

**RT50****Gelato - Ice cream - Glace-Eis - Helado**

<b>Produzione oraria L</b> Hourly production L - Production Horaire L Produktion pro Stunden L - Producci6n/hora L	<b>10</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. Fluessigkeitsmenge pro Zyklus eingefuhrt (L)/(kg) Cantidad liquida minima por la hornada introducida (L)/(kg)	<b>1/1,150</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 (L)/(kg) Max. Fluessigkeitsmenge pro Zyklus eingefuhrt (L)/(kg)	<b>2/2,3</b>
<b>Pastorizzazione/Conservazione L</b> Pasteurisation/Conservation L Pasteurisation/Conservation L Pasteurisierung/Konservierung L Pasteurizaci6n/Conservaci6n L	<b>5 (60min)</b>
<b>Crema pasticcera L</b> Custard cream L - Creme Patisserie L Vanillecreme L - Crema Pastelera L	<b>5 (60min)</b>
<b>Voltaggiostandard</b> Standard Voltage - Tension Standard Standardspannung - Standard Voltajes	<b>230V 50Hz</b>
<b>Potenza W</b> PowerW - Puissance W Leistung W - Potencia W	<b>1600</b>
<b>Dimensioni nette mm</b> Net dimensions mm - Dimensions net mm Nettoabmessungen mm - Dimensiones neto mm	<b>435x710x571+24</b>
<b>Peso netto kg</b> Netweight kg - Poids net kg Nettogewichtkg - Peso neto kg	<b>55</b>
<b>Dimensioni lorde (LxPxH) mm</b> Gross dimensions (WxDxH) mm Dimensions brutes (LxPxH) mm Bruttoabmessungen (BxTxH) mm Dimensiones brutas (LxPxH) mm	<b>480x710x750</b>
<b>Peso lordo kg</b> Grossweight kg - Paidbrutkg Bruttogewicht kg - Peso bruto kg	<b>kg65 Vol. m<sup>3</sup>0,26</b>

**RT50  
max****Gelato - Ice cream - Glace-Eis - Helado**

<b>Produzione oraria L</b> Hourly production L - Production Horaire L Produktion pro Stunden L - Producci6n/hora L	<b>15</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. Fluessigkeitsmenge pro Zyklus eingefuhrt (L)/(kg) Cantidad liquida minima por la hornada introducida (L)/(kg)	<b>1/1.150</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 (L)/(kg) Max. Fluessigkeitsmenge pro Zyklus eingefuhrt (L)/(kg)	<b>2/2,3</b>
<b>Pastorizzazione/Conservazione L</b> Pasteurisation/Conservation L Pasteurisation/Conservation L Pasteurisierung/Konservierung L Pasteurizaci6n/Conservaci6n L	<b>5 (50min)</b>
<b>Crema pasticcera L</b> Custard cream L - Creme Patisserie L Vanillecreme L - Crema Pastelera L	<b>5 (50min) 230V50Hz</b>
<b>Voltaggio standard</b> Standard Voltage - Tension Standard Standardspannung - Standard Voltajes	<b>2000</b>
<b>Potenza W</b> PowerW - Puissance W Leistung W - Potencia W	<b>480x710x750</b>
<b>Dimensioni nette mm</b> Net dimensions mm - Dimensions net mm Nettoabmessungen mm - Dimensiones neto mm	<b>58</b>
<b>Peso netto kg</b> Net weight kg - Poids net kg Nettogewicht kg - Peso neto kg	<b>480x710x750</b>
<b>Dimensioni lorde (LxPxH) mm</b> Gross dimensions (WxDxH) mm Dimensions brutes (LxPxH) mm Bruttoabmessungen (BxTxH) mm Dimensiones brutas (LxPxH) mm	
<b>Peso lordo kg</b> Gross weight kg - Paid brut kg Bruttogewicht kg - Peso bruto kg	<b>kg68 Vol. m<sup>3</sup>0,26</b>



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