

ROBOcream - RT51A

Multifunction Machines for Confectionary and Gastronomy
variable agitator speed, gelato density control, gear motor protection and
energy saving – *Inverter Technology*



RT51A

Table top version



Trolley on request

Adjustable agitator speed in all programs

52 programs that includes:

Mixing program; for mixing, whipping, washing ...

Freezing programs; allows to choose the ideal cycle, depending on the kind of mix used (milk, fruit ingredients). For making gelato, sorbet, slush...

- maximum capacity 2 liters (approx 2,3 kgs) per cycle (in approx 9 minutes).

Pasteurizing programs; high, medium, low, chocolate programs. For the pasteurizing of ice cream mixes; heating of the mix up to 95°C, and the following cooling down to 4°C. An acoustic signal informs you about the end of the whole cycle. Now the aging/conservation cycle starts, the constant temperature of the mix will be 4°C. The stirrer can be used continuously or intermittently. The cycle works completely automatically also in case of a black out. High pasteurization 85°C with cooling down 4°C of 5 Lts ice cream mix in 50 minutes

Pasto-freezing program; for the heating of the mix up to 95°C, and immediately batch freezing until the desired consistency.

Free programs; allows to create the recipes by modifying the following parameters:

- heating temperature (for recipes up to 105°C approx)
- cooling temperature (for recipes up to -9°C approx)
- the time of pause at the high temperature
- the stirrer on/off during the heating and the cooling phase

For preparing custard cream, jams, pasta bigne, gelatine, pâte à choux, rice for pastry, béchamel sauce, sauces....

Model	RT51A
Bowl capacity L	6
GELATO DETAILS	
Min liquid quantity per batch introduced (L) / (kg)	1 / 1,15
Max liquid quantity per batch introduced (L) / (kg)	2 / 2,3
Min quantity per batch produced (L)	1,3
Max quantity per batch produced (L)	2,6
Max Hourly gelato produced (L) / (kg)	15 / 13,8
PASTEURIZING DETAILS for ice cream mix or custard cream	
Production in 50 minutes kg.	5
Min quantity per cycle kg.	1,5
Max quantity per cycle kg.	5
PASTO-FREEZING (heating up to 85°C)	
Min liquid quantity per batch introduced (L) / (kg)	1 / 1,150 (in 20 minutes)
Max liquid quantity per batch introduced (L) / (kg)	2 / 2,3 (in 35 minutes)
TECHNICAL DETAILS	
Condenser (A)	air
Standard voltage	230V – 50Hz – 1pH
Power W	1700
Net weight	58
Dimensions L x W x H mm	435 x 605 x 595

The production may vary in relation to the temperatures and type of products