

# ARGOS

Matrix Gelato Machines / Machinery / Artisan gelato and pastry equipment / ARGOS



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**ARGOS** is a complete range of pasteurizers that amalgamate, pasteurize, cool and mature the ice cream mix.

The range ARGOS TecTronic is equipped with modern programming system that allows the ice cream maker to adapt to their needs machine functions, saving the settings under different programs. Some models are also available with simple mechanical controls "M" version.

The standard programs of series of ARGOS TecTronic are:

1. High Pasteurization + 85 ° C

Heating to 85 ° C, rapid cooling to + 4 ° C and subsequent aging with constant temperature control. E 'of the pasteurization cycle most widely used, for maximum reduction of bacterial.

2. Low Pasteurization + 65 ° C

Heating at + 65 ° C, pauses for 30 minutes and rapid cooling at + 4 ° C, with subsequent aging. It 'a pasteurization cycle delicate, suitable mixtures without egg and that allows to preserve to the maximum the characteristics organolettiche of fresh ingredients.

3. Medium Pasteurization + 72 ° C

The ice-cream maker can choose any temperature between 65 ° to 92 ° C, to the achievement of which the machine activates the stop, if necessary, and subsequently cooled to 4 ° C and passes to the ripening stage.

4. Cooling and ageing at + 4 ° C

This cycle directly activates the cooling system and maturation, useful if you have boiling mixtures from external apparatuses.

## Technical details

Type	Quantity of liquid (min-max/kg)	Quantity of produced (L)	Capacity in 90 min liters	Installed power KW	Electric connection (Hz)	Speed of mixer electric motor	Water condenser	Dimension (mm)	Net wight (kg)
ARGOS 60/Q	20-60	67	60	3	230/50/1	4/cont.	yes	1030/350/950	182
ARGOS 60/Q	20-60	67	60	7,2	400/50/3	4/cont.	yes	1030/350/950	186
ARGOS 130/Q	30-130	139	130	12,3	400/50/3	4/cont.	yes	1030/520/950	220
ARGOS 180/Q	50-175	188	180	15,3	400/50/3	4/cont.	yes	1030/650/950	248