

Small icecream machine



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

About BTM5-A:

- Air cooled
- Benchmodel
- For ice-cream, gelato and granita.
- Beautiful exterior design. Rounded corners for better safety at work
- **Equipped with:**
 - Button selection with timer. Resetting enables precise settings for each type of mix
 - Drain plug for wash water. good position
- All parts is in FDA approved material and easy to disassemble for cleaning
- **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:

- Special tension on request
- Stand in stainless steel





Technical Specification	
Mix per batch*	- Ice cream 1,3 lt. - Sorbet 1,5 lt. - Granita 4 lt.
Capacity /hour*	- Ice cream 5 lt. - Sorbet 7 lt. - Granita 12 lt.
Compressor	Hermetic
Environmentally friendly refrigerant	R404A
Dimensions WxDxH mm	435 x 570 x 515
Power	700W
Voltage	230V 50Hz
Net weight	40 kg
Art Nr:	STAFF BTM5-A
Made of stainless steel	
* = Maximum production is based on a 15°C ambient temperature and 4°C liquids temperature	

