


PASTEURIZER P9000

YOGURT MAKING UNITS 140 > 480 jars

Our models are manufactured with specifications identical

- ✓ suitable for food contact
- ✓ stainless steel fabrication (yogurt maker)
- ✓ anodized aluminium fabrication(P9000)

PASTEURIZER P 9000


|  SPECIFICATIONS | °C MAX | POWER DIM. mm | WEIGHT |
|--|--------|------------------------------|---------|
| bain marie heating system Removable internal vat volume max : 21 Lt | 95 °C | 2300 w - 230V Ø 360 x 420 | 9,50 kg |



10 Lt of pasteurized milk

80 yogurts 125 gr



| MODEL |  FUNCTION | °C MAX | POWER DIM. mm | WEIGHT |
|--------------------------|--|---------------|-----------------------------------|--------|
| Y 140 4 racks | maturation | 50 °C | 300 w - 230V 600 x 520 x 870 | 90 kg |
| Y 300 8 racks | maturation | 50 °C | 300 w - 230V 600 x 520 x 1 380 | 110 kg |
| Y 480 12 racks | maturation cooling | 50 °C 4 °C | 500 w - 230V 820 x 700 x 2050 | 140 kg |