



241

STEEL

Single flavor counter top machine to produce soft ice cream and frozen yogurt.
Top Performance



Pump or gravity fed, the highest performances for the most demanding customers

High efficiency components

Achieve the top performances and non-stop production

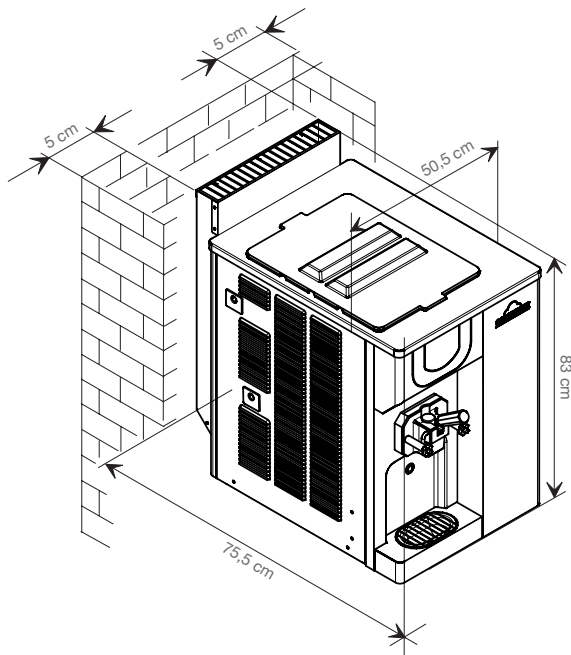
New charming look

Introduce a touch of class with the new stainless steel front panel

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





The above dimensions refer to the air cooled version. Water cooled model is without rear chimney

Optional configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Single portions dispensing head

With interchangeable nozzles to make single portions and delights



Self closing device

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Only You

Customize your machine with your colours and logo



Wash Kit

Optional tap above the tank to facilitate the cleaning operations

241 STEEL	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
P G	1	Pump Gravity	350* 300*	12 18	1,75	2,9	10	400/50/3**	Air/Water	R404	140 130

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Stainless steel pressurized gear pump (P model)

Independent pump transmission (P model)

Gravity fed system (G model)

Tank agitator

Tank rubber lid

High efficiency beater

Adjustable ice cream flow

Direct expansion cooling cylinder

Defrost system

Rear panel chimney (air cooled version)

Benefits

With stainless steel gears, the pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Helps to extend the pump and gears life and allows flexibility and maximum performance

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Prevents product stratification and helps to reduce foam by maintaining a fluid consistency

Light and handy. It facilitates the cleaning and filling operations

Stainless steel beater (P model) for a soft and creamy product. POM beater (G model) for a firm and dry product

Adjustable product flow to meet your specific dispensing speed and volume requirements

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Possibility to heat the cylinders to simplify the cleaning procedure

Allows space optimization and to place one machine besides the other