



ItalianGelato
Concepts
dessert projects & equipment supply

Electronic pasteurizer

easymix *plus*



PROMAG



TECHNICAL SPECIFICATIONS

		easymix 60 plus	easymix 60+60 plus
Quantity per cycle	lt	27 55	2x27 2x55
Installed power	kW	9	19
Cooling		acqua / water	acqua / water
Electrical supply	STANDARD	400 / 3 / 50 Hz	400 / 3 / 50 Hz
Dimensions (WxDxH)	mm	390x850x1030	640x850x1030
Net-Gross weight	kg	160-170	290-310

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary

Easymix plus is the pasteurizer easy to use and economic, ensuring the utmost hygiene.

Easymix plus is equipped with 3 automatic pasteurizing programs.

After heating, each mix remains at a high temperature for the time required to complete the sanitation process, and is then cooled quickly and brought to a temperature of + 4°C; an acoustic and visual alarm indicates that the cycle is complete. The mix is then stored.

- **Exclusive heating hot gas system**
- **High heat exchange efficiency for ultra fast cooling.**
- **Thanks to the double compressor and the double condenser.**
- **Easymix 60 + 60 plus is equipped with two independent tanks.**
This allows working without interruptions.



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The Spirit of Excellence