

# VERTICAL BATCH FREEZER H-MV



## VERTICAL BATCH FREEZER H-MV

**Mejisa** launches one of its most and long awaited products, a significant step forward for both the most demanding ice-cream sellers and people willing to start off in the fascinating world of ice-creams.

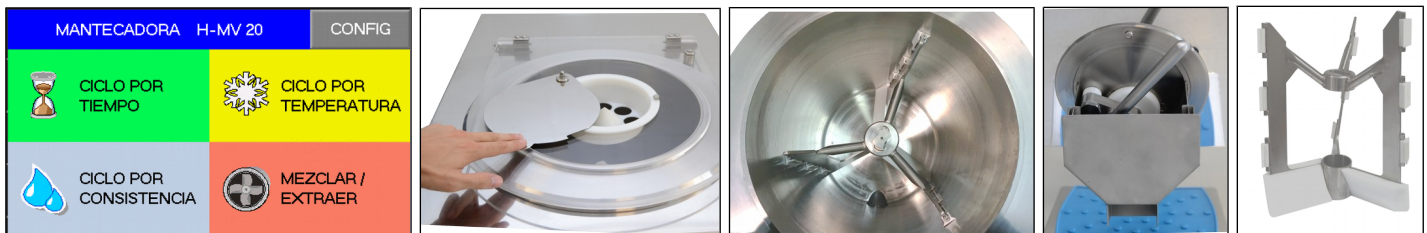
Allowing the production of a quality product in a simpler way is one of the most valuable assets of the **vertical batch freezer**. Operating the device is easy and intuitive. Temperature, time and the mixer blades' speed are all controlled through a touch-screen. The possibility of modifying the emulsifier speed allows to prepare different products.

Another one of its main characteristics is the possibility of simply adding to the mix small solid pieces (fruit, nougat, cookies, biscuits, chocolate...) without breaking them, by only introducing them through the gate at the top. It is a see-through gate, so the state of the mix can be controlled permanently.

In addition to ice-creams, the **vertical batch freezer H-MV** can also make perfect crushed ice drinks. On the front of the machine there is an outlet allowing the product to fall directly into the tray.

It is provided with a cleaning tap that makes the cleaning of the machine easier and more comfortable. In addition, the mixer blades are not screwed, so they can be removed and re-attached easily.

The **vertical batch freezer H-MV** is one of the most robust, reliable and consistent machines in the market, with the guarantee of **Mejisa's** after-sales technical support. Don't miss out on this opportunity and make a qualitative leap in the manufacturing of ice-creams process.



CHARACTERISTICS		H - MV 10	H - MV 20
MEASUREMENTS (width x height x depth)	mm	597 x 1150 x 939	630 x 1240 x 960
PRODUCTION CAPACITY	litres	Ice-cream 3 - 10 Crushed ice drinks 6 - 18	Ice-cream 7 - 20 Crushed ice drinks 10 - 30
COMPRESOR POWER	kW	4	7
EMULSIFIER POWER	kW	4	5,5
VARIABLE EMULSIFIER SPEED	r.p.m.	30 - 210	30 - 210
MAXIMUM POWER	kW	8	12,5
VOLTAGE AT 50 Hz.	Volts	400 (three-phase)	400 (three-phase)
TANK VOLUME	litres	18	30
COOLING GAS		R-507A	R-507A
PROCESSING TIME	minutes	10 (aprox.)	10 (aprox.)
NET WEIGHT	kg	293	360

### MECÁNICA JIJONENCA, S.A.

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)

