

C008 Ageing vat



Features

The C008 has automatic agitation in the centre of the vat with cyclic mode during the preservation cycle at 4°C (30°F), with the vat being manufactured in stainless steel to guarantee hygiene and easy cleaning.

With a quick release detachable stainless steel beater, an electronic probe for precision temperature measurement, a high positioned spigot for use with large containers and an independent washing system for efficient cleaning, it answers all of the requirements of the professional artisan gelato ice cream maker.

Reservoir

20-60 litres

Power Supply

240/50Hz/1

Dimensions

	in	mm
Width	16	400
Depth	41	1050
Height	43	1100

Cooling

Air (allow 3" (76mm) around all sides)

Net Weight

105 kgs

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.