

Batch freezer BTX150

A must for confectioners, restaurants, hotels and community centres requiring high product quality with maximum performance at lowest costs.



Teknisk information	Modell BTX 150
Production/cycle	1-2 L
Produktion/hour	15 L
Dimensions WxDxH	435x592x571
Weight	58 kg
Effekt	2000W
Electrical tension	230V 50

Automatic extraction batch freezer

- Beautiful exterior design.
- Long-duration stirrer with rasp blade in polyethylene.
- All parts in contact with the mix or ice-cream are in stainless steel and in nontoxic material; all are easily accessible and removable for cleaning.
- Control panel with variable speed, density control and reset allows the user to set the agitator speed and the ideal density of the batch in relation to the type of mix
- Double cover for adding ingredients while the mixer is working
- Micromagnetic device for stopping the mixer before opening the cover
- Creaming tank facilitates inspection of the mix during the creaming process
- Automatic extraction Removal of ice-cream or other products directly on the bottom the tank to save time during the extraction

