

VERTICAL FRUIT ICE CREAM MACHINE V10, V20, V50

Vertical Natural Ice Cream Machine is ideal for making delicious ice cream in batch quantity like natural fruit ice cream, gelato & sorbet. This machine is highly demanded by natural fruit ice cream makers because of its world class features & product quality

Special Features

- Large diameter stainless steel pot with direct expansion cooling facilitates extremely fast freezing time, resulting in no ice crystals formation.
- Clear acrylic pot cover allows monitoring of ice cream hardness with freezing.
- The fruit extract will remain same without crushing while churning ice cream.
- Natural over run beater with Teflon blades.
- Low electricity consumption.
- All body panels are stainless Steel.



Specification

Model	Capacity	Input Mix	Cooling	Electric	Installed Power	Compressor	Dim. W/D/H	Net Weight
	ltrs.			Volt/ph/hz	kw	hp	mm	kg
V10	10	5 + 1kg Fruit	air/water	230,415/1,3/50	2.0	2.5	600/900/1200	230
V20	20	10 + 2 kg Fruit		415/3/50	3.0	4.0	600/1100/1000	300
V50	50	28 + 4 kg Fruit	water	415/3/50	5.0	6.0	650/1200/1400	350

GELATO MAKING MACHINE

Very compact and efficient Design. One machine can easy to serve quality premium ice cream with pasteurization and freezing together. The unique blender is the key to making smooth texture and proper overrun of ice cream.

Special Features



- The Machine combines heating and freezing two functions, they can work at the same time & individually.
- The heating and cooling pots are connected by a hand operated stainless steel valve.
- After the heating is completed it is convenient to transfer the mix to the freezing pot.
- User friendly Sanitation and Safety design.
- Unique blender guarantees for producing a smooth Ice cream with proper over run.
- Operation is very user friendly
- Suitable filling and takeout procedure as per the needs of ice cream factory production.
- Multiple safety devices ensure the safety of users and machine.
- Blender cover and freezing pot door can be disassembled easily, & convenient for cleaning.
- Built in hand held rinsing water shower to speed up cleaning and production.
- High pressure extruding material design reduces the residual taste of different flavors & save the production cost and increase the production efficiency. Use of high quality components easily available in market, to ensure excellent product quality.
- Internationally acceptable Refrigeration Gas.

Specification

Model	Barrel Capacity	Input Mix	Cooling	Electric	Installed Power		Compressor	Dim. W/D/H	Net Weight
	ltrs.			Volt/ph/hz	Only Freezer	With Boiler			
G6	06	1.5 - 3.5	air/water	230,415/1,3/50	2.5	5.5	3.0	550/915/1000	200
G10	10	4 - 6		415/3/50	3.5	6.5	4.0	600/975/1350	250
G15	15	6 - 8		415/3/50	5.5	8	5.0		350

DISPLAY FREEZER DF10

Very nice looking from inside structure to outside. To highlight the beauty of ice cream, cakes and other product from many aspects such as visual effects, lighting arrangement, height, dimensions and others. Customized colors and logo, make it perfectly matching your store style.

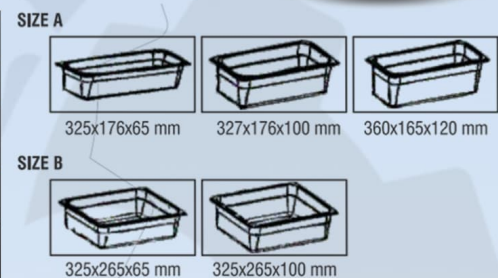
Special Features

- They can be spliced and used to easily achieve more flavors.
- Digital temperature controller.
- LED lighting, energy saving and bright.
- Customize color, logo available.
- Cutomize Selective Compressor.
- Temperature Range 0 C to -18° C.
- Expansion valve provides quick pull down and decrease compressor run time.
- Fin coil and forced air evaporator coil result in better performance.
- Heated drain pan dissipates condensation, no plumbing required.
- Excellent view at at all viewing angle considering children to adults.



Specification

Model	Electric	Installed Power	Compressor	Dim. W/D/H	Net Weight
	Volt/ph/hz	kw	hp	mm	kg
DF10	230,415/1,3/50	1.6	2.0	1600/1100/1360	283
DF16	230,415/1,3/50	2.5	3.0	1800/1100/1360	295
DF18	415/3/50	5.5	4.0	2100/860/1400	335



BATCH MILK BOILER

The Icesmith pasteurizer is a high-tech solution for milk and ice cream processing, featuring a stainless steel pan with a heating chamber that reaches 150°C. It offers easy, precise control without water level management, ensuring even heating and preventing burning with constant stirring. Ideal for maintaining product quality in manufacturing plants.

Special Features

- Hydrates proteins and stabilizers, if dried ingredients are used.
- Large volume of milk can be processed continuously.
- The equipment requires a relatively small area of floor and plant space.
- The closed unit keeps the processing losses to a minimum.
- Various Capacity available. 20,50,100,150,200 Itrs



PASTRY CUSTARD MACHINES

Pastry Custard Machine: Perfect for high-viscosity mixes, it produces smooth custard, pastry cream, yogurt, chocolate, and more. Adjustable speeds ensure consistent taste and quality.

Special Features

- The unique blender ensure a smooth product.
- Blender, taking-out valve and cover can be disassembled easily, convenient for fast cleaning.
- Build in hand-held rinsing water spigot to speed up cleaning and production.
- Operation interface equipped with rich information display and dynamically shows the entire production process.



GELATO MAKING MACHINE

Indulge in the ultimate homemade frozenTM treat experience with our premium Ice Cream and Gelato Maker. This versatile machine allows you to craft a variety of frozen delights, from creamy ice cream to authentic Italian gelato, all in the comfort of your home.

Special Features

- Fully automatic with a commercial quality compressor.
- 5 ltr. capacity.
- 3 scraping blades for authentic gelato and for creamy ice cream.
- Batch time required 15 minutes.

