

CRIOS

AGEING VATS



CRIOS 130

CRIOS 60

CRIOS ageing vat is indispensable for all the large ice cream producers. It keeps the refrigerated ice cream mixture at the set temperature and enables the storing of prepared mixture.

Ageing is an important factor in ice cream's quality. The prepared and refrigerated ice cream mixture shortens the production and freezing time. sladoleda.

ELECTRONIC ICE CREAM MIX AGEING VATS

Type	Quantity of liquid	Quantity of produced	Capacity	Capacity	Electric connection	Speed of mixer electric motor	Installed power	Water condenser	Dimension	Net wight
	min-max/kg	L	kg/h	l/h	Hz		KW		mm	kg
CRIOS 60	20-60	67			230/50/1	1	0,6	yes	1030/350/950	114
CRIOS 130	40-130	139			230/50/1	1	0,9	yes	1030/520/950	160
CRIOS 180	60-175	188			230/50/1	1	1,4	yes	1030/650/950	166