



Model
PEB 30
Single Phase



batch heat treatment

PEB SERIES



 hot
 cold



 **FRIGOMAT**
macchine per gelato
made in italy



CHARACTERISTICS

- Two automatic cycles: 149°F (65°C) and 185°F (85°C).
- Semi-automatic cycle with temperature and time setting.
- Bain-marie system which allows the temperature setting up to 194°F (90°C) maintaining the organic characteristics of the product.
- Automatic no-frost function.
- Stainless steel cylinder-block vat.
- Quick release agitator fully detachable.
- Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.
- High positioned spigot allows the use of big containers.
- High-precision vat temperature control through a dip probe.
- Automatic cycle restart in case of electrical blackout.
- Prearrangement for printer connection (optional).



● Cylinder-block vat and steel beater detailed view



● New interactive functional control panel

TECHNICAL INFORMATION

Model	Load per cycle GAL	Production per cycle GAL	Electrical specifications	Max fuse size A	Min circuit Amp. A	Cooling	Height in	Width in	Depth shelf included in	Net weight lb
PEB 30	4-8	8	220V/60Hz/1ph	30	24	air or water	44-15/16"	15-3/4"	33-1/4"	286,6
PEB 60	5-16	16	220V/60Hz/3ph	30	22	water	44-15/16"	15-3/4"	42	441
PEB 2x60	5-16 / 5-16	24-29	220V/60Hz/3ph	50	43	water	44-15/16"	31-11/16"	42	727,5

● The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. ● The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix. ● The performances of air-cooled models are referred to 25°C environment temperature - Other specifications available upon request - Specifications subject to change without notice. ● Average cycle time: about two hours.



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Azienda Certificata
UNI EN ISO 9001:2000
Numero Certificato
50 100 5650

