

MATRIX ENGINEERING S.A

Holding headquartes and trade department:

Piazza Cioccaro 4

CH- 6900 LUGANO - SUISSE

Tel: (0041)-91-921-00-94

(0041) -78-831-75-97

Fax: (0041)-91-921-00-84

e-mail: [info@matrix-gelatomachines.net](mailto:info@matrix-gelatomachines.net)

[www.matrix-gelatomachines.net](http://www.matrix-gelatomachines.net)



ARTISAN GELATO AND PASTRY EQUIPMENT

## COMPANY

Matrix is an ice cream equipment Manufacturer with holding and trade office in Switzerland and factory in EU. With the main purpose of providing help our customer in setting up and developing its ice cream production, achieve profit targets and the highest quality standards. With over 30 years experience in the ice cream business, Matrix is capable of offering to the customer equipment at the best value for money, equipment commissioning and start up of production. Matrix equipment is easy to use, suitable for different tasks and makes the best ice cream with any ingredient and recipe. Deep knowledge of the cooling engineering as well as easy to use concept, cleaning and disinfection, efficiency, high performance - are Key Quality attributes of the Matrix equipment.

All the equipment mentioned in this catalogue are manufactured in Matrix factory in EU.

100% made in EUROPE



# HERCULES

GELATO FREEZERS



## STAINLESS STEEL MIXER

Three-arm mixer with no central axis is made of a solid piece of stainless steel, with a spiral design insuring full extraction of gelato; new auto regulating scrapers of increased hardness allow for permanent cleaning of the cylinder.

## GELATO EXTRACTION

Stainless steel extraction port has a large outlet orifice, providing rapid extraction and eliminating mechanical stress to gelato.

## Tec Tronic SYSTEM

Tec Tronic - a new generation consistency control system - constantly monitors equipment working conditions, comparing temperature values, engine strain and freezing system pressure for a quick and precise assessment of gelato readiness. Gelato consistency may easily be altered in accordance with individual requirements.

## DISPLAY

Gelato production cycle can be easily monitored remotely, as display clearly indicates termination of production cycle/stages. Once the production cycle is over, there is no need to hurry with extraction: Tec Tronic system will automatically re-initiate production cycle, maintaining required product consistency.

## CONSTRUCTION

- Ergonomic control panel with intuitive command is positioned for the left hand, allowing operating a spatula with the right hand.
- Large command keys with function icons for easy understanding
- Cylinder is in direct contact with freezing agent.
- Stainless steel extraction port compliant with safety norms.
- Practical system for opening and closing the extraction port.
- Water cooling as a standard, air cooling as an option
- Electrical appliances in accordance with EU norms.
- Operates with modern and eco-friendly freezing agent (R507).
- Steel frame with a protective multi-layer electrolytic coating.
- Outer casing made of AISI 304 stainless steel.



New extraction port design has a round shape, allowing for a rapid, splash-free extraction .



Steel extraction hatch provides a harmony of style and efficiency. Removable protective grid is attached to the outlet orifice.

#### MECHANICAL HORIZONTAL BATCH FREEZERS HERCULES

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
HERCULES 6M	2-5	3-7	10-25	18-42	230/50/1	1	2,2	yes	1388/520/860	220
HERCULES 6M	2-6	3-8,5	10-30	25-48	400/50/3	2	3,7	yes	1388/520/860	250
HERCULES 9M	3-9	4-12,5	15-45	25-75	400/50/3	2	6	yes	1388/520/860	300
HERCULES 11M	3-11	4-15,5	20-60	34-92	400/50/3	2	6	yes	1388/520/860	302
HERCULES 17M	3-17	4-24	30-100	42-143	400/50/3	2	9,7	yes	1420/610/1055	387

#### ELECTRONIC HORIZONTAL BATCH FREEZERS

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
HERCULES 6/Q	1,5-6	2-8	9-36	12-48	400/50/3	2	4,6	yes	1388/520/860	254
HERCULES 7/Q	1,5-7	2-10	9-42	12-60	400/50/3	2	4,6	yes	1388/520/860	257
HERCULES 9/Q	2,5-9	3,5-12,5	15-54	21-75	400/50/3	2	7,2	yes	1388/520/860	279
HERCULES 12/Q	3-12	4-17	18-72	25-100	400/50/3	2	7,2	yes	1388/520/860	282
HERCULES 12L/Q	3-12,5	4-18	18-75	25-105	400/50/3	2	7,2	yes	1420/520/910	293
HERCULES 18/Q	3-18	4-25	18-108	25-151	400/50/3	2	9,7	yes	1420/610/1055	372
HERCULES 20/Q	4-21	5-29	24-126	33-176	400/50/3	2	13,5	yes	1420/610/1155	470
HERCULES 23XL/Q	4-23	6-32	24-138	56-194	400/50/3	2	15	yes	1420/610/1055	450
HERCULES 27XL/Q	4-27	6-38	24-162	56-227	400/50/3	2	15	yes	1420/610/1155	465

#### ELECTRONIC HORIZONTAL BATCH FREEZERS WITH INVERTER

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
HERCULES 6/Qi	1,5-6	2-8	9-36	12-48	400/50/3	-	4,6	yes	1388/520/860	254
HERCULES 7/Qi	1,5-7	2-10	7-35	12-60	230/50/1	-	2,6	yes	1388/520/860	235
HERCULES 7/Qi	1,5-7	2-10	9-42	12-60	400/50/3	-	4,6	yes	1388/520/860	257
HERCULES 9/Qi	2,5-9	3,5-12,5	15-54	21-75	400/50/3	-	9,2	yes	1388/520/860	279
HERCULES 12/Qi	3-12	4-17	18-72	25-100	400/50/3	-	9,2	yes	1338/520/860	282
HERCULES 12L/Qi	3-12,5	4-18	18-75	25-105	400/50/3	-	9,2	yes	1420/520/910	293
HERCULES 18/Qi	3-18	4-25	18-108	25-151	400/50/3	-	12,5	yes	1420/610/1055	372
HERCULES 20/Qi	4-21	5-29	24-126	33-176	400/50/3	-	14	yes	1420/610/1155	470
HERCULES 23XL/Qi	4-23	6-32	24-138	56-194	400/50/3	-	16,5	yes	1420/610/1055	450
HERCULES 27XL/Qi	4-27	6-38	24-162	56-227	400/50/3	-	16,5	yes	1420/610/1155	465

# 3 SYSTEM

PROFESSIONAL MULTIFUNCTIONAL FREEZERS



## PERFECT DESIGN

Weighting and blending the ingredients taste after taste, as intended by the multifunctional system, will produce a well-balanced gelato, allowing you to avoid unnecessary ingredients spending.

## COMPACTNES

A complete, professional gelato laboratory in dimensions of 70x85 cm.

## ALWAYS-FRESH GELATO

Pasteurized gelato can be produced in real-time mode.

## HYGIENE

The product does not get into contact with foreign objects, such as buckets or beaters, reducing the exposure to bacteria in accordance with HACCP standards.

## FUNCTIONALY

### FINAL FREEZING

Reactivation of freezing cycle during gelato extraction allows maintaining perfect product consistency throughout extraction stage.

### SHELF FOR TRAYS/CONTAINERS

Self is equipment with a grid and a waste collector that can be connected directly to water discharge. Thus, machine requires less regular cleaning.

### ADJUSTABLE TRAY/CONTAINER FIXTURES

To facilitate trays/containers of all sizes, adjustable flange secures the tray/container to supporting shelf.

### CLEANING

Machine is equipped with a two-mode shower to regulate the water flow. Shower can be connected to the hot water supply in laboratory to speed up and simplify the cleaning.

### GELATO EXTRACTION CHUTE

The chute is in one piece with the cylinder to eliminate dirt accumulation in seams and fittings.

### RDS(OPTIONAL)

Through a modem the RDS system allows receiving and transmitting operation data to Service Assistance, allowing technical diagnostics and software regulating.



### TecTronic AND TecTronic Plus VERSION

TecTronic - a new generation consistency control system - constantly monitors equipment working conditions, comparing temperature values, engine strain and freezing system pressure, for a quick and precise assessment of gelato readiness. Gelato consistency may easily be altered in accordance with individual requirements.

### CLASSIC VERSION

At Matrix, we have also taken into account the needs of many gelato producers who value simple and functional machines. All our classic models have the same technical characteristics as the TecTronic machines, but are equipped with simpler, intuitive controls.

### MULTIFUNCTIONAL MECHANICAL BATCH FREEZERS

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
3 SYSTEM 6M	2-5	3-7	12-30	18-42	230/50/1	11	2,2	yes	1377/610/910	280
3 SYSTEM 6M	2-6	3-8,5	12-36	25-50	400/50/3	2	7,3	yes	1377/610/910	280
3 SYSTEM 9M	3-9	4-12,5	18-54	25-75	400/50/3	2	9	yes	1377/610/910	305
3 SYSTEM 11M	3-11	4-15,5	24-66	34-92	400/50/3	2	11,7	yes	1377/610/910	313
3 SYSTEM 17M	3-17	4-24	30-102	42-143	400/50/3	2	20,9	yes	1437/610/1055	425

### MULTIFUNCTIONAL ELECTRONIC BATCH FREEZERS

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
3 SYSTEM 6/Q	1,5-6	2-8	9-36	12-48	400/50/3	2	8,2	yes	1377/610/910	296
3 SYSTEM 7/Q	1,5-7	2-10	9-42	12-60	400/50/3	2	8,2	yes	1377/610/910	286
3 SYSTEM 9/Q	2,5-9	3,5-12,5	15-54	21-75	400/50/3	2	11,7	yes	1377/610/910	322
3 SYSTEM 12/Q	3-12	4-17	18-72	25-100	400/50/3	2	11,7	yes	1377/610/910	327
3 SYSTEM 12L/Q	3-12,5	4-18	18-75	25-110	400/50/3	2	11,7	yes	1377/610/910	329
3 SYSTEM 18/Q	3-18	4-25	18-108	25-151	400/50/3	2	15,2	yes	1437/610/1055	401

### MULTIFUNCTIONAL ELECTRONIC BATCH FREEZERS WITH INVERTER

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
3 SYSTEM 6/Qi	1,5-6	2-8	9-36	12-48	400/50/3	-	7	yes	1377/610/910	296
3 SYSTEM 7/Qi	1,5-7	2-10	7-35	12-60	230/50/1	-	6,2	yes	1580/720/1050	298
3 SYSTEM 7/Qi	1,5-7	2-10	9-42	12-60	400/50/3	-	7	yes	1377/610/910	283
3 SYSTEM 9/Qi	2,5-9	3,5-12,5	15-54	21-75	400/50/3	-	13,2	yes	1377/610/910	322
3 SYSTEM 12/Qi	3-12	2-10	18-75	25-110	400/50/3	-	13,2	yes	1580/720/1050	327
3 SYSTEM 12L/Qi	3-12,5	2-10	18-75	25-105	400/50/3	-	13	yes	1580/720/1050	329
3 SYSTEM 18/Qi	3-18	4-25	18-108	33-176	400/50/3	-	24	yes	1437/610/1055	401

# GELPRO

VERTICAL BATCH FREEZERS



**GELPRO** is much more than a batch freezer, is an effective means for the fulfilment of dreams of experienced ice cream makers and an indispensable tool for beginners.

The production procedures (programmes) are easy and intuitive.

**THE SINGLE STEEL WHISK** with newly conceived detachable scraping blades gently stirs the mixture and transforms it into solid or creamy ice cream according to the wishes of the ice cream maker.

**THE OPTIONAL** extra for the granita produces small or large ice crystals according to the best tradition.

**THE MOVABLE PARTS** of the machine are completely detachable and washable.

**THE ICE CREAM EXTRACTION** is quick and complete and does not require whisk rotation inversion.

**THE TRANSPARENT LID FEATURES** an opening for the introduction of ingredients (solid and liquid) and enables product controls during the whole freezing process.

**THE DOORS FOR THE EXTRACTION** of ice cream are without net and enable the collection of solid bits and the creation of attractive decorations of the container.



The single steel whisk with newly conceived detachable scraping blades gently stirs the mixture and transforms it into solid or creamy ice cream according to the wishes of the ice cream maker.



The doors for the extraction of ice cream are without net and enable the collection of solid bits and the creation of attractive decorations of the container.

#### MECHANICAL VERTICAL BATCH FREEZERS

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
GELPRO 5M	2-4	3-5,5	12-24	18-33	230/50/1	1	2,2	yes	1240/480/870	218
GELPRO 5M	2-5	3-5,7	12-30	14-42	400/50/3	1	3	yes	1240/480/870	218

#### ELECTRONIC VERTICAL BATCH FREEZERS

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
GELPRO 7	2-6	3-8	12-36	18-50	230/50/1	1	3	yes	1300/480/870	251
GELPRO 7	2-7	3-10	12-42	18-60	400/50/3	2	4,8	yes	1300/480/870	257

#### ELECTRONIC VERTICAL BATCH FREEZERS WITH INVERTER

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
GELPRO 7i	2-7	3-10	12-42	18-60	400/50/3	-	4,8	yes	1300/480/870	257
GELPRO 12i	3-12	4-17	18-72	24-100	400/50/3	-	7	yes	1300/480/870	291

# ARGOS

GELATO PASTEURIZER



## HIGH PASTEURIZING +85C

Rapid heating up to +85C with subsequent cooling to +4C involving permanent temperature control on all stages for optimal debacterification.

## LOW PASTEURIZING +65C

Heating up to +65C in 30 minutes, with rapid cooling to +4C. This pasteurizing cycle serves for processing of gelato with delicate fresh ingredients, retaining their qualities and taste.

## MEDIUM PASTEURIZING +72C

This mode allows selecting temperatures from +65C to +92C. When target temperature is reached, machine either stops the cycle or, if necessary, switches to the cooling and maturing cycle.

## COOLING AND MATURING AT +4C

This cycle encompasses cooling and maturing of gelato base.



ARGOS Tec Tronic is equipped with modern programming system, allowing to produce gelato by your own recipes and to save various program settings.

ICE CREAM MIX ELECTRONIC PASREURIZERS

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
ARGOS 60/Q	20-60	67			400/50/3	2	7,2	yes	1030/350/950	186
ARGOS 130/Q	30-130	139			400/50/3	2	12,3	yes	1030/520/950	220

ICE CREAM MIX ELECTRONIC PASREURIZERS WITH INVERTER

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
ARGOS 60/Qi	20-60	67			230/50/1	4/cont.	3	yes	1030/350/950	182
ARGOS 60/Qi	20-60	67			400/50/3	4/cont.	7,2	yes	1030/350/950	186
ARGOS 130/Qi	30-130	139			400/50/3	4/cont.	12,3	yes	1030/520/950	220
ARGOS 180/Qi	50-175	188			400/50/3	4/cont.	15,3	yes	1030/650/950	248

# CRIOS

AGEING VATS



**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

# MASTERCREAM

MULTIFUNCTIONAL FREEZER



### CONTROLLER

Controller allows infinite combination of production cycles - heating to +105C and cooling to +4C.

### SETTINGS RETENTION

Option to save production settings as an individual recipe. System supports up to 100 different recipes.

### CONSTRUCTION

Vertical cylinder allows easy extraction and visual control of the production, as well as blending in additional ingredients.

### PASRTY AND ICE CREAM ELECTRONIC CREAM COOKERS

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
MASTERCREAM 30/Q	10-30				400/50/3	2	6,9	yes	1030/550/870	160
MASTERCREAM 60/Q	15-60				400/50/3	2	8,2	yes	1030/600/870	238
MASTERCREAM 130/Q	40-130				400/50/3	2	13,3	yes	1160/750/970	345

### PASRTY AND ICE CREAM ELECTRONIC CREAM COOKERS WITH INVERTER

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
MASTERCREAM 30/Qi	10-30				400/50/3	4/cont.	6,9	yes	1030/550/870	160
MASTERCREAM 60/Qi	15-60				400/50/3	4/cont.	8,2	yes	1030/600/870	238
MASTERCREAM 130/Qi	40-130				400/50/3	4/cont.	13,3	yes	1160/750/970	345

**MASTERCREAM** - is a multifunctional machine, suitable for pasteurizing and cooling of gelato bases and mixes, preparing of custard creams, toppings, souses, and yogurt, for chocolate tempering.

Equipment is supplied with a two-speed mixer, speed-control inverter available as an option.

# PINGUINO

FREEZERS FOR ICE CREAM ON A STICK

**PINGUINO** - equipment for the production of ice-cream on a stick. Pinguino Model 500 and 1000 suitable for small factories producing ice cream. Molds can be selected from more than 300 different models. The equipment operates on glycol antifreeze.



PINGUINO 500

- Pinguino 1000, with capacity of 1000 ice cream / ice in the hour of 70 g each, and 10 sets of forms for 24 pieces.

## Interchangeable molds complete made in stainless steel

This means that you can equip the machine with different models of mold suitable for different kinds of products.

## A wide range of shapes

You can select any of the standard models, or to order from more than 250 models the catalogue. All forms are made of stainless steel AISI 316L, Italian production that complies with CE.

## Using non-toxic glycol

Glycol - diathermic fluid. Increased speed in glycol circulation allows optimal heat transfer and energy optimization. Capacity glycol is completely closed and is not in contact with the product.

## High cooling capacity

Refrigeration system of high power, with semi-hermetic compressor, allowing the achievement of the temperature to  $-40^{\circ}\text{C}$ , with glycolic temperature to  $-30^{\circ}\text{C}$ , these temperatures are required for rapid freezing of the product with uniform and creamy structure.

## Built-in cooling bath

Defrosting and separation of the product is simple with built-in cooling bath electrically heated stainless steel.

## Great value for money

	Mod. 5042		Mod. 5043		Mod. 5044		Mod. 5045		Mod. 5046		Mod. 5047
cc. 77		cc. 77		cc. 107		cc. 78		cc. 80		cc. 75	
	Mod. 5048		Mod. 5049		Mod. 5050		Mod. 5051		Mod. 5052		Mod. 5053
cc. 20		cc. 120		cc. 102		cc. 90		cc. 50		cc. 89	
	Mod. 5054		Mod. 5055		Mod. 5056		Mod. 5057		Mod. 5058		Mod. 5059
cc. 86		cc. 30		cc. 114		cc. 46		cc. 77		cc. 103	
	Mod. 5060		Mod. 5061		Mod. 5062		Mod. 5063		Mod. 5064		Mod. 5065
cc. 77		cc. 66		cc. 80		cc. 82		cc. 92		cc. 100	
	Mod. 5066		Mod. 5067		Mod. 5068		Mod. 5069		Mod. 5070		Mod. 5071
cc. 7		cc. 52		cc. 105		cc. 100		cc. 84		cc. 84	
	Mod. 5072		Mod. 5073		Mod. 5074		Mod. 5075		Mod. 5076		Mod. 5077
cc. 111		cc. 140		cc. 107		cc. 114		cc. 90		cc. 70	
	Mod. 5078		Mod. 5079		Mod. 5080		Mod. 5081		Mod. 5082		Mod. 5083
cc. 44		cc. 67		cc. 103		cc. 80		cc. 83		cc. 68	
	Mod. 5084		Mod. 5085		Mod. 5086		Mod. 5087		Mod. 5088		Mod. 5089
cc. 70		cc. 37		cc. 84		cc. 92		cc. 90		cc. 99	

	Mod. 5090		Mod. 5091		Mod. 5092		Mod. 5093		Mod. 5094		Mod. 5095
cc. 70		cc. 54		cc. 73		cc. 112		cc. 104		cc. 108	
	Mod. 5096		Mod. 5097		Mod. 5098		Mod. 5099		Mod. 5100		Mod. 5101
cc. 153		cc. 51		cc. 50		cc. 43		cc. 72		cc. 95	
	Mod. 5102		Mod. 5103		Mod. 5104		Mod. 5105		Mod. 5106		Mod. 5107
cc. 80		cc. 82		cc. 107		cc. 36		cc. 81		cc. 70	
	Mod. 5108		Mod. 5109		Mod. 5110		Mod. 5111		Mod. 5112		Mod. 5113
cc. 77		cc. 120		cc. 81		cc. 142		cc. 92		cc. 148	
	Mod. 5114		Mod. 5115		Mod. 5116		Mod. 5117		Mod. 5118		Mod. 5119
cc. 121		cc. 167		cc. 71		cc. 92		cc. 85		cc. 138	
	Mod. 5120		Mod. 5121		Mod. 5122		Mod. 5123		Mod. 5124		Mod. 5125
cc. 92		cc. 108		cc. 113		cc. 126		cc. 72		cc. 107	
	Mod. 5126		Mod. 5127		Mod. 5128		Mod. 5129		Mod. 5130		Mod. 5131
cc. 122		cc. 70		cc. 81		cc. 84		cc. 98		cc. 91	
	Mod. 5132		Mod. 5133		Mod. 5134		Mod. 5135		Mod. 5136		Mod. 5137
cc. 95		cc. 111		cc. 80		cc. 116		cc. 64		cc. 74	

# PINGUINO

FREEZERS FOR ICE CREAM ON A STICK



PINGUINO 100



Equipment for the production of ice-cream PINGUINO

Type	Quantity of liquid	moulds	mode	cooling	Electric connection	Installed power	Dimension
	piece/h				Hz		
PINGUINO 100	100 by 70 gr.	1 by 24	-35C	antifreeze	220/50/1	1,2	60/65/110
PINGUINO 500	500 by 70 gr.	6 by 24	-30C	antifreeze	380/50/3	7,2	165/72/115
PINGUINO 1000	1000 by 70 gr.	10 by 24	-30C	antifreeze	380/50/3	14,1	245/72/115