

Product No. _____

Model: HM-MA20/HM-MA35 Pasteurizing Machine

Application:

It can be used in any ice cream workshop for producing various kinds of ice cream and gelato mix, under fully hygienic conditions.

General Introduction:

Temperature raises to +85°C (or any temperature needed), and stays at +85°C (or any temperature needed) for five minutes to kill bacteria, then rapidly cools down and stays at the temperature of +4°C for ageing for a specified period of time or even overnight to make the mix more creamier.

Features:

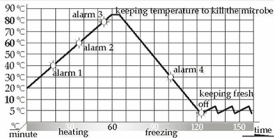
- User-friendly and simple operation.
- Computer-controlled machine designed to regulate both high temperature pasteurization at +85°C and low temperature pasteurization at +4°C.
- In addition to ensure the gelato mix is bacteria free, the pasteurizing and ageing process activates and stabilizes the ingredients to improve the taste and texture of the finished product.
- We use the turbine mix to make the well-proportioned heating temperature of all the vat pasteurizers.
- Different size turbines are adopted for the 20L and 35L machines, so you don't need to worry about the function of the mixing while heating.
- The pasteurizing and ageing process takes about 2 hours.
- The pasteurizing machine is also an ageing machine, so it ends up with a more creamy mix and you can keep it cold in the machine until it is needed.
- The sound signal will warn the operator when the entire pasteurizing cycle is finished.

Certification:

CE

Recommendation:

The pasteurizing machine is particularly matched with the hard ice cream machine in application, so as to allow best result.



Model	Production in two hours/Litres	Boil capacity /Min.L	Boil capacity /Max.L	Speed /Min	Electrical Specifications /V/Hz	Electrical Specifications /Hz	Electrical Specifications /kW	Refrigerant Type	Condenser	Nominal power /kW	Dimensions to the base LxWxH/cm	N.W /kg	G.W /kg	Packing Dimensions LxWxH/cm
HM-MA20	20	10	20	2	220/50	50/60	1 or 3	R404A	Water or Air	4.5	72x42x180	140	180	90x53x124
HM-MA35	35	15	35	2	220/50	50/60	1 or 3	R404A	Water or Air	4.5	88x49x190	180	200	96x65x126

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