

## HBF Combi 10+10, 15+15

HORIZONTAL BATCH FREEZERS



Date \_\_\_\_\_

Project \_\_\_\_\_

Location \_\_\_\_\_

MODEL	ITEM CODE
HBF COMBI 10+10	T02-HBFCOMBI10+10
HBF COMBI 15+15	T02-HBFCOMBI15+15

Dispensing device



Electro-polished helicoidal



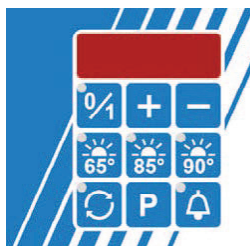
Horizontal cylinders



HBF COMBI machines are ideal for making gelato using a specific flavour recipe, for example, chocolate in its various types: white, milk, dark, bitter, etc. Equipped with a heating tank having a capacity that allows the preparation of large quantities for each flavour or a milk base or a syrup for fruit. Fitted with separate heating and cooling for sequential production. Allow an average overrun of 40% and a remarkable gelato creaminess.

### SPECIAL ADVANTAGES

- HBF COMBI machines are ideal for making gelato using a specific flavour recipe, for example, chocolate in its various types: white, milk, dark, bitter, etc.
- Equipped with a heating tank having a capacity that allows the preparation of large quantities for each flavour or a milk base or a syrup for fruit.
- Fitted with separate heating and cooling for sequential production.
- Prepare larger quantities compared to other machines of the same power.
- Perform the processing cycles effectively and quickly.
- Allow an average overrun of 40% and a remarkable gelato creaminess.
- Perform efficient and total extraction of the product.
- Produce dry gelato with optimal structure and scoopability.
- Large supporting surface, height-adjustable and fitted with a grille to keep the bottom of the tubs or pans clean.



**Heating controls**, include all keys needed to turn the functions performed in the upper tank On and Off:

- switch On/Off;
- the 3 heating cycles (+65°C, +85°C, +90°C);
- mixer clockwise rotation (200 rpm);
- programming;
- buzzer On.

**Cooling controls**, include all keys needed to turn the batch freezer functions On and Off:

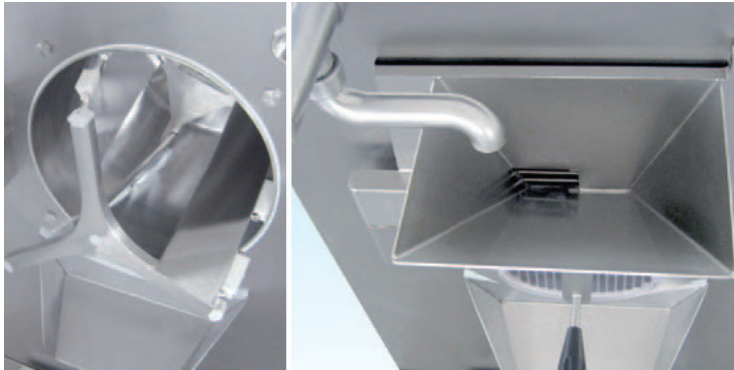
- switch On/Off-
- time controlled cycle-
- temperature controlled cycle-
- granita (crushed-ice drink) cycle-
- manual beating, programming and extraction- (slow or fast)



## Technical Data

### Mixing and heating tank.

Heating occurs by means of the circulation of glycol (bain-marie) which prevents the product from burning. Effective mixing of the ingredients, directly in the tank, is carried out using a gear motor that prevents foam from forming. Precise temperature control allows 3 programs that can be modified to meet all requirements.



### Easy to wash and sanitize

The components in contact with the mix and the gelato can be easily disassembled and reassembled without tools. This makes sanitizing easy and so guarantees maximum hygiene.

### Large supporting surface

Large supporting surface, height-adjustable and fitted with a grille to keep the bottom of the tubs or pans clean.



Fast, total gelato dispensing



**External tap** for the passage of the mix, also allows the direct discharge of water used for washing.



MODEL	WXDXH	ELECTRICAL	CONDENSATION	MAX. MIX CYCLE KG	LENGHT WORK CYCLE MIN	HOURLY PROD. L
HBF COMBI 10+10	57x78x150	11,5 kWV 220 - 60Hz - 3ph	water	10+10	10÷15	50
HBF COMBI 15+15	57x78x150 cm	12,2 kW V 220 - 60Hz - 3ph	water	15+15	10÷15	70

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