

Ice cream machine— Batch freezer with automatic extraction.



A must for ice cream parlours, confectioners, restaurants, hotels and community centres requiring high product quality with maximum performance at lowest costs.

About BFX150:

- Air cooled or Water cooled.
- Floor model.
- For ice-cream, gelato and granita.
- Beautiful exterior design. Rounded corners for better safety at work.
- **Over 50 programs in the computer:**
 - **1 Mixing program.** For mixing, whipping & washing.
 - **7 Batch freezing programs with density control.** Allows you to choose the ideal consistency, depending on the kind of mix used.
 - **1 Batch freezing/cooling program with time control.**
 - **2 Batch freezing/cooling/preserving programs with temperature control.**
 - **40 Free programs.** Allows you to personalise your recipes.
- **Equipped with:**
 - New LCD Display with computer control and with reset allows the user to set the agitator speed and the real length of the batch freezer in relation to the type of mix.
 - Inverter for variable speed control.
 - Density control
 - Acoustic and visual malfunction indicators.
 - Temperature regulation with PID (proportional integral derivative) controller.
 - Drip tray / shelf with non-slip mat.



- **All parts is in FDA approved material and easy to disassemble for cleaning**
- **Automatic extraction**
 - Outlet of ice-cream or other products directly on the bottom of the tank to save time during the extraction
- **Vertical stirrer**
 - With rasp blade in polyethylene
 - With micromagnetic device for stopping the mixer before opening the cover
- **Container**
 - Double cover for adding ingredients while the mixer is working.
 - Easy to check the mix. The vertically installed tank facilitates inspection of the mix during the working process.

Optional:

- Mixed, remote, or tropicalized condensation
- Special tension on request

Technical Specification	
Mix per batch*	Max. 2 lt.
Capacity /hour*	15 lt.
Compressor	Hermetic
Environmentally friendly refrigerant	R404A
Dimensions WxDxH mm	435 x 592 x 1074
Power	2000W
Voltage	230V 50Hz
Net weight	69 kg
Art Nr:	STAFF BFX150
Made of stainless steel	
* = Maximum production is based on a 15°C ambient temperature and 4°C liquids temperature	



Ice cream & gelato