

## HBF 50-70, HBF 70-100

HORIZONTAL BATCH FREEZERS



Date \_\_\_\_\_

Projectr \_\_\_\_\_

Location \_\_\_\_\_

MODEL	ITEM CODE
HBF 50-70	T02-HBF50-70
HBF 70-100	T02-HBF70-100



Our horizontal batch freezers prepare larger quantities compared to other machines of the same power. They perform effectively and quickly the processing cycle, producing dry gelato with optimal structure and scoopability, allowing an average overrun of 40% and a remarkable creaminess of gelato. They perform efficient and total extraction of the product.

### DISTINCTIVE FEATURES AND PARTICULAR ADVANTAGES OF THE HBF HORIZONTAL BATCH FREEZER

- prepares larger quantities compared to other machines of the same power;
- performs effectively and quickly the processing cycle;
- allows an average overrun of 40% and a remarkable creaminess of gelato;
- performs efficient and total extraction of the product;
- produces dry gelato with optimal structure and scoopability.

## HBF



#### Horizontal cylinders

For a better processing of the product. Homogeneous thermo-mechanical treatment produces fine creamy gelato.



## Technical Data

### Helicoidal stainless steel beater

Electro-polished helicoidal stainless steel beater, fitted with removable scraper elements to use all the power of the compressors.



### Dispensing device

Wide dispensing device with protection grid, in compliance with standards; at the end of the cycle it allows optimal dispensing of gelato ready for immediate sale.

### Slow or quick dispensing

To garnish tubs or draw off very



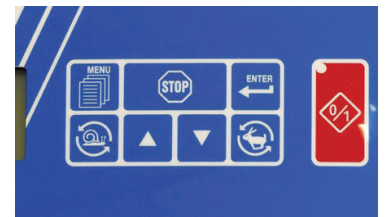
°C  °F **Temperature-controlled cycle**  
For the best possible gelato conservation

**Time-controlled cycle**  
For an ideal gelato texture and consistency.



### Adjustable programmes

11 preset adjustable programmes and 3 to be set. In all programmes functioning of the beater can always be modified.



**Equipped with wheels**  
For easy movement

### Washing unit (optional)

For correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet or establish the correct flow; clean more than one machine at a time; mix hot and cold water (on request).



MODEL	WXDXH	ELECTRICAL	CONDENSATION	MAX. MIX CYCLE KG	LENGHT	WORK CYCLE MIN	HOURLY PROD. L
HBF 50-70	51X75X152 cm	kW 6,7 V 220 - 60Hz - 3ph	water	3÷10		5÷12	70
HBF 70-100	51X75X152 cm	kW 7,5 V 220 - 60Hz - 3ph	water	4÷15		5÷12	100

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