



For growing artisanal ice cream producers, this compact unit allows to optimize and speed up operations while maintaining the characteristics of a hand-made product. The ice cream mix is prepared, pasteurized, homogenized and cooled down to go directly to the maturation tank. The control of process and times together with the homogenization ensure the high hygienical and texture quality of the mixture.

Available in size 300 – 600 and 1200 Liter.