



PEB 30

Batch Heat Treatment

Features

The PEB 30 heat treatment machine has been specifically designed for professionals who require mix treatment equipment that is easy to use and extremely reliable. Using a hot process improves mix stability, produces a rich, creamy textured product, and maintains quality frozen product in the display case.

Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

Heat Cycles

Three quick selection push-buttons:

- automatic cycle at 85°C (185°F);
- automatic cycle at 65°C (149°F);
- semi-automatic cycle with regulation of temperature up to 90°C (194°F) and automatic calculation of pause timing according to selected temperature.

Possibility to set the pause timing up to 10 hours.

Preservation Cycle

Preservation at 4°C (39°F) is automatic with the ability to monitor product temperature throughout the cycle.

Semi-automatic cooling/preservation cycle at 4°C (39°F).

Bain-Marie System

Bain-marie system: the indirect heat is evenly transferred through the entire tank surface to prevent the product from burning. It allows the tank to reach temperatures up to 105°C (221°F) while maintaining the characteristics of the product.

Automatic functions

Automatic no-frost function and cycle restart in case of electrical blackout.

Vat

Stainless steel cylinder-block vat with high-precision temperature control through a dip probe. The clear cover allows operator to watch the mixing action. The high-positioned outlet spigot allows the use of large containers to dispense product.

Easy Cleaning

Independent rinse cycle for the spout maintains strictest hygiene after each mix drawing and eliminates flavor carryover. Stainless steel agitator and spout disassemble easily without tools.

Variable Batch Size

High production from 10 kg up to 30 kg (from 9.5 up to 29 quarts), through the automatic control which manages the mix treatment cycle in relation to the type and quantity of product.



IES System

The IES electronic eliminates the phenomenon of the thermal inertia, thanks to a patented system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.

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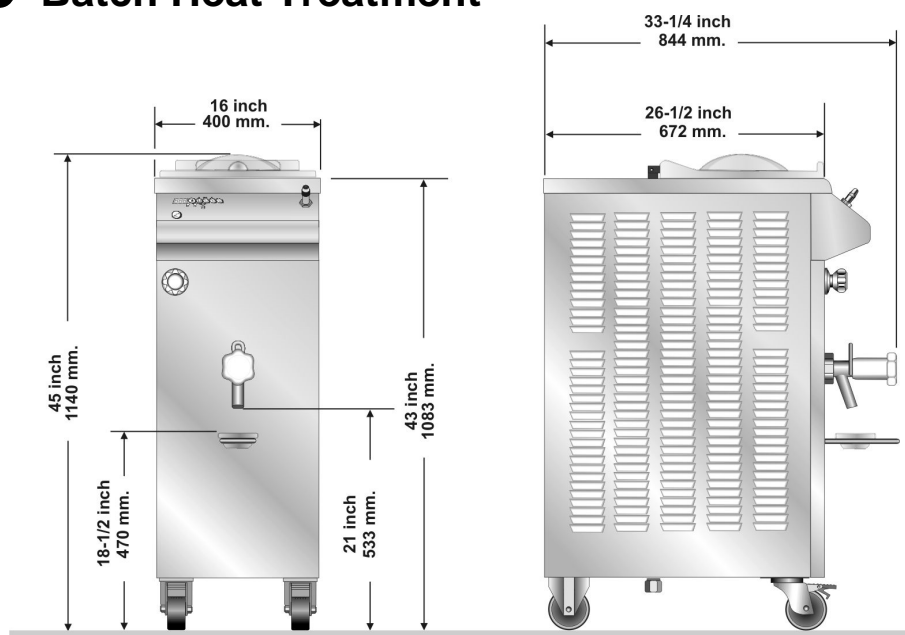
e-mail: info@frigomat.com



Azienda Certificata
UNI EN ISO 9001:2008
Numero Certificato
50 100 5650



PEB 30 Batch Heat Treatment



Weights	lbs.	kgs.
Net	353	160
Crated	424	192
Shipping Volume	cu. ft.	cu. m.
Crated	20.8	0.59

Dimensions	in.	mm.
Width	16	400
Depth	33-1/4	844
Height	45	1140
Counter Clearance: 5" mounted on standard casters.		

Electrical	Maximum Fuse Size	A	kW
400/50/3+N 415/50/3+N Air	T10	6.5	3.5
400/50/3 415/50/3 Water	T10	6.5	3.5
230/50/1 240/50/1 Air	T25	17	3.5
230/50/1 240/50/1 Water	T25	17	3.5

(For exact electrical information, always refer to the data label of the unit)

Optional

Prearrangement for printer connection.

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____

Neutral: ☐ Yes ☐ No Cooling: ☐ Air ☐ Water ☐ NA

Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Frigomat distributor for cord & receptacle specifications as local codes allow.

Reservoir

One, 30 lt. (31.7 quart vat). Clear cover allows operator to watch the mixing action.

Beater Motor

One, 180 W (1/5 HP).

Refrigeration System

One, approximately 3.000 W. R404A (@ - 10°C evap. / + 45°C cond.)

Heater

One, 3 kw.

Air Cooled

Minimum 150 mm (6") on both sides and 300 mm (12") at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections on back panel 1/2" MPT.

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



FRIGOMAT
ISO 9001:2000
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