

193 P



Twin twist counter top pump machine to produce soft ice cream and frozen yogurt.



High production capacity and versatility: the machine satisfies all customers needs

Maximum versatility

Give free space to your imagination and create cups as well as new soft delights and single portions

New charming look

Introduce a touch of class with the new stainless steel front panel

Overrun and consistency control

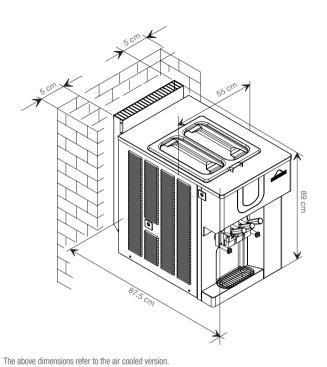
Different consistency control settings for various mix types and easy adjustable overrun











Optional configurations

Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year

Teorema Remote Control



It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule

Single portions dispensing head

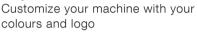
With interchangeable nozzles to make single portions and delights



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess







Wash Kit

Optional tap above the tank to facilitate the cleaning operations

	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
			(75gr portions)	lt .	lt	kW	Α				kg
193 P STEEL	2+1	Pump	485*	12+12	1,75	4,7	16	400/50/3**	Air/Water	R404	210

^{*} production capacity depends on the mix used and the room temperature

Stainless steel pressurized gear pumps

Independent pump transmissions

Features

Water cooled model is without rear chimney

Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Two beater motors and separate cooling systems

The independent cylinders allow simultaneous production of different types of ice cream

Help to extend the pump and gears life and allow flexibility and maximum performance

Communicates with the operator delivering instructions and data regarding machine performance

Tank agitators

Prevent product stratification and help to reduce foam by maintaining a fluid consistency

Tank rubber lid

Light and handy. It facilitates the cleaning and filling operations

Interactive display

High efficiency beaters with double spirals and idler for a soft and creamy product

Adjustable ice cream flow

Stainless steel beaters

Adjustable product flow to meet your specific dispensing speed and volume requirements

Direct expansion cooling cylinders

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Defrost system

Possibility to heat the cylinders to simplify the cleaning procedure

Rear panel chimney (air cooled version)

Allows to optimize space and to place machines next to each other

^{**} other voltages and cycles available upon request **Benefits**