



Technogel FR600 Continuous Ice Cream freezer For Sale.

This unit has only been used as a back up unit. Therefore it is in extremely good condition.

Application:

Continuous production of ice cream with variable volume increase from **30 to 100%** with hardness and temperature suitable for extruded ice cream (until -8°C) and/or for filling immersion moulds with semi dense ice cream at -2°C . Up to **600** lt per hour of Ice Cream at 100% overrun.

Maximum flow rate of mix into the machine 300 lt per hour

Minimum flow rate of mix into the machine 100 lt per hour.

415 v

3 Phase

14 kw

29 amps

All items are available for viewing.
For further detail please contact Phil

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