



MixCream 18

For Custard Cream Production and More
Water cooled



Technical features

- Innovative mixing system that reproduces the Pastry Chef's movements
- Transparent upper cover for the control of the process and for the addition of the ingredients at the right moment
- Timed water supply system for cleaning
- At every turn of the stirrer the mix is pushed towards the tank side by the "sail blade" and becomes extremely soft and smooth creams with no lumps
- Double section cooling circuit for total or partial tank cooling
- Patented inverter allows to grant the highest accurate speed of each production phase

Advantages and strengths

- Extremely easy to use, handle and clean
- Excellent quality of the final products thanks to accurate cooking and extraction systems to avoid any overcooking risk.
- Production time saving
- Mixcream can be used also as a gelato bases' pasteurizer
- Multiple programs for different cream preservation





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Air / Air + Water cooled



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