



PEB 130 LCD

Batch Heat Treatment



Features

The PEB 130 LCD 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 40 kg up to 130 kg (from 38 up to 123 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.

LCD

Interactive "recipes" menu with many programs for ice cream production; the ingredients are automatically recalled during the different phases of the cycle.

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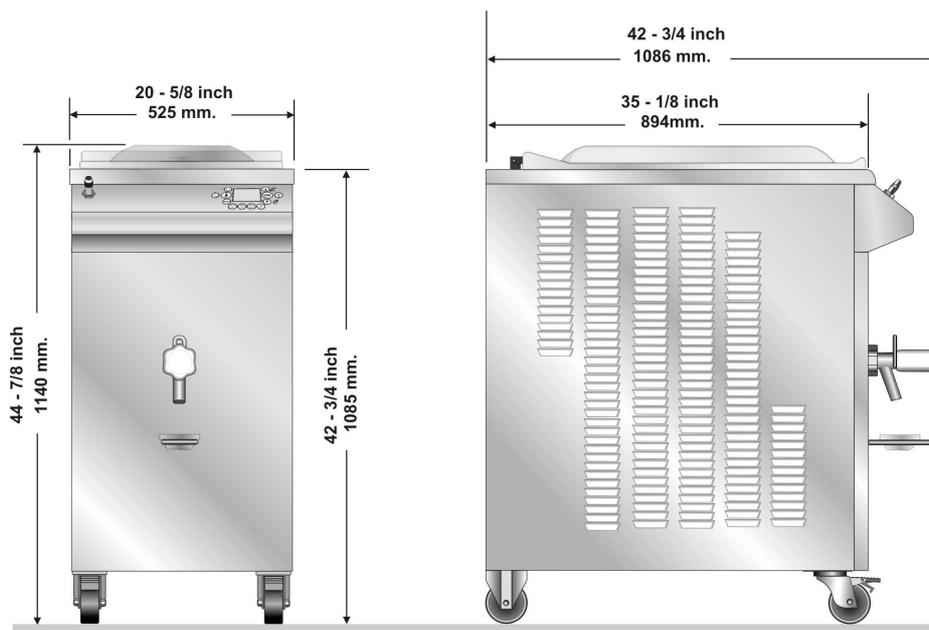
e-mail: info@frigomat.com



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



PEB 130 LCD Batch Heat Treatment



Weights	lbs.	kgs.
Net	544	247
Crated	676	307
Shipping Volume	cu. ft.	cu. m.
Crated	38	1.09

Dimensions	in.	mm.
Width	20-5/8	525
Depth	42-3/4	1086
Height	44-7/8	1140

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	A	kW
400/50/3	T35	20	13
415/50/3			

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

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, 135 lt. (142 quart vat). Clear cover allows operator to watch the mixing action.

Beater Motor

One, two speed beater motor 0.5 kW (0.67 HP) at low speed, 1 kW (1.34) HP at high speed.

Refrigeration System

One, approximately 15.200 W. R404A (@ + 7°C evap. / + 54.4°C cond.)

Heater

One, 12.5 kw.

Water Cooled

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

Optional

Prearrangement for printer connection.

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



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