

# Ice Cream/Gelato Pasteurizer

<b>Model</b>	SM-PS1
<b>Size</b>	
<b>Voltage</b>	410V
<b>Usage</b>	Heavy Duty Commercial
<b>Features</b>	Automatic Cycle for High (85degrees) and Low (65 degrees) pasteurization. Automatic preservation/maturation cycle at 4 degrees C. High positioned spigot for the use of a big container. Quick release steel agitator, fully detachable. Automatic cycle restart in case of electrical supply failure. High precision vat temperature control through a dip probe. Semi automatic cycle with regulation of temperature and stop time.
<b>Condition</b>	New

