



LA NUOVAGEL

THE EVOLUTION OF ICE CREAM



NUOVAIR

INNOVATORS OF REFRIGERATION

LA NUOVAGEL SRL

Via Padania 9C, 31020 San Vendemiano (TV) - Italy

www.lanuovagel.com | www.nuovair.com

info@lanuovagel.com

T. +39 0438 489097

F. +39 0438 488807

C.F. e P.IVA 04839590264 REA TV-402560 CAP. SOC. € 10.000,00 i.v.



LANUOVAGEL

0.4 PASTEURIZERS

Enjoy maximum flexibility and simplicity when customizing the pasteurization process. Program the speed at different temperatures and achieve a perfectly emulsified ice cream base.

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- UP TO 70 L OF MIXTURE FOR THE PS70; 130 L FOR THE PS130.
- AUTOMATICALLY STARTS THE EMULSIFICATION ONCE AT TEMPERATURE (65 °C).
- EXPELS THE MIXTURE AT HIGH SPEED FOR GREATER UNIFORMITY.
- SHORTER HEATING AND COOLING TIMES.



PS 70

PS 130

DIMENSIONS	KG	V/Hz
41x95,5x100H	200	400/50 Hz/3Ph

DIMENSIONS	KG	V/Hz
56,5x103x100H	270	400/50 Hz/3Ph

CONDENS.	LT.	MIN-MAX	P.max(Kw)
WATER		30/70	6,5

CONDENS.	LT.	MIN-MAX	P.max(Kw)
WATER		60/138	11

ICE CREAM EQUIPMENT AND MACHINERY