

Pasteurize machine

MA35L 35 liter

MA60L 60 liter

MA120L 120 liter



MEHEN™ presents

These high performance pasteurizers are computer-controlled machines designed to regulate both high temperature pasteurization at +85 c.d. and low temperature pasteurization at +65 c.d. In addition to ensure the gelato mix is bacteria free, the pasteurizing and ageing process activates and stabilizes the ingredients to improve the taste and texture of the finished product.

Features Include:

- | Power saving design results in the minimum power consumption for both pasteurizing and ageing.
- | Computer controlled, maximum and minimum temperature programmable.
- | Soft-cooking technology results in the mix well cooked, free from burn.
- | Automatically keep fresh function after process is finished.
- | Stainless steel heating elements for circulation of glycol.
- | Up to four alarm temperatures for reminding per cycle.
- | Auto recovery function if power failure during running.
- | Production data print function (optional).
- | Rectangular tank with sloping bottom.
- | Thermometric control with electric probe
- | International accepted gas R404A.

Specifications:

MODEL	Mix Tank	Mix Input		Process	Condenser	Power Type	Installed	Heater	Comp-ressor	Net	Gross
	Cap.	Min.	Max.	Time*			Power			Wt.	Wt.
	Liter	Liter	Liter	minutes			Volt/Hz/Phase	Kw	Kw	Kw/H.P.	Kg
MA35L	35	12	35	120	W/A**	230/50,60/1	4,50	3,6	1,29 / 1,75	155	330
MA60L	60	16	60	120	W/A**	400(220)/50,60/3,1	6,20	5,4	2,02 / 2,75	245	355
MA120L	120	20	120	120	W/A**	400(220)/50,60/3	8,90	8,0	3,68 / 5,00	340	355

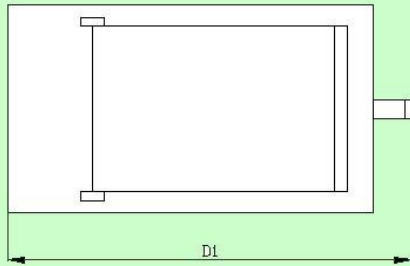
* The process time depending on the mix used and the cooling condition.

** W/A, water-cooled/air-cooled.

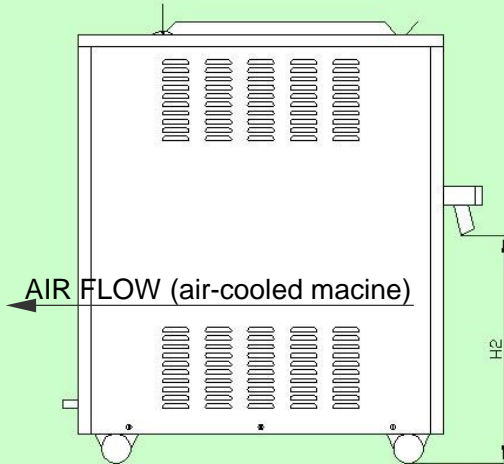
MA35L, MA60L, MA120L



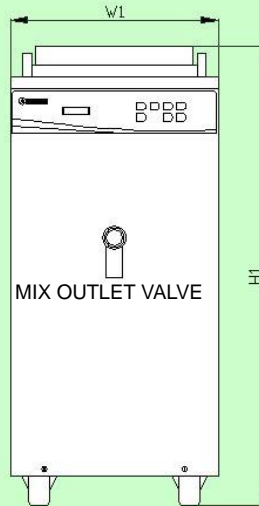
Soft-cooking-technology results in 100% mix safe.
Auto-recovery function after power failure. Optional
production data print function.



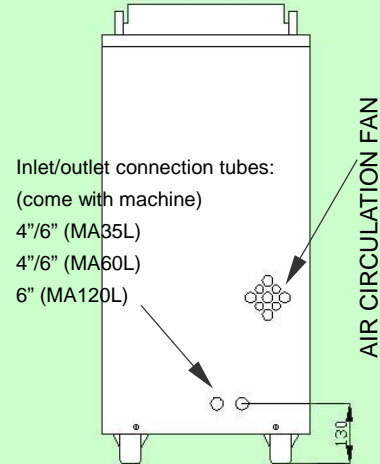
PLAIN VIEW



SIDE VIEW



FRONT VIEW



REAR VIEW

Unit: mm

MA35L: W1=490, D1=1010, H1=1050, H2=590
MA60L: W1=490, D1=1010, H1=1180, H2=590
MA120L: W1=740, D1=1140, H1=1250, H2=550

Water consumption per cycle: 125 ltr/MA35L; 240 ltr/MA60L; 450 ltr/MA120L
Running Amps: single phase 26 Amps / MA35L; 32 Amps / MA60L
three phase 12 Amps / MA35L; 16 Amps / MA60L; 25 Amps / MA120L
Packing Size: =1.1x0.7x1.3=1.0cbm/MA35L; 1.1x0.7x1.4=1.1cbm / MA60L; 1.3x1.0x1.5=2.0cbm/MA120L
Number of feeders: 1

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____

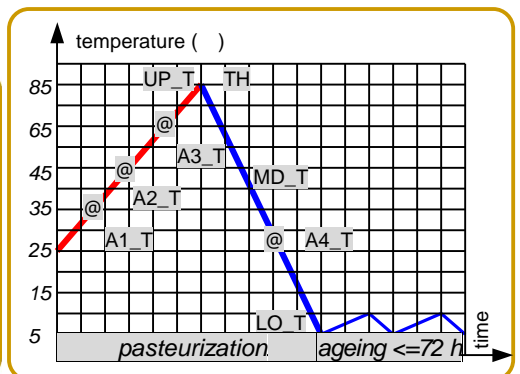
Neutral: Yes No

Cooling: Air Water NA

Options: _____



outlet valve, dasher and mix tank



working progress

MEHEN™ manufactures a complete line of frozen dessert production equipment: batch freezers, pasteurize machines, blast freezers, mix boilers, combo machines (pasteurize + batch freezer, all in one), water chiller, display cabinets and soft serve freezers etc.

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