



**Combined machine with water condensation,  
capacity 3-10 kg, production 60 kg/h**

**Prezzo 36,173.00 Euro**

The ?TWIN? series allows the operator to produce a wide range of desserts: ice cream, sorbet, slush

**[visit website]**

## Details

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The ?TWIN? series allows the operator to produce a wide range of desserts: ice cream, sorbet, slush ice, pastry cream, mousse, custard, fruit poché, zabaione, syrups, puddings and much more: all with a single machine!

**CHARACTERISTICS** Three heater working programmes. Automatic cycle at 85°C (185°F). Semi-automatic cycle with temperature selection between 30°C (86°F) and 105°C (221°F). Chocolate cycle at low temperature. Automatic T° preservation at the end of the cycle. Automatic calculation of the stop times according to the selected temperature (up to 10 hours). ?Delicate? treatment with glycol temperatures below 100°C (212°F). Four freezing programmes. Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced. Semiautomatic freezing cycle with consistency setting. Slush cycle with consistency and continuous agitation setting. Slush cycle with time and cyclic agitation setting. Automatic consistency preservation at the end of the cycle.

## Additional Info

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Capacità: 3-10 KG

Dimensioni (Larg x Prof x Alt) mm: 600 x 950 x 1380

Energia: Ele

Fase: 3F+N

Frequenza: 50

KW Elettrico: -

KW gas: -

Control: 60 KG/H

Raffreddamento: ACQUA

Volt: 400

Modello: TWIN60

kcal: .0000000

Tier Price: