

# R150

## Gelato - Ice cream - Glace-Eis - Helado

<b>Produzione oraria L</b> Hourly production L • Production Horaire L Produktion pro Stunden L • Producción/hora L	<b>20</b>
<b>Minima quantita liquida per ciclo introdotta (L)/(kg)</b> Min liquid quantity per batch introduced (L)/(kg) Quantite min. de liquide par cycle (L)/(kg) Min. Flüssigkeitsmenge pro Zyklus eingeführt (L)/(kg) Cantidad liquida minima par la hornada introducida (L)/(kg)	<b>2/2,3</b>
<b>Massima quantita liquida per ciclo introdotta (L)/(kg)</b> Max liquid quantity per batch introduced (L)/(kg) Uuantite max. de liquide par cycle (L)/(kg) Max. Flüssigkeitsmenge pro Zyklus eingeführt (L)/(kg)	<b>4/4,6</b>
<b>Pastorizzazione/Conservazi one L</b> Pasteurisation/Conservati on L Pasteurisation/Conservati on L Pasteurisierung/Konservierung L Pasteurizaci6n/Conservaci6n L	<b>15 (80min)</b>
<b>Crema pasticcera L</b> Custard cream L • Creme Patisserie L Vanillecreme L • Crema Pastelera L	<b>15 (80min)</b>
<b>Voltaggio standard</b> Standard Voltage • Tension Standard Standardspannung • Standard Voltajes	<b>230V50Hz</b>
<b>Potenza W</b> Power W • Puissance W Leistung W • Potencia W	<b>3300</b>
<b>Dimensioni nette mm</b> Net dimensions mm • Dimensions net mm Nettoabmessungen mm • Dimensiones neto mm	<b>6D0x850x1205+130</b>
<b>Peso netto kg</b> Netweight kg • Poids net kg Nettogewicht kg • Peso neto kg	<b>147</b>
<b>Dimensioni lorde (LxPxH) mm</b> Gross dimensions (WxDxH) mm Dimensions bruttes (LxPxH) mm Bruttoabmessungen (BxTxH) mm Dimensiones brutas (LxPxH) mm	<b>960x730x1360</b>
<b>Peso lordo kg</b> Gross weight kg • Paid brut kg Bruttogewicht kg • Peso bruto kg	<b>kg 164 Vol.m³0,95</b>



# R151

## Gelato - Ice cream - Glace-Eis - Helado

<b>Produzione oraria L</b> Hourly production L • Production Horaire L Produktion pro Stunden L • Producción /hora L	<b>20</b>
<b>Minima quantita liquida per ciclo introdotta (L)/(kg)</b> Min liquid quantity per batch introduced (L)/(kg) Quantite min. de liquide par cycle (L)/(kg) Min. Flüssigkeitsmenge pro Zyklus eingeführt (L)/(kg) Cantidad liquida minima por la hornada introducida (L)/(kg)	<b>2/2;3</b>
<b>Massima quantita liquida per ciclo introdotta (L)/(kg)</b> Max liquid quantity per batch introduced (L)/(kg) Quantite max. de liquide par cycle (U)/(kg) Max. Flüssigkeitsmenge pro Zyklus eingeführt (L)/(kg)	<b>4,4 6</b>
<b>Pastorizzazione/Conservazione L</b> Pasteurisation/Conservation L Pasteurisation/Conservati on L Pasteurisierung/Konservierung L Pasteurizaci6n/Conservaci6n L	<b>15 (60 min)</b>
<b>Crema pasticcera L</b> Custard cream L • Creme Patisserie L Vanillecreme • Crema Pastelera L	<b>15 (60 min)</b>
<b>Voltaggio standard</b> Standard Voltage • Tension Standard Standardspannung • Standard Voltajes	<b>230V 50Hz</b>
<b>Potenza W</b> Power W • Puissance W Leistung W • Potencia W	<b>4800</b>
<b>Dimensioni nette mm</b> Net dimensions mm • Dimensions net mm Nettoabmessungen mm • Dimensiones neto mm	<b>600x850x1205+130</b>
<b>Peso netto kg</b> Netweight kg • Poids net kg Nettogewicht kg • Peso neto kg	<b>156</b>
<b>Dimensioni lorde (LxPxH) mm</b> Gross dimensions (WxDxH) mm Dimensions bruttes (LxPxH) mm Bruttoabmessungen (BxTxH) mm Dimensiones brutas (LxPxH) mm	<b>960x730x1360</b>
<b>Peso lordo kg</b> Gross weight kg • Paid brut kg Bruttogewicht kg • Peso bruto kg	<b>kg 173 Vol. m³0,95</b>



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