

Continuous Ice Cream Freezer & Accessories.



The new range of CONTINUOUS ICE-CREAM freezer model designed to combine high performance and up-dated technology with simple operation and maintenance.

The continuous freezer can produce extruded and molded ice-cream and can be connected to automatic production line.

The performance of the machine is extremely flexible thus enabling the production of either high overrun (up to 110%) ice-cream or high fat/low overrun premium ice-cream.

THE FEATURES

- Compact model.
- New tropicalised design resulting in high product output.
- The controls are easy to operate.
- Provide piston pumps.
- Overrun adjustment valve to get overrun 60% to 110%.
- Provide Hard-O-Matic control consistency of ice-cream.
- Specially crafted beaters with self aligning plastic blades.
- Attached Hopper with 20lt capacity.
- Independent refrigeration to the hopper, ensures the mix is thoroughly chilled, both during production and during breaks.
- Insulated dispense head with tap to fill up cone cup and large pack from the machine.
- The machine with air cooled condenser.
- Environment friendly “CFC” free refrigerant and “CFC” free thermal insulation.
- Used SS pre-coated sheet for outside cover.

Export by:

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Batch Pasteurizer



Homogeniser



Aging Vat

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Technical Specifications

Continuous Freezer:

Model	Hourly Production	Tank Cap.	Power supply			Installed Power	Condenser	Refrigerant	Dimensions m.m		
			Voltage	Hz.	Ph				k.w.	Width	Depth
Encon	Liter	100% overrun									
CF-60	*60	20	420	50	3	4.2	AIR	R-22	510	1050	1300
CF-150	*150	20	420	50	3	7.0	Water	R-22	1520	760	1575

* The hourly out put may vary depending upon the mix temperature and ambient temperature.

Pasteuriser:

Model	Capacity (Ltr/Bch.)	Dimension (WxDxH)	Power Supply Volt/Ph/Hz	Installed Power (Watt)
50	50	530 x 670 x 1185	415 / 3 / 50	280
100	100	615 x 775 x 1275	415 / 3 / 50	380
150	150	690 x 840 x 1300	415 / 3 / 50	380
200	200	760 x 860 x 1320	415 / 3 / 50	380
250	250	810 x 910 x 1400	415 / 3 / 50	560

Homogeniser:

Model	Capacity (Ltr/Bch)	Dimension (W x D x H)	Power Supply Volt/ Ph / Hz.	Installed Power (Watt)
50	50	500 x 560 x 850	415 / 3 / 50	1500
150	150	520 x 650 x 950	415 / 3 / 50	3000
250	250	570 x 750 x 1000	415 / 3 / 50	3750
500	500	690 x 930 x 1140	415 / 3 / 50	5625

Aging Vat:

Model	Capacity (Ltr/Bch)	Dimension (W x D x H)	Power supply Volt / Ph / Hz.	Installed Power (Watt)
50	50	530 x 775 x 850	230 / 1 / 50	1260
100	100	625 x 1230 x 1010	230 / 1 / 50	1320
150	150	760 x 1045 x 1240	415 / 3 / 50	1820
200	200	790 x 1075 x 1390	415 / 3 / 50	2380
250	250	830 x 1195 x 1390	415 / 3 / 50	2880

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