

Ice cream machine Metos Quartetto



Produktdata

Varenummer	4117206
Varenavn	Ice cream machine Metos Quartetto
Størrelse	540 × 570 × 1150 mm
Vægt	130,000 kg
Kapasitet	10-15kg /timme
Teknisk informasjon	230 V, 16 A, 2,3 kW, 1NPE, 50 Hz

Beskrivelse

Metos Quartetto is a robust ice cream machine for large production volumes. With the help of the device, you can make delicious ice creams and sorbets quickly and always in uniform quality. The device is a floor-mounted model that is easy to move thanks to the wheels below. The Metos Quartetto's specialty is a freezer placed in the stand, so you can manufacture and store products with the same device. The device makes 3 kilos of ice cream with one filling. The top-loading device is 1150 mm high, so its filling is fast and ergonomic even with large production volumes.

Shortcut keys make Quartetto easy and fast to use. Rounded corners and easily removable washable parts ensure high hygiene and effortless cleaning routines.

- freezer compartment temperature range -8°C... -15°C
- freezer compartment capacity 4 bowls, a total of 12 kg of ice cream
- delivery includes 4 bowls, stainless steel
- the safety switch on the cover stops the device if the cover is opened



- during the process
- the minimum capacity of the cylinder is 2 kg and the maximum is 3 kg
- air condenser