

PASTOGEL T COMBINED VERTICAL FREEZERS



PASTOGEL T 3-6, PASTOGEL T 4-8, PASTOGEL T 4-8 A,

Top level multi-function batch freezers for mixing, cooking, pasteurizing and freezing any kind of mix.

- ✓ **Versatile and fast** for any product requiring hot/cold thermal treatment.
- ✓ Resistive 5 inch colour **Touch Screen** with 18 preset cycles: 9 for Gelato, 7 for pastry, 2 for gastronomy and programmable cycles in series for one's own recipes.
- ✓ **Pasteurization and freezing** are performed in a single cylinder, avoiding any handling or transfer and so guaranteeing maximum hygiene. A complete production laboratory in a single machine.
- ✓ **Compact footprint**, easy to install even in small production sites.
- ✓ **Indirect heating** by means of a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- ✓ **Processing steps** are visible through the transparent lid. The opening of the lid allows the production of specialities which cannot be prepared with horizontal batch freezers.



- ✓ **Vertical cylinder**: easy to fill, very useful in gelato shops. It effectively mixes and freezes, moving the gelato up and down again, using the walls and bottom of the cylinder to transmit the available cooling power.
- ✓ **Self-diagnosis**, to help the technical assistance.



PASTOGEL T
COMBINED VERTICAL FREEZERS



CVF

PASTOGEL T 3-6
PASTOGEL T 4-8 /4-8 A

with 1 cylinder



TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECH