / 3.7	915 / 4
Compressor	Type / No.	Hermetic / 1		
Net weight	Kg	69	97	102

Accessories shown in the pictures may not be part of standard equipment

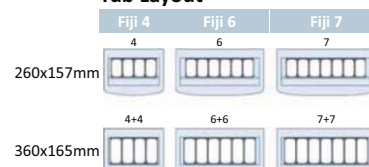


The most economic Ice-cream / Gelato display cabinets with ventilated technology, the Fiji range of cabinets brings in professionalism at reduced costs to the owner. Ventilated refrigeration treats the displayed products gently, while maintaining temperatures effectively. Castors (wheels) enable easy movement of the cabinets during cleaning of the parlour floor. The Fiji 120 & 140 also allow two rows of storage, thus optimising space :-)



Scan here for Catalog

Tub Layout



Model		4	6	7
External dim.	mm	824 x 627 x 1247	1214 x 627 x 1247	1354 x 627 x 1247
Refrigeration		Ventilated		
Display capacity	5 lt	4	6	7
	4.75 lt	4	6	7
Product temp.	°C.	-16 to -14		
Defrosting		Hot gas		
Operating conditions	°C & humidity	+35°C & 70%		
Power	V/Hz/Ph	230 / 50 / 1		
Electric input standard	Watts / Ampere	370 / 2.5	600 / 3.8	625 / 3.8
Electric input Defrosting	Watts / Ampere	950 / 5.6	1200 / 6.3	1220 / 6
Compressor	Type / No.	Hermetic / 1		
Net weight	Kg	67	99	110

Bermuda View

The worldwide success – Bermuda, always carried the best of economy, design & technology. Now with better visibility & tolerance to higher ambient temperature, its slated to be a success in the growing professional artisanal ice cream business in India too :-)

- Extended glass area (extra visibility of ice creams)
- 10 Degree display angle of tubs.
- Ventiladed cooling
- Hot gas defrosting
- Heated front glass
- Curtain with magnetic strip
- Mounted on castors
- Reserve storage area



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Model		Bermuda 10 View	Bermuda 13 View
External dim.	mm L x W x H	1340x814x1354	1670x814x1354
Refrigeration	Type	Ventilated	
Display capacity	360x165x120 mm	10	13
Storage capacity	5 lt. tubs upto 120 mm	7+7	10+10
Product Temperature		+2 to -20°C	
Defrosting		Hot Gas	
Operating conditions	°C & humidity %	35°C & 75% r.h.	
Power	V/Hz/Ph	230/50H/1	
Electric input (operational)	Watts/Ampere	980/5	1340/6.7
Electric input (defrosting)	Watts/Ampere	1500/7.3	1830/8.6
Compressor	Type/No.	Hermetic/2	
Net weight	Kg	195	235

Accessories shown in the pictures may not be part of standard equipment

Millennium

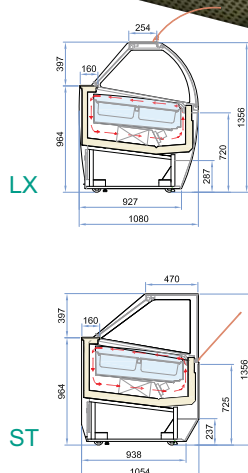
Updated technology, contemporary design & excellent performance make the Millenium series of display cabinets the professional's first choice.

Available in 2 designs; LX (curved outwards) & ST (rectangle)

- 10° display angle makes the product visible from distances.
- Reverse cycle defrosting ensures minimal intervention by users & extremely low frequency of tubs being removed for storage in alternative units at nights.
- The heated glass prevents condensation (sweating) & thus assures absolute clarity.
- Model SP 12+12 model with two temperature zones, independently controllable (for two different kind of ice-creams).



ST



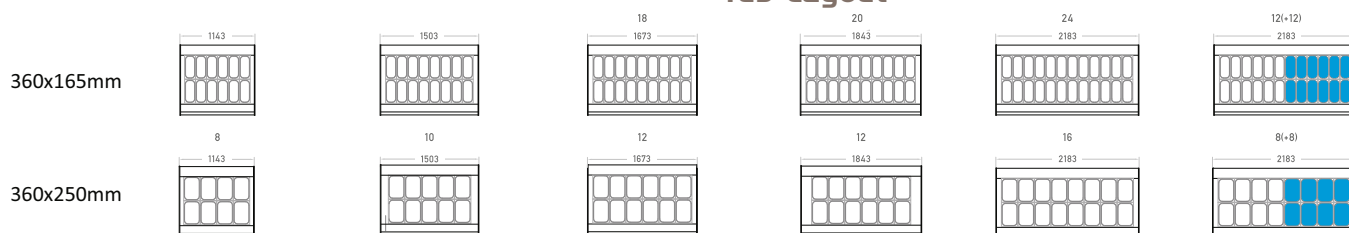
LX

TOP
SELLING



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Tub Layout



Model		12	16	18	20	24	12+12
External dim.	LX	1148x1062x1392	1508x1062x1392	1678x1062x1392	1848x1062x1392	2188x1062x1392	2188x1062x1392
	ST	1143x1048x1306	1503x1048x1306	1673x1048x1306	1843x1048x1306	2183x1048x1306	2183x1048x1306
Refrigeration		Ventilated					
Display 360x165x120-170		12	16	18	20	24	12+12
capacity 360x250x80-150		8	10	12	12	16	8+8
Product temperature °C.		-16 to -14					
Defrosting		Reverse cycle					
Operating conditions	°C & humidity	+35°C & 70%					
Power	V/Hz/Ph	230 / 50 / 1					
Electric input standard	Watts / Ampere	1650 / 7.8	1950 / 8.8	2000 / 8.9	2400 / 11	3140 / 15	2850 / 14
Electric input Defrosting	Watts / Ampere	3500 / 15.6	3990 / 18	4020 / 18	5000 / 20.2	5050 / 20.5	5900 / 25
Compressor	Type / No.	Hermetic / 1			Hermetic / 2		
Net weight	Kg	235	303	330	348	437	470

Accessories shown in the pictures may not be part of standard equipment



Scan here for Catalog



Model: Base
Version: Ice Cream (Regular Tubs)



Some designs are meant to stun, create awe & remain etched in your mind. The **One Show** is one such design that one gets obsessed with. The entire focus of the viewer is directed on the product displayed & this triggers irrevocable impulse. The display area is seamless & appealing to the eyes. Be sure you hire a good interior designer when you book an order for the One Show :-)

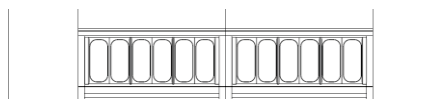
- Refrigeration system: inbuilt or remote
- Refrigeration system can be mounted on the basement, or on the sides.
- Available in marble, wood or metallic finish
- Also available with cylindrical polycarbonate tubs.
- Can be purchased just with frames, or completely built up with panelling.
- Available in Pastry, Praline or Ice cream versions.

Model: Free
Version: Ice Cream (Regular Tubs)

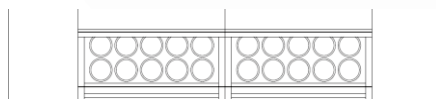


Model: Standalone
Version: Pastry

Model: Free
Version: Ice Cream (Round Tubs)



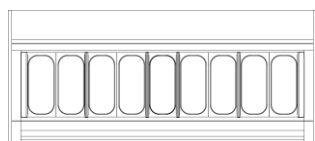
Ice Cream Tub Layout in Standalone
Tub Size: 165 x 360 mm



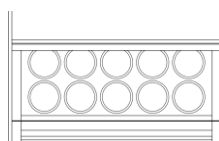
Ice Cream Tub Layout in Standalone
Tub Size: Dia. 154 x 160 H mm (3 ltrs.)



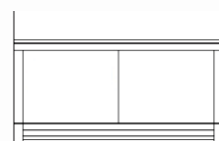
Tray Layout in Standalone Ice Cream or Pastry
Area tray: 1060 x 400 mm



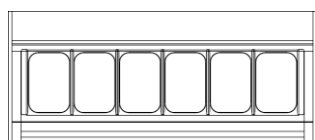
Ice Cream Tub Layout in Free (Regular)
Tub Size: 165 x 360 mm



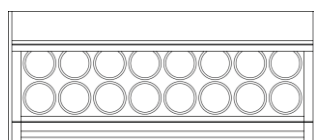
Ice Cream Tub Layout in Free (Regular)
Tub Size: Dia. 154 x 160 H mm (3 ltrs.)



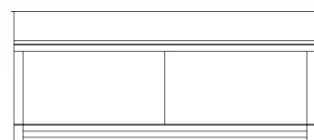
Tray Layout in Free (Regular) Ice Cream or Pastry
Area tray: 1060 x 400 mm



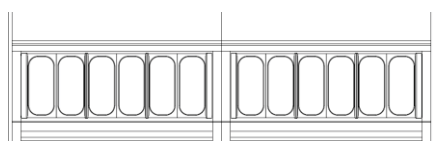
Ice Cream Tub Layout in Free (Large)
Tub Size: 250 x 360 mm



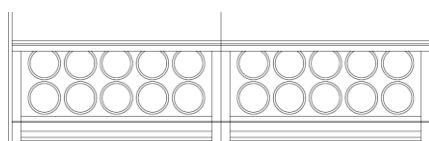
Ice Cream Tub Layout in Free (Large)
Tub Size: Dia. 154 x 160 H mm (3 ltrs.)



Tray Layout in Free (Large) Ice Cream or Pastry
Area Tray: Dia. 1565 x 400 mm



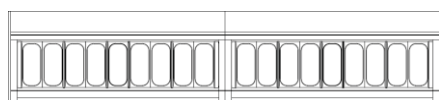
Ice Cream Tub Layout in Base (Regular)
Tub Size: 165 x 360 mm



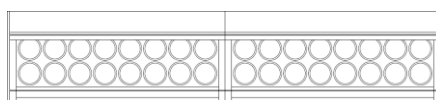
Ice Cream Tub Layout in Base (Regular)
Tub Size: Dia. 154 x 160 H mm (3 ltrs.)



Tray Layout in Base (Regular) Ice Cream or Pastry
Area Tray: Dia. 1060 x 400 mm x 2 Zones



Ice Cream Tub Layout in Base (Large)
Tub Size: 165 x 360 mm



Ice Cream Tub Layout in Base (Large)
Tub Size: Dia. 154 x 160 H mm (3 ltrs.)



Tray Layout in Base (Large) Ice Cream or Pastry
Area Tray: Dia. 1565 x 400 mm x 2 Zones

Ice Cream

Version		Standalone	Free		Base	
		Regular	Regular	Large	Regular	Large
Dim. mm	L x W x H	3420x740x960	1200x740x960	1705x740x960	2360x740x960	3370x740x960
Capacity litres	Gross/Net	545/138	273/69	402/102	545/138	804/204
Net weight	Kg	410	210	280	380	510
Refrigeration		Ventilated				
Operating parameters	Temp. in °C / humidity %	30°C & 55%				
Temperature range	In °C	+2°C to -20°C				
No. of compressors	Units x type	2 x hermetic	1 x hermetic		2 x hermetic	
Defrost		Reverse cycle				
Power	V/Hz/Ph	230V/50Hz/1Ph				
Electric input	Watts/Amp.	2000 / 10.2	1000 / 5.1	1650 / 7.8	2000 / 10.2	3300 / 15.6
Electric input at defrosting	Watts / Amp	3400 / 16	1700 / 8	3500 / 15.6	3400 / 16	7100 / 31.2

Pastry

Version		Standalone	Free		Base	
		Regular	Regular	Large	Regular	Large
Dim. mm	L x W x H	3420x740x960	1200x740x960	1705x740x960	2360x740 960	3370x740x960
Capacity litres	Gross/Net	545/138	273/69	402/102	545/138	804/204
Net weight	Kg	410	210	280	380	510
Refrigeration		Ventilated				
Operating parameters	Temp. in °C humidity %	25°C & 60%				
Temperature range	In °C	+1°C to +10°C				
No. of compressors	Units x type	2 x hermetic	1 x hermetic		2 x hermetic	
Defrost		Off cycle				
Power	V/Hz/Ph	230V/50Hz/1Ph				
Electric input	Watts/Amp.	1700 / 10.8	860 / 5.4	1000 / 5.6	1720 / 10.8	32000 / 11.2
Electric input at defrosting	Watts / Amp	140 / 0.8	70 / 0.4	70 / 0.4	140 / 0.8	160 / 0.9

Supercapri has the features of models under it & over it. Its a superb combination of design, performance & economy. Brilliant visibility and excellent cooling make the Supercapri ideal for busy operations too.



Scan here for Catalog

Model		120 Plus	170 Plus	220 Plus
External dim. (LxDxH) mm	H117	1187x1110x1175	1682x1104x1175	2177x1110x1175
Refrigeration		Ventilated		
Display capacity	360x165 mm	12	18	24
	360x250 mm	8	12	16
Product Temperature		+2 to -20°C		
Defrosting		Reverse Cycle		
Operating conditions	°C & humidity %	35°C & 70% r.h.		
Power	V/Hz/Ph	400/50/3 + N		
Compressor		1 Hermetic	2 Hermetic	
Electric input (operational)	Watts/Ampere	1240/6A	1720/6.3	2700/6.8
Electric input (defrosting)	Watts/Ampere	2300/11	2950/4.9	6300/8.5
Net weight	Kg	300	375	470

Multiple

The most ideal way to conserve Ice Cream for dispensing is by protecting it from Air, Light and Dust. This ensures prolonged freshness, retention of colours and flavours and longer shelf life. The traditional Pozzetti (pronounced Pot-Zet-Ti) cabinets are the most suitable solutions for all kinds of scooping ice creams & Gelato. This also allows ice creams to be produced centrally & distributed to satellite parlours, where they can be conserved in the Pozzettis for upto 21 days.

- Induction cooling (Coiling around each storage well)
- Extremely light weight (no water & glycol)
- Possibility of upto three independently controllable temperature zones.
- Two levels of storage in each well (7 litres each)



Scan here for Catalog



Model	80	100	125	150
No. of tubs (7 lt)	4 + 4	6 + 6	8 + 8	10 + 10
No. of temperature zones	T1: 1	T1: 1	T1: 1	T1: 1
	T2: 2 (2 + 2)	T2: 2 (2 +4)	T2: 2 (2 +6)	T2: 2 (2 +8)
	T3: Not possible	T3: 3 (2+2+2)	T3: 3 (2+2+4)	T3: 3 (2+4+4)
Dim.: mm LxWxH	770 x 800 x 1170	1020 x 800 x 1170	1270 x 800 x 1170	1520 x 800 x 1170
Operating conditions	35°C & 75% humidity			
Product temperature	-6°C to -18°C			
No. of compressors	1 for T1 or T2	1 for T1 & 2 for T2 & T3		
Defrosting	Off compressor			
Power	230V/50Hz/1Ph			
Power input kW	800 W	900 W	1000 W	1300 W

Accessories shown in the pictures may not be part of standard equipment

Turbofan by Moffat - Convection Ovens

turbofan®

There's always something better than popular, which only the best select. Class, construction, quality & precision are hallmarks of Turbofan convection ovens from Moffat. Quietly tucked away in New Zealand, Turbofan developers are cut off from the noisy world of compact convection ovens. The silence, distinction and insulation shows well in the ovens they construct. Be different, be selective and outclass the competition with Turbofan Convection Ovens.



E22M3



Scan here for Catalog



E23D3



Scan here for Catalog



E27M3



Scan here for Catalog



E27D3



Scan here for Catalog

Accessories shown in the pictures may not be part of standard equipment



Scan here for Catalog



E28D4



E32D4



Scan here for Catalog

Here's a selection of Turbofan models apt for the Indian market.

Model	E22M3	E23D3	E27M3	E27D3	E28D4	E32D4
Tray Size	460x330 mm (18x13 inches) GN 2/3		460 x 660mm (18 x 26 inches) 400 x 600 mm (15x23 inches)			
No. of Trays	3					
Door opening	Drop Down	Drop Down	Drop Down	Drop Down		Side Opening
Controls	Electromechanical	Digital	Electromechanical	Digital		Digital
No. of programs	0	20 (3 step)	0	20 (3 step)		
Pitch between trays	70 mm		85 mm		80 mm	110 mm
Temperature range	50°C to 260°C					
Steam injection	Not available	Yes	Not Available	Yes		
Dim. mm L x W x H	610 x 552 x 608	610 x 607 x 642	810 x 607 x 762	810 x 607 x 762	810 x 662 x 762	735 x 730 x 810
Power V/Hz/Ph	230/50/1					
Input kW	2.1	3	4.7		5.8	6.0
Net Weight kg	36	42	62		70	72

Accessories shown in the pictures may not be part of standard equipment

HotmixPro– 1 Machine, upto 27 functions

Hotmix[®]PRO

HotmixPro, an award winning range of thermal mixers& Vacuum Thermal Mixers, are indispensable in any food establishment. The strongest of components are put together to make this versatile, precise and eager machine. Each model has features that suit most food preparation units. It's also an essential in test labs, due to the small quantities of products processed. Some of the most well-known chefs in the world rely on HotmixPro to ensure their specialities are done exactly how they desire.

HotmixPro Easy

- Bowl capacity: 2 litres
- Speeds: 26
- Temperature range: 24 to 130 °C
- 1 °C increment
- Speed: Upto 10000 rpm
- Motor: 800 Watts
- Heating: 1200 Watts



HotmixPro
Scan here for video

HotmixPro Gastro

- Bowl capacity: 2 litres
- Speeds: 26
- Temperature range: 24 to 190 °C.
- 1 °C increment
- Speed: Upto 12500 rpm
- Motor: 800 Watts
- Heating: 1200 Watts



HotmixPro Gastro X

- Bowl capacity: 2 litres
- Speeds: 26
- Temperature range: 24 to 190 °C.
- 1 °C increment
- Speed: Upto 16000 rpm
- Motor: 1500 Watts
- Heating: 1800 Watts



HotmixPro Gastro XL

- Bowl capacity: 3 litres
- Speeds: 26
- Temperature range: 24 to 190 °C
- 1 °C increment
- Speed: Upto 16000 rpm
- Motor: 1500 Watts
- Heating: 1800 Watts



Accessories shown in the pictures may not be part of standard equipment

HotmixPro 5 Star

- Bowl capacity: 5 litres
- Speeds: 26
- Temperature range: 24 to 190 °C
- 1 °C increment
- Speed: Upto 16000 rpm
- Motor: 2000 Watts
- Heating: 1600 Watts.



HotmixPro Combi (twin jar)

- Bowl capacity: 2 x 2 litres
- Speeds: 26
- Temperature range: Heating jar: 24 to 190 °C.
Cooling jar: upto -24 °C
- 1 °C increment
- Speed: Heating jar: Upto 12500 rpm
Cooling jar: Upto 8000 rpm
- Heating power: 800 Watts
- Compressor power: 250 Watts
- Motor power: 2 x 1500 watts



Creative

- Bowl capacity: 2 litres
- Speeds: 26
- Temperature range: 24 °C to 190 °C
- 1 °C increment
- Speed: 12500 rpm
- Heating power: 800 Watts
- Motor Power: 1500 Watts
- Compressor power: 2x180 Watts



Master

- Vacuum heating mixer
- Bowl capacity: 2 litres
- R.P.M.: upto 16000
- Speeds: 26
- Temperature range: 24 - 190 °C
- Final Vacuum (Abs. mBar): 15 -
Vacuum \cong 98% - Boiling water \cong 15 °C
- Heating power: 1500 Watts
- Motor power: 1800 watts
- Pump power: 100 W



Accessories shown in the pictures may not be part of standard equipment

Master XL

- Vacuum heating mixer
- Bowl capacity: 3 litres
- R.P.M.: upto 16000
- Speeds: 26
- Temperature range: 24 - 190 °C
- Final Vacuum (Abs. mBar): 15 - Vacuum \cong 98% - Boiling water \cong 15 °C
- Heating power: 1500 Watts
- Motor power: 1800 watts
- Pump power: 150 W



Master 5 Stars

- Vacuum heating mixer
- Bowl capacity: 4.9 litres
- R.P.M.: upto 8000
- Speeds: 26
- Temperature range: 24 - 190 °C
- Final Vacuum (Abs. mBar): 15 - Vacuum \cong 98% - Boiling water \cong 15 °C
- Heating power: 2000 Watts
- Motor power: 1800 watts
- Pump power: 200 watts
- Power: 230V/50Hz/1Ph - 4 kW



Dry

- Table top dryer
- 2 zones, 2 fans
- Capacity: 8 GN 1/1 trays & 1 drip tray
- Temperature control: upto 90 °C, degree by degree control
- Two independently control lable drying zones
- Fan speeds: upto 10
- Power: 230V/50Hz/1Ph - 1.8 kW



Smoke (Vacuum Smoker)

- Vacuum smoker
- Tank capacity: 2 litres
- Connectable to all HotmixPro mixers
- Power: 230V/50Hz/1Ph - 24 Watts
- It is the first smoker of its category in which the smoke runs through a liquid.
- The cold smoke does not go upwards, so it remains in contact with the product. Furthermore the smoking process at a low temperature prevents the development of bacteria and does not cook the product.
- The smoke will not just be really cold (there is the possibility to add ice to the liquid chosen), will also be enriched with the aromas taken from the liquid.
- The liquid will be enriched as well with the aroma of the smoke that it has passed through and this will give the opportunity to the chef to reuse it in order to create new fantastic recipes.
- Between the union of HotmixPro Smoke and HotmixPro Dry, is possible to create an hot smoker with a perfect control of the temperature.



Accessories shown in the pictures may not be part of standard equipment

Semi Industrial Vaccum Cooker

with Electromagnetic Induction Technology

Cutting – Mixing – Emulsifying - Cooking under Vacuum– Cooling - Reduction - Refining - Homogenising. Introducing Technology that questions elementary science – the Magnetic Induction Technology – uses water to cook products even upto 200°C.

Products possible in RS Cookers:-

Khoya, Mawa, Condensed Milk, Halwa, Mysurpa, Kaju Katli, Marzipan, Mother Sauces, Candied Fruits, Jams, Ganache etc.

- Double jacket with 3mm internal wall thickness.
- Automatic product discharging system operated by pneumatic piston.
- Lid and vessel in stainless steel AISI 316 mirror polished.
- Motorized scraper with PTFE spatula with self adapting segments.
- Automatic cycle with PLC and 5,7" color touch screen.
- USB, ethernet ports and recipes storage.
- Water ring vacuum pump.
- Glass porthole with manual windscreen wiper and light.
- Automatic washing cycle.
- Water gun for manual cleaning.
- Motorized vessel tilting (> 90°).
- Motorized up/down lid.
- Automatic lid locking operated by pneumatic pistons.
- Product temperature probe Valve and funnel for powder or liquid additional ingredient.



RS20



RS40



RS60



Download Catalog



RS100



RS150



RS250



Demonstration
Scan here for video



Jam
Scan here for video



Spreadable
Scan here for video



Candyng
Scan here for video



• **Cutting:** thank to different blade shapes designed for different applications and appropriate rotation speed set, every kind of cutting is possible. Thickness together with hardening treatment gives to the blade a long life.



• **Mixing:** besides the blade rotation speed set, has been mounted a self adjusting scraper which adhere to the bowl wall during its rotation, avoiding the material stick on it and allow a homogeneous and optimum preparation mixing. We are available to evaluate new tools requested by our customers.



• **Emulsifying:** thanks to a special blade shape and an appropriate rotation speed set, different kind of emulsions are obtained.



Accessories shown in the pictures may not be part of standard equipment



- **Kneading:** there are two solutions, classic mixing paddle or a new tool made by two parts. One connected to the blade shaft and one connected to the scraper shaft. Rotating in the opposite way the knead ingredients avoiding any cut.



- **Cooking:** all ROBOT SYSTEM machine range cook WITHOUT STEAM TO HEAT thank to **Magnetic Induction Technology**. Purchasing a machine of the ROBOT SYSTEM range YOU DON'T NEED a steam generator. With **Magnetic Induction Technology** you save energy power. **Magnetic Induction Technology** allows to keep an exact temperature in the range of +/- 1°C. High flexibility, adjusting the heating power avoiding product burning. Energy consumption is proportional to the quantity of cooked products. From RS-60 (60 litres bowl) to RS-250 (250 liters bowl) heating is in zones. You could work with a full bowl or even 1/4 consuming energy proportionally.



- **Making reduction:** a proper pump creates vacuum in the bowl and, in the mean time, pull out moisture resulting from product boiling.



- **Cooling:** water flow in the double jacket. Cool water can be provided by an industrial chiller with water and glycol added for temperature below 0°C or by a tap water. High safety because no contact between refrigeration liquid and food.



- **Vacuum:** machines are equipped with a vacuum system which is composed by liquid ring vacuum pump with a consumption of 2-4 liters/min. It allows you to work with ingredients in a modified environment. You can reduce time and avoid colour and property products change.



- **PLC/Monitor:** All multi-function robot RS-Robot Systems range have a PLC. Colour touch screen is standard, with USB and Ethernet port for data exchange. Modem is also available as option. PLC can store more than 250 process recipes.

- **Product discharge:** product discharging system can be executed tilting the vessel or through an extruder (dia 58mm and DN65 fitting). Closing valve is operated by a pneumatic piston. Machine could have a manual or motorized tilting system.



Other Features:

- **Lid:** up/down movement can be operated by manual or motorized gear unit. Can be locked and opened by locks pneumatically actuated. An airtight valve with a stainless steel funnel are used to add solid/liquid ingredients, a special tempered glass with light and windscreen wiper allow you to check the process. Motorized scraper scratch the vessel wall avoiding burns.
- **Auto cleaning:** all our machines have a fully automatic system to clean the vessel and lid. Once the discharging pipe is connected to the DN65 fitting, pushing a button on the touch screen the auto cleaning cycle starts charging fresh and clean water, rotating the tool, heating the water. At the end of the cycle, discharging valve opens and dirty water flows to the drain water automatically.

Model	RS 20	RS 40	RS 60	RS 100	RS 150	RS 250
Vessel and lid material	SS AISI 316					
Frame material	SS AISI 304					
Vessel volume	~ 20 litres	~ 40 litres	~ 60 litres	~ 100 litres	~ 150 litres	~ 250 litres
Maximum batch quantity	~ 14-16 litres	~ 28-32 litres	~ 42-48 litres	~ 70-80 litres	~ 110-125 litres	~ 180-210 litres
Compressed air pressure	8 bar					
Maximum vacuum level	– 850 mbar					
Maximum pressure	+750mbar					
Maximum wall temperature	200°C					
Water inlet pressure	2.5 bar					
Electricity	400V/50Hz/3Ph + N					
Installed power	10 kW	17 kW	25 kW	28 kW	36 kW	51 kW
Main drive	SSP 5.1 kW	SSP 10.5 kW	SSP 12.5 kW	SSP 12.5 kW	SSP 12.5 kW	SSP 20 kW
Inverter	5.5 kW	11 kW	15 kW	18 kW	22 kW	30 kW
Power consumption per kg of finished product	~ 0,1 kW					
Vacuum pump water consumption	~ 3,3 l/min					
Inlet water cooling	3/8"					
Inlet water vacuum pump	1/2"					
Outlet water cooling	3/8"					
Outlet water vacuum pump	3/8"	1"				
Safety exhaust valve	3/8"	1/2"				
Discharge vessel pressure	1/2"	3/4"				
Compressed air	8mm					

Accessories shown in the pictures may not be part of standard equipment

Sammic (Spain) is known for its simple, yet durable commercial kitchen appliances. Sammic hand held immersion blenders are indispensable at any kind of food business. No matter what your business size is, there's a Sammic blender to suit your volume.

Multi speed: Vario-speed or fixed speed (depending on model)

Versatility: Different length mixer arms available for all models.

Ergo-design & bi-mat-grip: The external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.

Click-on-arm: detachable arm with quick and safe locking.

Hood designed to avoid splashes during work.

Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.



XM Series
Scan here for video

XM-12



- Total loading: 240 W
- Maximum recipient capacity: 10 l
- Maximum working depth: 148.6 mm
- Motor speed: 1500 - 15000 rpm
- Blade diameter: 44 mm
- Blade guard diameter: 65 mm
- Liquidising arm length: 223 mm
- Total length: 448 mm
- Net weight: 1.51 Kg
- Noise level (1m.): <80 dB(A)



XM-12 Catalog

XM-22 / BA-20



- XM 22**
- Total loading: 300 W
 - Maximum recipient capacity: 15 l
 - Maximum working depth: 203 mm
 - Motor speed: 1500 - 15000 rpm
 - Blade diameter: 50 mm
 - Blade guard diameter: 82 mm
 - Liquidising arm length: 300 mm
 - Total length: 564 mm
 - Net weight: 2.65 Kg
 - Noise level (1m.): <80 dB(A)
 - Crated dimensions 440 x 375 x 105 mm
 - Gross weight: 3.25 Kg



BA-20 Whisk
Catalog



- BA 20**
- Revolving arm length: 306 mm
 - To be used with motor block MM-20V only



BA-20 Whisk
Catalog

XM-32



- XM-32**
- Total loading: 400 W
 - Maximum recipient capacity: 45 l
 - Maximum working depth: 247.3 mm
 - Motor speed: 1500 - 12000 rpm
 - Blade diameter: 55 mm
 - Blade guard diameter: 92.2 mm
 - Liquidising arm length: 366 mm
 - Total length: 674 mm
 - Net weight: 3.56 Kg
 - Noise level (1m.): <80 dB(A)

- BA-30**
- Revolving arm length: 396 mm
 - To be used with Motor block MM-30V only



BA-30 Whisk Catalog

XM-33



- XM-33**
- Total loading: 400 W
 - Maximum recipient capacity: 60 l
 - Maximum working depth: 283.3 mm
 - Motor speed: 12000 rpm
 - Blade diameter: 55 mm
 - Blade guard diameter: 92.2 mm
 - Liquidising arm length: 420 mm
 - Total length: 728 mm
 - Net weight: 3.74 Kg
 - Noise level (1m.): <80 dB(A)



XM-33 Catalog

XM-52



BA-50 Whisk
Catalog

XM-52

- Total loading: 570 W
 - Maximum recipient capacity: 120 l
 - Maximum working depth: 350 mm
 - Motor speed: 1500 - 12000 rpm
 - Blade diameter: 60 mm
 - Blade guard diameter: 101 mm
 - Liquidising arm length: 525 mm
 - Total length: 865 mm
 - Net weight: 4.85 Kg
 - Noise level (1m.): <80 dB(A)
- ### BA-50
- Revolving arm length: 405 mm
 - To be used with Motor block MM-50V only

XM-72



- Total loading: 750 W
- Maximum recipient capacity: 250 l
- Maximum working depth: 420 mm
- Motor speed: 12000 rpm
- Blade guard diameter: 123.3 mm
- Liquidising arm length: 630 mm
- Total length: 970 mm
- Net weight: 5.29 Kg
- Noise level (1m.): <80 dB(A)



Turbo Liquidiser
Scan here for Video



Turbo Liquidiser
Catalog

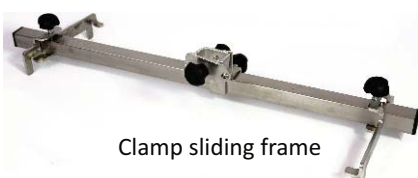
Turbo Liquidiser 2 Speed Model



- 21D:** for fibrous ingredients
30D: multi-use attachment
42D: attachment for very fine blending

- Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.
- For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
- Fully manufactured in stainless steel 18/10. Ease of use: can be moved in several directions, adjustable height, fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.
- Arm: 600 mm long for blending in any type of cooking pot, whether round or rectangular, equally effective throughout the whole pot.
- Balanced liquidiser arm: stops the arm falling or tipping back when not locked.
- Arm securing lever: allows you to lock the blender with one hand while holding the trolley with the other.
- Watertight, tilted control panel: easy access even during use.
- Control panel located on the trolley, making the arm more agile, with better mobility.
- Control panel with built-in timer: you can leave the machine running for up to 60 minutes without the need for user involvement.
- Wiring incorporated into the trolley tubes: The work area is free of cables, so as not to hinder the movement of the blender arm.
- Supports for storing the power supply cable: prevents the cable getting tangled and inconveniencing other users.
- The turbine, disc and grille are very easy to remove for cleaning: no tools needed. The turbine, guard, disc and attachment can be cleaned in dishwashers.
- For use with 3 easily interchangeable attachments, which meet the needs of all users and ingredients. 21D for fibrous ingredients
- Standard 30D multi-use attachment
- 42D attachment for very fine blending
- Safety micro switch to control the work position: prevents the turbine working if the arm is too high or low.
- Safety guard on the liquidiser head and safety device that cuts out the power supply.

Clamp Sliding Frame & Bowl Clamp



Clamp sliding frame



Bowl clamp

Clamp sliding frame

- The clamp sliding frame, combined with the bowl clamp, allows to slide the mixer along the bowl diameter.
- Max. bowl diameter: 700 mm. / 27 1/2"

Bowl clamp

- It allows to attach the mixer to the bowl, saucepan fixed.

CHITTARA (Guitar Cutters)

For uniform and easy cutting of pastries from cakes. Scoop the Pastry with the scooper supplied, place them suitably on the cutting station base & bring down the cutting frame slowly on the pastry. Ideal also for several Indian Sweets.

Also available in Double Cutting frame (Only base supplied. Frames to be purchased as per choice)

- Construction in Sturdy Stainless Steel.
- Increment between Wire: 7.5 mm
- Ganache Frame size: 36 x 36 cm
- Standard wire frames supplied: 22.5, 30 & 37.5 mm
- Supplied with Flat Scooper & Pastry pusher.
- Dim.: cm 60 x 50
- Weight: 28 kgs



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LIRA AUTOMATIC (Motorised Cutter for frozen and hard pastry/Chocolates)

The Lira is suitable to cut across hard ganache or frozen products. It also cuts through Nuts. Just place the product on the cutting station base, select the cutting speed and allow the Lira to cut slowly & but smoothly through.

- Cutting area construction in Sturdy Stainless Steel.
- Product height: Upto 6 cm
- Increment between Wire: 0.5 mm, upto 6 cm max.
- Wire frame to be selected & purchased separately
- Adjustable motor speed.
- Dim.: cm 97 x 50 x 26 Ht.
- Power: 230V/50Hz/1Ph – 0.18 kW
- Weight: 40 kg



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MINITEMPER (table top tempering machine)

Ideal for Home based Chocolatiers, Professional Chocolatiers who want to temper in small batches, Pastry kitchens in Hotels & Restaurants. Just add the Chocolate (callets or pieces) & select the programme (depending on type of Chocolate). The melting, cooling & tempering is then done accurately by Minitemper.

- Stainless Steel construction.
- Bowl Capacity: Upto 3 kgs
- Heating by heating bulbs.
- Cooling by Ambient Air temperature
- Fan to vent out accumulated heat under bowl.
- Adjustable temperature for melting, cooling & tempering.
- Dim.: cm 42 x 40 x 40 Ht.
- Power: 230V/50Hz/1Ph – 0.3 kW
- Weight: 20 kgs (without Chocolate)



Scan here for Video



COOKMATIC (Mini Tartlet Machine)

With a good recipe and a set of moulds, you can prepare Tartlet bases (pastry bases) in Sweet or Savoury version with extreme easy & professionalism. Just prepare the dough and cut them into proportionate pieces, place them inside the moulds, set the temperature & timing & let Cookmatic make perfectly baked and coloured Tartlet bases.

- Stainless Steel sturdy construction.
- Interchangeable Moulds
- Accurately adjustable temperature.
- Production: Upto 700 pieces an hour (depending on mould size & recipe)
- Product height: 22 mm in Cookmatic & 45 mm in Cookmatic Special
- Dim.: cm 53 x 40 x 40 Ht.
- Power: 230V/50Hz/1Ph – 3.2 kW
- Weight: 22 kg



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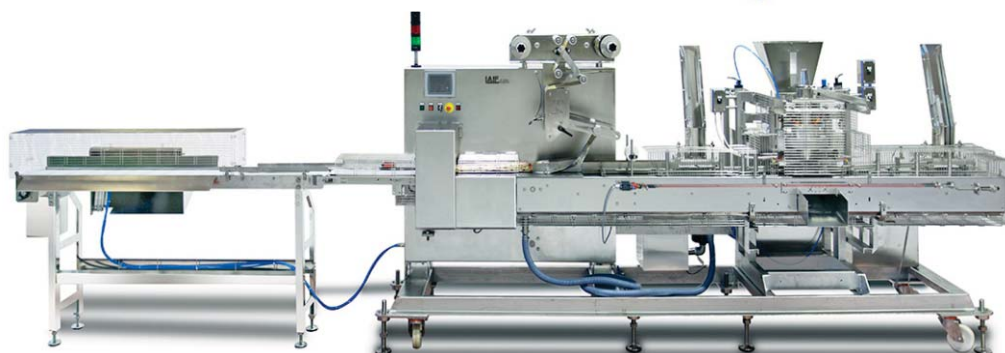
Accessories shown in the pictures may not be part of standard equipment

Industrial Stick Ice Cream Machines

Laief (earlier known as Grigoli) machines have been in continuous usage in India since 35 years. Virtually indestructible, the simplicity of the machines hide the continuously evolving technology of Laief products. Rotary or Linear, Laief stick lines are ideal solutions for high output stick ice cream businesses.



Stick Line
Scan here for Video



Contact us for more details

Rollermac Panning/Coating Machines for Dragees



Other machines are for products. Rollermac is for production. Don't be deceived by the cuteness. Rollermac machines are designed for non-stop production over several shifts. Do you recall the time when your (erstwhile) favourite panning machine fizzled out during Diwali? Get yourself a Rollermac Panning machine. Be amazed at the inimitable patented spray system (massive reduction in spray time). And yes, hope you can match up to its tirelessness.



Panning
Scan here for Video



Rollerchoco 3



Rollerchoco 7



Rollerchoco 15



Rollerchoco sweet 15



Accessories shown in the pictures may not be part of standard equipment



Rollerchoco 20 - Copia



Nebulizzatore 9 Ltr



Rollerchoco 70



Nebulizzatore 18 Ltr



Rollerchoco 100



Roller Silver
Scan here for Video



Rollersilver 15



Nebulizzatore 50 Ltr

Model	Capacity Kg	Self-Tilting	Spray system	Dim cm L x W x H	Power V/Hz/Ph – kW	Weight Kg
Rollerchoco 3	1.5	Yes	N.A.	35 x 50 x 55	230/50/1 – 0.8	25
Rollerchoco 3 with hot air	1.5	Yes	N.A.	35 x 50 x 55	230/50/1 – 1	25
Rollerchoco 7	3	Yes	N.A.	70 x 80 x 75	230/50/1 – 1.8	25
Rollerchoco 7 with blower	3	Yes	N.A.	70 x 80 x 75	230/50/1 – 1.8	45
Rollerchoco 7 Plus	3	Yes	N.A.	70 x 80 x 75	230/50/1 – 2.2	45
Rollerchoco 20	20	No	Yes	80 x 65 x 170	400/50/3 + N – 1.8	100
Rollerchoco 30	30	No	Yes	80 x 65 x 170	400/50/3 + N – 1.8	120
Rollerchoco 15 Plus	15	Yes	Yes	120 x 85 x 175	400/50/3 + N - 2	150
Rollerchoco 25 Plus	25	Yes	Yes	147 x 95 x 170	400/50/3 + N – 2	200
Rollerchoco 60 Plus	60	Yes	Yes	120 x 150 x 180	400/50/3 + N – 3.5	220
Rollerchoco 60	60	Yes	Yes	120 x 150 x 180	400/50/3 + N – 3.5	220
Rollerchoco 100	100	Yes	Yes	140 x 180 x 180	400/50/3 + N – 8	220
Rollerchoco 100 Plus	100	Yes	Yes	140 x 180 x 180	400/50/3 + N – 8	300
Rollerchoco 200	200	Yes	Yes	210 x 230 x 220	400/50/3 + N - 10	400
Rollerchoco 200 Plus	200	Yes	Yes	210 x 230 x 220	400/50/3 + N – 10	400
Rollersilver	5-7	No	N.A.	90 x 75 x 135	230/50/1 – 0.7	190

Industrial Ice Cream Machines

Simplicity, Ruggedness, Reliability, Consistency and Longevity are the hallmarks of Teknoice Industrial ice cream machines. Teknoice installations, as they say, are one time investments and pay for the investments many times over with their unfailing performance, which is a result of the superior quality spares and components, combined with precision technology.

Teknoice manufactures mix plants, continuous freezers and systems for production of sticks, extrusions, cup filling and ice cream sandwiches.

Teknoice has proudly supplied successful CO2 based production lines in several countries too.



Presentation
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Teknofreeze-FREON
Scan here for Video



Teknofreeze-FREON

Model	Production at -5°C lt/hr	Min. lt/hr	Production at -9°C lt/hr	Power	Refrigerant	Circulating Tower water (in @25°C out at 28°C)	Tower water Consumption	Min water Pressure	Net dim. cm LxWxH
Teknofreeze 400	450	90	-	400 V/ 50Hz/3 Ph 13.1 kW	R-507 / R-449A	2600 lt/hr	3-5% of total circulating water	1.5 bar	170x70x188
Teknofreeze 600	700	150	-	400 V/ 50Hz/3 Ph 19.4 kW	R-507 / R-449A	3400 lt/hr	3-5% of total circulating water	1.5 bar	170x70x188
Teknofreeze 800	900	200	-	400 V/ 50Hz/3 Ph 24.4 kW	R-507 / R-449A	5100 lt/hr	3-5% of total circulating water	1.5 bar	160x85x188
Teknofreeze 1600	1800	250	-	400 V/ 50Hz/3 Ph 44.6 kW	R-507 / R-449A	10000 lt/hr	3-5% of total circulating water	1.5 bar	238x104x212
Teknofreeze Deep Ice	2000	400	1300	400 V/ 50Hz/3 Ph 62.55 kW	R-507 / R-449A	18000 lt/hr	3-5% of total circulating water	1.5 bar	0290x90x200

Accessories shown in the pictures may not be part of standard equipment



TEKNOMIX



TEKNOFILL



FRUITFeeder



FRUITFeeder
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CF3



RIPPLE



Ripple Pump
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The Chocolate industry in India is growing at an unprecedented pace. Your business shall be left behind in the dust of the galloping industry if you rest your faith on artisanal machines. Packint machines have been conceived, designed and built to perform in multiple shifts. Some of the best-known Bean to Bar and semi-industrial Chocolate plants have probably forgotten the number of years they've been using Packint machinery. If you aim for a long innings in the Chocolate business, opt for Packint.

Professional Bean-to-bar line



Destoner



Roaster



Sifter



Winnower



PreRefiner



Ball Mill with Pre Conching



Sample Installation





Ball Mill



Cocoa Butter Press



Vertical Conche



Sample Industrial Installation

Contact us for more details



BTB 250 kg
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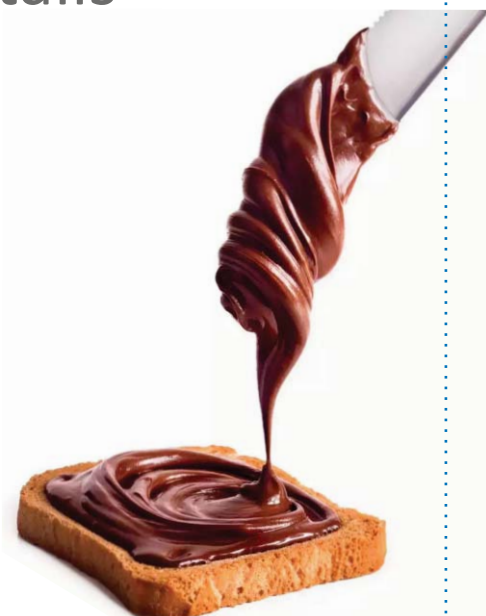
BTB Penn State Univ
Scan here for Video



Moulding Line 600 kg/hr
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Moulding Line
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Delta Nutritives Pvt. Ltd.

HEAD OFF.: B-308 & 312, Antop Hill W/H Co., Vidyalankar College Road, Wadala (E), Mumbai - 400 037. INDIA.
Tel.: (022) 2419 5100 / 2419 5106 • **Email:** machine.sales@deltanutritives.com • **URL:** www.deltanutritives.com

Branches: Delhi, Bangalore

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