

EPS

ELECTRONIC PASTEURIZER
FOR ICE CREAM MIXES



COLDELITE

EPS ELECTRONIC PASTEURIZERS COLDELITE

These EPS electronic pasteurizers are easy to use, useful in every ice-cream laboratory to produce ice-cream mixes, and ensure utmost hygiene.

The EPS machines are equipped with automatic programs for:

- 1.pasteurizing milk-cream Mixes at 65°C**
to better conserve the cream aroma in the ice cream
- 2.pasteurizing milk-eggs Mixes at 85°C**
for utmost hygiene in the egg yolk heating treatment
- 3.pasteurizing milk-cocoa Mixes at 90°C**
to guarantee the solubility of the cocoa plant fibers.

After heating, each mixture remains at a high temperature for the time required to complete sanitization: then it gets quickly cooled at 4°C; a sound and visual warning indicates that the cycle has finished. The mix is then kept conserved.

The two basins work contemporaneously, consuming less than that of two single pasteurizers. In the EPS machines the mixes can be conserved for up to 3 days.



EPS 60

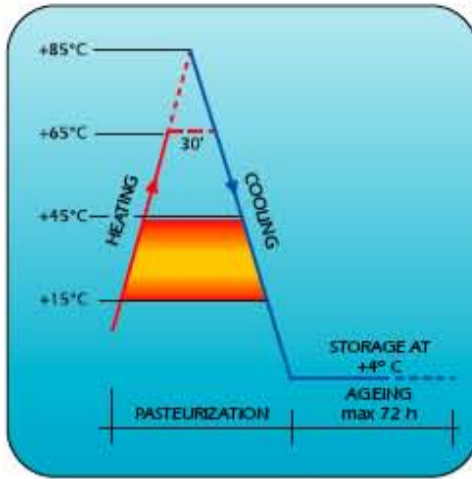


EPS 60+60

MODELL	Production		Electric power*			Installed power kW	Conden- ser**	Dimensions cm			Net weght kg
	Min litres	Max litres	Volt	Hz	Ph			at the base		Height	
								Width	Depth		
EPS 60	30	60	400	50	3	6,5	Water	39	85	103	162
EPS 60+60	2x30	2x60	400	50	3	9,6	Water	70	85	103	300

* Different electric specifications upon request and with price surcharge applied. - ** Air-cooled version available at additional cost. - Performances refer to 25°C external temperature and to 20°C water temperature in the condenser.

TECHNOLOGIE EPS



PASTEURIZATION

In 1864 the French scientist Louis Pasteur discovered that controlled heat treatment could be used to eliminate pathogenic microbes in foodstuffs without destroying the vitamins and proteins, in other words it was possible to sanitize them while conserving the nutritional and organoleptic values.

CONTROL PANEL

Control keys with easy-to-read symbols for immediate interpretation; each pasteurization cycle is continuously monitored on the display, so the operator can follow all of the phases of the process involved in the preparation of the mixes.



TANKS

Extremely compact, made of stainless steel, in a rectangular shape, with covers for pouring in ingredients that meet accident prevention standards. Dry heating and cooling, for constant efficiency, without the deposits from liquid bath systems.

HALF TANK

Command for the partialization of the heating system for working in the low season with half the quantity of mix; this lets you pasteurize 30 litres of mix in each tank perfectly, without wasting energy.



STIRRERS

Made of stainless steel, with mobile blades, suitable for mixing liquid ingredients and designed to easily break up and mix solid ingredients, such as sugar. The stirrers can be removed from the machine without the need for tools and are easy to clean.

TAPS

Easy-to-use to batch the quantity of the mix. For the maximum hygiene, after each extraction the automatic washing is activated to eliminate all the residues of the mix. They can be fully dismantled, washed and inspected.



BLACK-OUT

In a power cut, when the power returns if the temperature of the mix is within the critical band of from 15°C to 45°C, the machine automatically runs the pasteurization cycle again, otherwise it will return to the function it was in before the power cut.

Washing the Machine

Double command water shower tap, to be connected to the hot water supply of the shop, to wash the machine; control lever with "fully open" position for continuous supply; timed safety system that stops the flow every 3 minutes.



COLDELITE EQUIPMENT FOR ARTISAN ICE CREAM

The range of Coldelite machines, strengthened by these two pasteurizers, makes it possible to produce artisan ice-cream production equipment with complete features.

Along with the COMPACTA/RTX combined machines, one or more EPS machines assist the production of two work methods:

- balanced ice creams for taste
- mix supply for frequently used flavors



EPS 60 + COMPACTA 3002 RTX INOX

Product designed and produced in compliance with the UNI-EN-ISO 9001-2000, built in accordance with international health standards and rules; conceived to easily allow to perform quality check routines as established by HACCP rules.

COLDELITE[®]

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