



XVL 3

STEEL



Twin twist floor standing pump machine to produce soft ice cream and frozen yogurt.
Top Performance

Very high production capacity and versatility: the machine satisfies all customers needs

Large production capacity

Continuous production is guaranteed even during peak hours

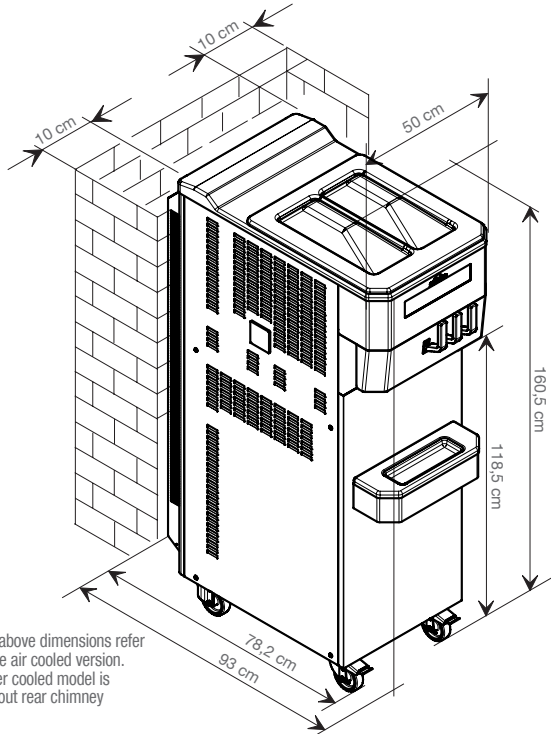
Production flexibility and versatility

Satisfy all your customers needs by offering a wide range of products: soft serve ice cream, frozen yogurt, fruit sorbets and single portions

Overrun and consistency control

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





The above dimensions refer to the air cooled version. Water cooled model is without rear chimney

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 kit

Optional nozzles to fill cups and tartlets and to produce ice cream single portions



Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
XVL 3 STEEL P	2+1	Pump	695*	13+13 lt	1,75 lt	5,0 kW	16 A	400/50/3**	Air/Water	R404	310 kg

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Two beater motors and separate cooling systems

Stainless steel pressurized gear pumps

Independent pump transmissions

Interactive display

Tank agitators

Stainless steel beaters

Self closing device

Adjustable ice cream flow

Direct expansion cooling cylinders

Defrost system

Benefits

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

With stainless steel gears, ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

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

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

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

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

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

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

Possibility to heat the cylinders to simplify the cleaning procedure