

PEB 30



30 Kg (30 litre) Automatic Pasteuriser



Outlet spigot with independent washing system

ITEM No. _____

Model options:

- PEB30/1A Pasteuriser (single phase, air cooled)
- PEB30/1W Pasteuriser (single phase, water cooled)
- PEB30/3A Pasteuriser (three phase, air cooled)
- PEB30/3W Pasteuriser (three phase, water cooled)

Standard equipment:

- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brush
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- Preventative maintenance visit (call for details)

The PEB 30 allows the operator to incorporate a pasteurisation process in to their operation to mix, heat, hold, refrigerate, and age gelato or other frozen dessert mixes. Using a hot process improves mix stability, assures a rich creamy texture and ensures a high quality product in the display case whilst maintaining high levels of food safety.

The equipment's flexibility allows it to be used for speciality recipes including; inverted sugars, slush bases, syrup toppings or hot chocolate.

Manufactured in Italy by Frigomat to ensure that European equipment quality and technology standards are met.

- **Variable Batch Size** - Production from 15 Kg to 30 Kg per cycle.

Controls

- **Heat Cycles** - Three quick selection push buttons;
 - Fully automatic 85°C Cycle
 - Fully Automatic 65°C Cycle
 - Semi-automatic Cycle with temperature adjustment from 30°C to 90°C with automatic recalibration of hold timer to ensure pasteurisation is completed correctly. The hold timer can be overridden and set to any time up to 10 hours.
- **Preservation Cycles** - The PEB 30 will automatically cool the mix back down to 4°C within 90 minutes of completion of the pasteurisation holding period. Once the mix has cooled, the unit will hold maintain a temperature of 4°C (+/-) until the mix is required, displaying the current temperature and duration of holding cycle on the display.
- **Bain-Marie Heating System** - The mix tank is both heated and cooled using a glycol bain-marie system which ensures even heat/cold distribution preventing 'hot spots'.
- **Automatic Functions with IES System** - Automatic no-frost function and cycle re-start in case of electrical blackout. The patented IES system reduces the phenomenon of thermal inertia protecting the mix with precise temperature control whilst preventing unnecessary energy usage.
- **Stainless-Steel Tank** - The tank is manufactured from stainless steel with a seamless design for easy cleaning. The internal dip probe ensures accurate temperature control. The high spout position allows for easy dispense into large buckets and the clear polycarbonate cover allows the operator to easily monitor the process.
- **Easy Cleaning** - The dispense spout has a independently controlled rinse function allowing it to be flushed after any product has been dispensed. The external rinse hose and simple disassembly makes cleaning quick and straightforward.

PLEASE NOTE - Frigomat PEB pasteurisers are only designed to pasteurise 'free-flowing' liquid mixes like ice cream or gelato base mixes. Products with a high viscosity (thickness) won't mix properly and may adhere to the walls of the tank preventing correct completion of the pasteurisation process.
'Thicker' products can be prepared in a Frigomat Cream Cooker, contact Taylor UK for more details.



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 ONL, United Kingdom
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Due to continual research and development, these specifications are subject to change without notification - April 2022

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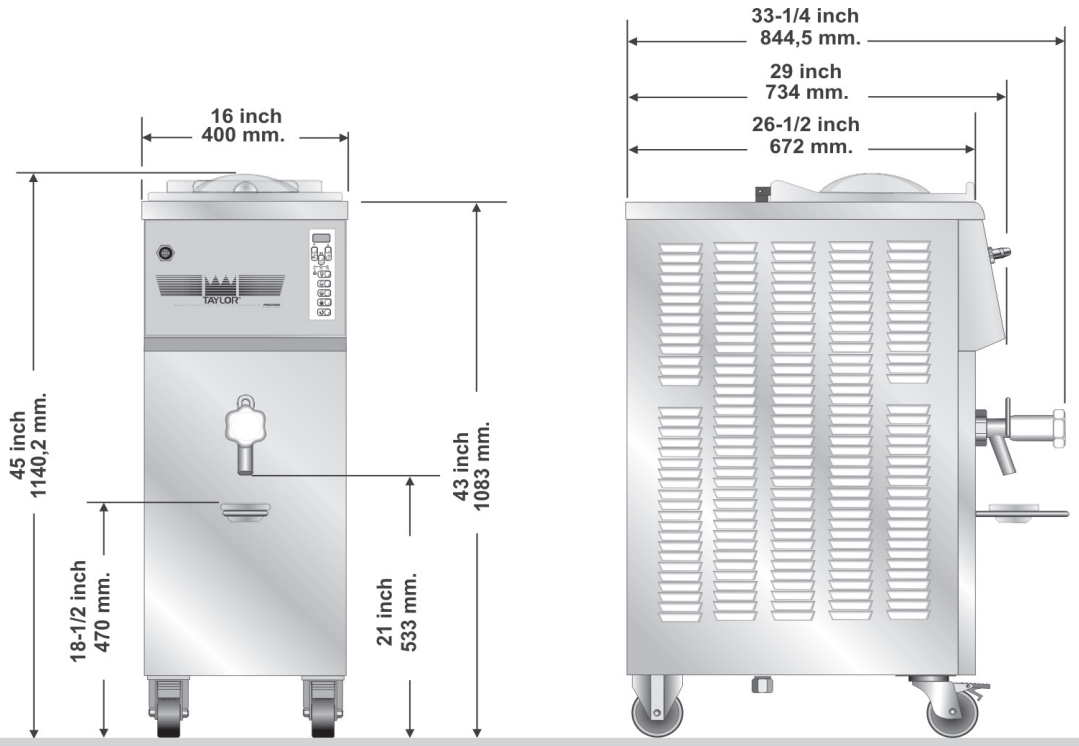
PEB 30





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Section view:



FRIGOMAT PEB 30	SINGLE PHASE	THREE PHASE
External dimensions (WxDxH)	400 x 844 x 1140 mm	
Net weight	160 Kg	
Wall clearance* (sides/back/top)	150 / 305 / 460 mm	
Frigomat Pasteurisers are NOT designed for built-in installation		
Refrigeration system	1x ~3.000 W - R452A (@ -10°C evap. / +45°C cond.)	
Heater	3.0 KW	
Beater motor (No./Power)	1 - 180 W (5/8 HP)	
Cooling	Air or Water	
Cold water supply**	3/4" BSP (22mm) Ø	
Supply water temperature	13 -20 °C	
Supply water pressure	1-3 BAR (15-43 PSI)	
Waste water connection***	3/4" BSP (22mm) Ø	
Voltage	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph
Nominal power	3.5 Kw / 17 amp	3.5 Kw / 7 amp
Circuit breaker	24 amp	10 amp
Isolator socket	32 amp (1P+N+E) 	16 amp (3P+N+E) 



Cylinder-block vat and steel beater.

* Minimum air clearances **MUST** be met to ensure adequate airflow for optimum performance of air cooled machines. Air cooled units should not have the vent of the machine placed against the wall when in operation to allow the escape of warm air.

**ALL machines require a water connection via a suitable WRAS approved inlet hose to a 15mm Mains 'Potable' water supply installed with a WRAS approved 'Check Valve', minimum 1 bar maximum 3 bar pressure, this prior to termination with 'washing machine style' stop valve to suit a 3/4BSP hose fitting. Hoses supplied with the machine are WRAS approved.

***Water cooled machines will require a suitable waste water drain down pipe fitted with a U-bend.

• A dedicated plug socket is required for safe operation. Frigomat equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

Data for air cooled units.



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