

## PASTOGEL 3-6, 4-8, 4-8A

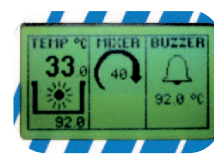


Date \_\_\_\_\_

Project \_\_\_\_\_

Location \_\_\_\_\_

MODEL	ITEM CODE
PASTOGEL 3-6	T02-PASTOGEL3-6
PASTOGEL 4-8	T02-PASTOGEL4-8
PASTOGEL 4-8A	T02-PASTOGEL4-8A



### PASTOGEL

Multi-language display with 14 preset cycles and 10 cycles programmable for specific recipes. Adjustable times and temperatures mean that any processing requirements can be satisfied.

Vertical cylinder: easy to fill, very useful in the gelato shop. Effectively mixes and freezes, moving the gelato up then down again. Uses the walls and bottom of the cylinder to transmit the cooling power available. Users can replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

### Main functions

- Mixes and blends the ingredients: milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc. needed to prepare creams, jams, sauces, gelato, sorbets and granita.
- Heats and sanitizes: melts fats, chocolate and eliminates most pathogenic bacteria.
- Cools and completes pasteurization, inhibiting the growth of residual bacteria.
- Freezes the mix while incorporating air into gelato. Uniform mechanical processing and thermal treatment produces a fine, creamy gelato.
- At the end of the cycle rapidly discharges the prepared gelato ready for immediate sale.



**PASTOGEL 3-6**, multi-purpose gelato machine for mixing, cooking, pasteurizing and freezing any mixture or dough. Versatile and fast for any product requiring hot/cold thermal treatment. Multilanguage display with 14 preset cycles and 10 production cycles programmable for specific recipes. Adjustable times and temperatures mean that any processing requirements can be satisfied. Pasteurization and mixing & freezing are performed in a single cylinder, avoiding any handling or transfer and so guaranteeing maximum hygiene. A complete production laboratory in a single machine.

### PASTOGEL 4-8, PASTOGEL 4-8A

Compact dimensions, easy to install even in small production sites. Indirect heating by means of food safe heat-conducting liquid, protects the organoleptic properties of the ingredients. Processing steps are visible through the transparent lid. The opening of the lid allows the production of specialities difficult with horizontal batch freezers.

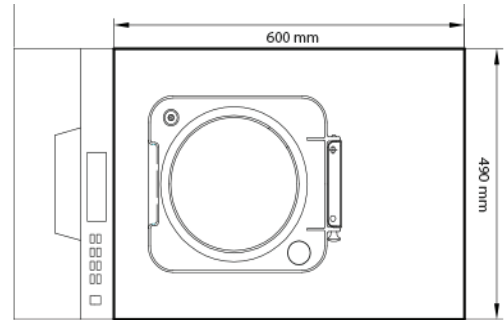


## Technical Data



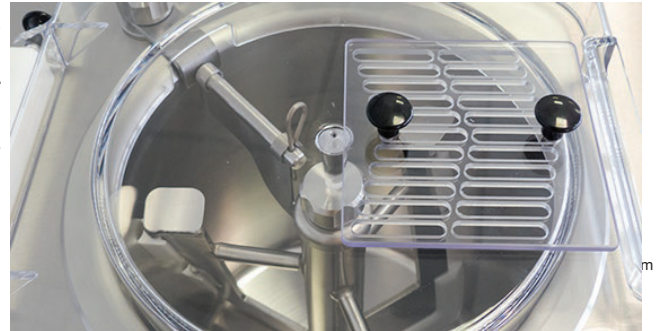
### Compact dimensions

To facilitate the installation even in small production sites.



### Versatile

Multi-function gelato machines for mixing, cooking, pasteurizing and freezing any mix or dough. Versatile for any product requiring hot/cold thermal treatment. Easy to fill, the wide opening of the lid allows the production of specialities difficult to make with horizontal batch freezers.



### Adjustable times and temperatures

Adjustable times and temperatures allow to meet any processing requirement.



### Optimal dispensing of gelato

Optimal extraction is obtained inverting the direction of rotation and doubling the speed of the beater.



MODEL	WXDXH	ELECTRICAL	CONDENSATION	MAX. MIX CYCLE KG	LENGHT	WORK CYCLE MIN	HOURLY PROD. L
PASTOGEL 3-6	49x60x110 cm	kW 5 V 220- 60Hz - 3ph	air/water	3÷6		8÷40	10÷35
PASTOGEL 4-8	51x70x115 cm	kW 5 V 220- 60Hz - 3ph	water	4÷8		8÷40	20÷60
PASTOGEL 4-8A	51x90x115 cm	kW 5 V 220- 60Hz - 3ph	air	4÷8		8÷40	20÷60

Euro-Milan reserves the right to modify the characteristics of the products illustrated in this publication without prior notice. We accept no liability for misprints and other errors. There may be colour deviations due to the printing process.

