

# H-M ICE-CREAM MACHINE



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## USE

The Ice-cream machine is designed to make any kind of ice-cream by freezing the product mixture. This is one of the most important stages in the production of a quality ice-cream. During this process, two important changes take place in the mix:

- The addition of air by vigorous beating of the product, until the proper texture is achieved.
- Fast freezing of water in the mixture, in order to form small ice crystals.

During the process, the temperature of the mix drops from its preserving temperature (2°C.) to ice-cream temperature (-7°C), when its texture changes from a liquid to a semi-solid (ice-cream texture). The process takes about ten minutes.

## CONSTRUCTION

The machine is constructed of 18/8 AISI-304 standard stainless steel throughout. All models incorporate wheels so that they can be moved easily. The beater blades are made of alimentary grade plastic. They can be disassembled and they are operated by a motor

The gas compressor is semi-hermetic and it is assembled at the bottom of the machine. The side bodyworks have a ventilation grille for the refrigeration circuit.

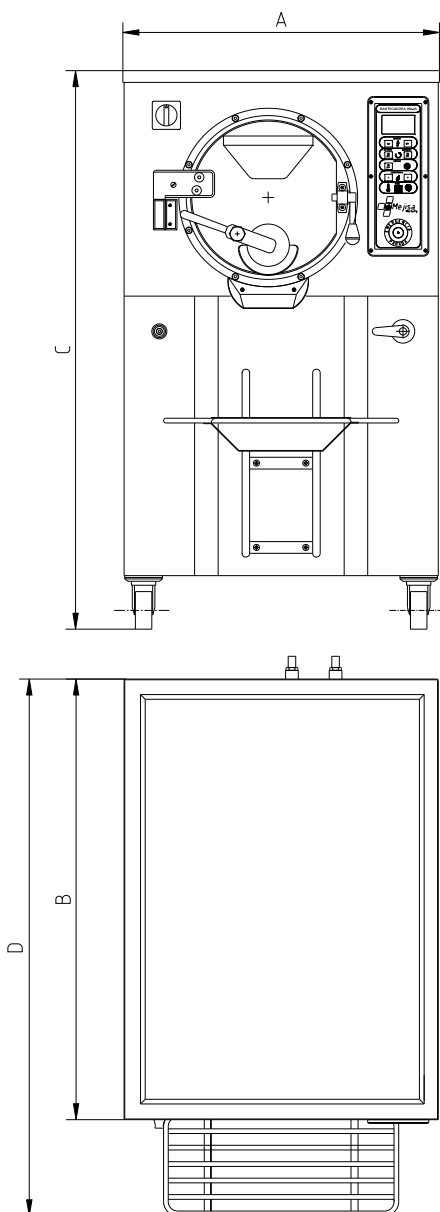
## OPERATION

The process begins by starting up the beater blades and then the refrigeration circuit. It can be controlled using temperature or time, so the consistency of the ice-cream can be regulated, either in degrees or in minutes.

The motor has two velocities; a slow one to produce the cream and a fast one to extract the product.

## NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.



## CHARACTERISTICS

MODEL	H-M 10				H-M 20			
	A	B	C	D	A	B	C	D
MEASUREMENTS (mm)	505	797	1100	1005	675	945	1190	1150
COMPRESOR POWER (kW)	1'5				3			
EMULSIFIER POWER (kW)	Slow speed		Fast speed		Slow speed		Fast speed	
	2'2		3'3		2'6		5	
TOTAL POWER (kW)	4'8				8			
VOLTAGE AT 50 Hz. (Volts)	230 / 400 (three-phase)							
TANK VOLUME (litres)	16				36			
COOLING GAS	R-507A							
PROCESSING TIME (minutes)	10 (by way of guidance)							
NET WEIGHT (kg)	270				380			

## MECÁNICA JIJONENCA, S.A.

MANUFACTURE AND INSTALLATION OF MACHINERY FOR THE FOOD INDUSTRY AND PRESSURE DEVICES  
POLIGONO INDUSTRIAL SEGORB, S/N. – TEL. 96 561 05 85 / 96 561 07 82 – FAX. 96 561 06 52

www.mejisa.com – e-mail: info@mejisa.com  
03100 JIJONA (ALICANTE)

