

## **BATCH FREEZER**

"Technology Innovation"





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## 企业介绍 COMPANY INTRODUCTION

青岛益达制冷设备有限公司拥有一个充满青春活力和创造力的团队。不断成长壮 大的团队源于创建者的热情和美好的企业愿景。

青岛益达制冷设备有限公司富有底蕴的核心价值观:能力、激情、灵活性和天生的进取心。

我们时刻关注每一位客户,对客户进行帮助和全方位的服务,使客户的满意度不 断在提升。

多年来,在产品研发上的持续投入使青岛益达制冷设备有限公司可以为客户提供 全系列技术先进的专业冰淇淋设备。我们为客户提供高效、高技术水平及具有审 美观的解决方案,以满足全球市场的需求。

Qingdao Easy Best Equipment Co., Ltd is mainly a team of skilled and dynamic people. A young and strong group born from the entrepreneurial vision and passion of its founder.

Core values that distinguish Qingdao Easy Best Refrigeration Equipment Co., Ltd are: competence, passion, flexibility and the innate Ambition to improve.

Our main concern is the satisfaction of our valued customers granting them a complete assistance and full service.

The continuous investment in R&D allows Qingdao Easy Best Refrigeration Equipment Co., Ltd to offer a wide range of technologically advanced products. We supply new efficient, technological and aesthetic solutions to meet the demanding needs of the global market.







ISO9001:2000











## VERTICAL BATCH FREEZER IC2/3 RANGE

该款冰淇淋机设计受雪芭机的启发,结合现代科技;使我们可以在保持传统方法的基础上快速和简单的制作GELATO.

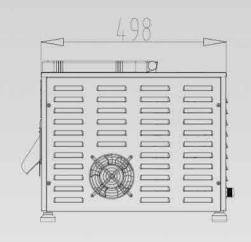
泰珂玛IC系列冰淇淋凝冻机意味着永恒的品质和成功的结果。

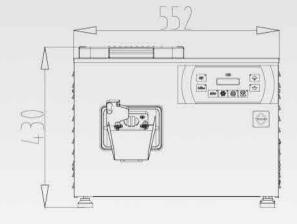
The project of this machine was directly inspired by the sorbettiera machine and thanks to the modern advanced technology, today we can make gelato in a fast and easy way by preserving the old tradition of the ancient technique.

IC batch freezers by Tecmach are synonymous of long lasting quality and successful results.



型号		
MODEL.	IC2	IC3
尺寸 DIMENSIONS	552x498x430	552x498x430
净重/毛重(kg) WEIGHT NET/GROSS KG	65/75	65/75
电源V/ph/Hz VOLTAGE V/ph/Hz	220-240/1/50	220-240/1/50
功率 ( W ) POWER (W)	1000	1000
落地式/桌上型 FREE-STANDING(F) / TABLE TOP (T)	T	Ť
缸体容积 CAPACITY	5	5
原料投放(最少/最多) INPUT (MIN/MAX)	1/2	1/2
每批时间(分钟) CYCLE TIME (min)	15-20	15-20
产能 ( 升 ) HOURLY PRODUCTION (It)	6-8	6-8
风冷 AIR COOLING	<b>V</b>	<b>√</b>
水冷 WATER COOLING		





台式机专为要求空间小、产量小的客户设计,特别适用于酒店、酒吧、咖啡店等场所。

Table top machine for small specific needs for gelato Chefs. Designed specifically for restaurants or bars.

<sup>\*</sup>原料温度/Ingredients temperature 4℃

<sup>\*</sup>环境温度/Environment temperature 25℃



### 刮刀 Scraper

带弹性且可灵活拆卸的刮刀在生产过程中与冰淇淋机冷冻 缸紧密接触,使搅拌更加完美。

Removable and flexible agitator blade touches the cylinder of the batch freezer to have a perfect mix during the working process.



### 垂直缸桶 Vertical Cylinder

垂直缸桶设计,在生产过程中我们可以随时查看冰淇淋的状态,方便添加后续所需要的冰淇淋原料。

The vertical cylinder we can constantly see the evolving of gelato during its processing and it is easy to add further ingredients.



#### 控制面板 Display

微电脑数字控制系统简单易操作,界面可中英文切换,内 置时间和温度两种控制模式,客户可根据需要进行选择。

Digital microcomputer is easy to operate. Two set languages with the possibility to set the machine by timing or by degree to have a precise control of final product.



该机型配备全封闭进口品牌压缩机:高效、低耗、低噪音。

Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.



#### **BATCH FREEZER IC2**

这款设备的特点是前部不带出料口,冰淇淋制作完成后 可直接存放在里面,因此该设备具有冰淇淋凝冻机和冰 淇淋展示柜两种功能。

The peculiarity of this machine is the front panel, no extract door, this machine has got 2 functions: one as batch freezer, one as showcase.



#### **BATCH FREEZER IC3**

前出料口设计,方便出料、随意造型。

The front panel door designing, Convenient discharging and random modeling.









IC3系列冰淇淋凝冻机制冷系统冷却方式为风冷,制冷剂为环保冷媒 R404A,能够在环境温度30℃,湿度60RH%的条件下正常工作。

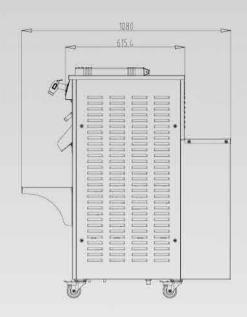
The range of Ic3 batch freezer is available with air cooling with R404A gas refrigeration and climatic class C/RH %, TEMPERATURE 30°C, HUMIDITY 60%.

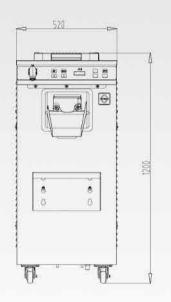


# VERTICAL BATCH FREEZER IC5/8 RANGE



硬冰机系列 BATCH FREEZER IC5/8		
型号 MODEL	IC5	IC8
尺寸 DIMENSIONS	520×1080×1200	520×1080×1200
净重/毛重(kg) WEIGHT NET/GROSS KG	184/204	195/215
电源V/ph/Hz VOLTAGE V/ph/Hz	400/3/50	400/3/50
功率 ( W ) POWER (W)	3600	4000
落地式/桌上型 FREE-STANDING(F) / TABLE TOP (T)	F	F
缸体容积 CAPACITY	12	14.5
原料投放(最少/最多) INPUT (MIN/MAX)	3/5	5/8
每批时间(分钟) CYCLE TIME (min)	15-20	15-20
产能 ( 升 ) HOURLY PRODUCTION (It)	15-20	20-30
风冷 AIR COOLING	4	<b>V</b>
水冷 WATER COOLING	<b>√</b>	<b>√</b>





该机型为落地式专为要求产量中等的客户设计,特别适用于冰淇淋店、甜品店等场所。

Free-standing machine for medium specific needs for gelato Chefs. Designed for those who desire to open a gelato shop.

<sup>\*</sup>原料温度/Ingredients temperature 4℃

<sup>\*</sup>环境温度/Environment temperature 25℃



### 刮刀 Scraper

带弹性且可灵活拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触,使搅拌更加完美。

Removable and flexible agitator blade touches the cylinder of the vertical batch freezer to have a perfect mix during the working process.



### 垂直缸桶 Vertical Cylinder

垂直缸桶设计,在生产过程中我们可以随时查看冰淇淋的状态,方便添加后续所需要的冰淇淋原料。

The vertical cylinder we can constantly observe the evolving of gelato during its processing and it is easy to add further ingredients.



#### 控制面板 Display

微电脑数字控制系统简单易操作,内置时间控制模式。 Digital microcomputer easy to operate by timing set.



制冷系统配备全封闭进口品牌压缩机:高效、低耗、低噪音。

Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.



#### **IC5/8 RANGE**









IC5系列冰淇淋凝冻机制冷系统冷却方式为风冷或水冷可选,制冷剂为环保冷媒R404A,能够在环境温度30℃,湿度60RH%的条件下正常工作。

The range of Ic5 batch freezer is available with air or water cooling with R404A gas refrigeration and climatic class C/RH %, TEMPERATURE 30°C, HUMIDITY 60%.



该机型配备热气融霜系统,以防止出现冻缸现象。

The Ic vertical batch freezer is equipped with a switch to release a hot gas in case of frozen cylinder.



配置万向带刹车活动脚轮,方便移动。

Direction wheels with brake for easy moving.



## VERTICAL BATCH FREEZER EBG2 RANGE

EBG2配备有2个缸桶,常用于冰淇淋店、西餐厅等场所。该款产品的特点是不仅能展示怎样制作 冰淇淋,还兼有存储冰淇淋的功能。控制系统有时间和温度两种控制模式,随时为您的客户提供 最美味的冰淇淋。

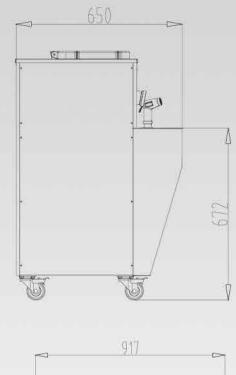
这款设备同时具有冰淇淋凝冻机和展示柜的功能,所以我们使用它就不需要再购买其他产品。

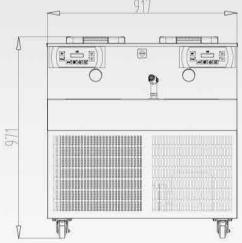
This machine appears with 2 tanks and it is usually placed inside gelato shop or more often in restaurants. The peculiarity of this machine is not only the style of making and showing how to make gelato, but also the technology inside. In fact this machine works by time and by degree offering always the most tasteful gelato to your customers.

By using this kind of machine we don't need any further equipment because it works both as batch freezer and showcase at the same time.



917x650x971 130/150 220-240/1/50 2000
220-240/1/50
2000
F
5 x 2
1×2/2×2
15-20
(6-8) x2
<b>V</b>





该设备为落地式专为要求中小产量的客户设计,特别适用于酒店、酒吧、咖啡店等场所。

Free-standing machine for small- medium specific needs of gelato Chef. Especially design for restaurants or bars.

<sup>\*</sup>原料温度/Ingredients temperature 4℃

<sup>\*</sup>环境温度/Environment temperature 25℃







### 刮刀 Scraper

带弹性且可灵活拆卸的刮刀在生产过程中与冰淇淋机冷冻缸 紧密接触,使搅拌更加完美。

Removable and flexible agitator blade touches the cylinder of the batch freezer to have a perfect mix during the working process.

### 垂直缸桶 Vertical Cylinder

垂直缸桶设计,在生产过程中我们可以随时查看冰淇淋的状态,方便添加后续所需要的冰淇淋原料。

The vertical cylinder we can constantly observe the evolving of gelato during its processing and it is easy to add further ingredients.

#### 控制面板 Display

微电脑数字控制系统简单易操作,界面可中英文切换,内置时间和温度两种控制模式,客户可根据需要进行选择。 EBG2配备有2个可单独使用的缸桶。

Digital microcomputer is easy to operate. Two set languages with the possibility to set the machine by timing or by degree to have a precise control of final product. Two verticals cylinders, complete independence during the working process.

#### 直接存放 Direct Storage

冰淇淋制作完成后可直接存放在里面,因此该设备具有冰 淇淋凝冻机和冰淇淋展示柜两种功能。

The peculiarity of this machine is the front panel, no extract door, this machine has got 2 functions: one as batch freezer, one as showcase.



#### VERTICAL BATCH FREEZER EBG2









EBG2系列冰淇淋凝冻机制冷系统冷却方式为风冷,制冷剂为环保冷媒 R404A,能够在环境温度30℃,湿度60RH%的条件下正常工作。

The range of Gx2 batch freezer is available with air cooling with R404A gas refrigeration and climatic class C/RH %, TEMPERATURE 30°C, HUMIDITY 60%.



设备带有水龙头方便清洗。

Tap for easy clean.



我们为您提供其他定制选项如:层架、玻璃罩、灯等。还可按照客户图纸 要求定制。

We offer you a large variety of options for customization: shelves, protective glass and lights. Customized graphic upon request.



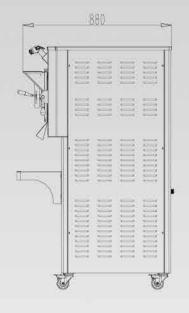
## HORIZONTAL BATCH FREEZER MASTER20/30/40 RANGE

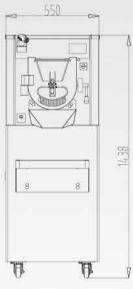
横桶冰淇淋凝冻机叫做MASTER是我们冰淇淋凝冻机系列中最新产品。凭借专业、先进和 人性化的设计,使其成为极具吸引力的产品,能使冰淇淋大师得目标得到完美呈现。

The horizontal batch freezers called Master is the new latest product introduced in our range. It is a professionally advanced and user-friendly machine with appealing looking, allowing gelato chefs reach their target.



硬冰机系列 BATCH FREEZER MASTER20/30/40			
型号 MODEL	MASTER 20	MASTER 30	MASTER 40
尺寸 DIMENSIONS	550x880x1438	550x880x1438	550x880x1438
净重/毛重(kg) WEIGHT NET/GROSS KG	230/270	250/290	270/300
电源V/ph/Hz VOLTAGE V/ph/Hz	400/3/50	400/3/50	400/3/50
功率 ( W ) POWER (W)	3600	4000	4000
落地式/桌上型 FREE-STANDING(F) / TABLE TOP (T)	F	F	F
缸体容积 CAPACITY	10	15	20
原料投放(最少/最多) INPUT (MIN/MAX)	3/5	5 / 7.5	7 / 10.5
每批时间(分钟) CYCLE TIME (min)	10-15	10-15	10-15
产能(升) HOURLY PRODUCTION (It)	28-40	42-60	56-84
风冷 AIR COOLING	√	4	<b>V</b>
水冷 WATER COOLING	<b>V</b>	Ą	4





该机型为落地式专为要求产量中等、大批量需求的客户设计,特别适用于冰淇淋店、甜品店等场所。

Free-standing machine for medium- large specific needs for gelato chefs. Designed for those who desire to open a gelato shop.

<sup>\*</sup>原料温度/Ingredients temperature 4℃

<sup>\*</sup>环境温度/Environment temperature 25℃



### 刮刀 Scraper

带弹性且可灵活拆卸的刮刀在生产过程中与冰淇淋机冷冻缸紧密接触,使搅拌更加完美。

Removable and flexible agitator blade touches the horizontal cylinder of the batch freezer to obtain a perfect mix during the working process.



#### 304不锈钢 **304 Stainless Steel**

人性化设计,款式新颖,所有面板材质为304不锈钢。

User- friendly design, with 304 stainless steel structure.



### 控制面板 Display

PLC触摸屏设计,简单易操作,操作界面可中英文切换, 内置三种冰淇淋制作程序,为客户提供最优质的产品。

PLC with touch screen is easy to operate. Two sets languages and three different working programs, to offer you a maximum quality product.



制冷系统配备全封闭进口品牌压缩机:高效、低耗、低噪音。

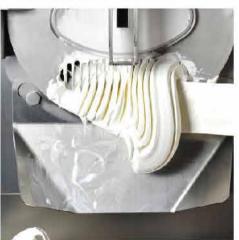
Equipped with hermetic compressor: High refrigeration capacity, low consumption and low noise level.



#### MASTER20/30/40 RANGE

MASTER系列有不同产能的产品以满足不同客户的需求。

The machine features different capacities in order to satisfy all requirements of the customer.









MASTER系列冰淇淋凝冻机制冷系统冷却方式为风冷或水冷可选,制冷剂为环保冷媒R404A,能够在环境温度30℃,湿度60RH%的条件下正常工作。

The ranges of Masters are available with air of water cooling with R404A gas refrigeration and climatic class C/ RH %, TEMPERATURE 30°C, HUMIDITY 60%.



设备带有水龙头方便清洗。

Tap for easy clean.



配置万向带刹车活动脚轮,方便移动。

Direction wheels with brake for easy moving.



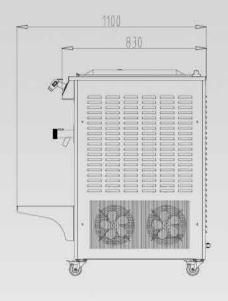
## PASTEURIZER MACHINE PAST30/60/120 RANGE

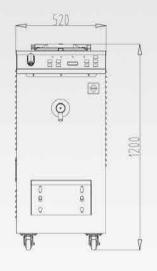
路易·巴斯德先生发现了加热杀菌的过程。他1822出生在法国Jura省的Dole。那时候酒的贮存是个大难题,严重影响了制酒公司的发展,拿破仑三世要求巴斯德先生想办法解决这个问题。巴斯德先生于1864去阿尔布瓦开始研究这个问题,发现酒的变质是由微生物细菌导致的,细菌只能在高于55℃的高温中才可以被消灭。许多年后,该方法也被用于牛奶、啤酒杀菌。

We owe the diffusion of heat process to Mr. Louis Pasteur. He was born in 1822 in Dole, in the province of Jura, France. Napoleon III asked Pasteur to investigate the disease that was affecting the local wine, because it was damaging economically all wines companies. Mr. Pasteur went to Arbois in 1864 to study the problem, finding out that the disease was caused by microorganisms that could only be killed by keeping wine temperature above 55C degrees for a few minutes. Years later, this system was also applied to milk and beer to sterilize them.



巴氏杀菌机系列 PASTEURIZERS RANGE			
型号 MODEL	PAST 30	PAST 60	PAST 120
尺寸 DIMENSIONS	520x1100x1200	520x1100x1200	1000x1100x1200
净重/毛重(kg) WEIGHT NET/GROSS KG	160/180	200/230	260/280
电源V/ph/Hz VOLTAGE V/ph/Hz	400/3/50	400/3/50	400/3/50
功率 ( W ) POWER (W)	3000	8000	16000
落地式/桌上型 FREE-STANDING(F) / TABLE TOP (T)	F	F	F
缸体容积 CAPACITY	40	70	135
原料投放(最少/最多) INPUT (MIN/MAX)	10 / 30	20 / 60	40 / 120
每批时间(分钟) CYCLE TIME (min)	120	120	120
产能 ( 升 ) HOURLY PRODUCTION (It)	30	60	120
风冷 AIR COOLING	√		
水冷 WATER COOLING		Ą	1





#### 巴斯德先生发现了加热杀菌,该方法不会破坏食物的营养成分。 采用巴氏杀菌机杀菌,不仅可以安全卫生的杀灭细菌,而且利于原料的完美混合。

Mr. Pasteur discovered a process to kill all food bacteria by using the heating system, without damaging the nutritional properties of food itself.

By using the pasteurizer machine grants not only a hygienically safe mixture, but also a perfect balance among all ingredients.

<sup>\*</sup>原料温度/Ingredients temperature 4℃

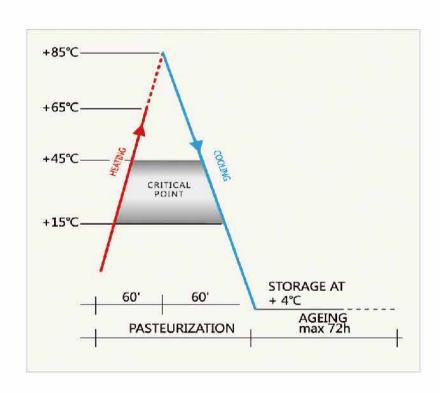
<sup>\*</sup>环境温度/Environment temperature 25℃



#### 控制面板 Display

微电脑数字显示控制系统,操作简单,内置加热、杀菌、冷却的工作程序。

Digital microcomputer easy to operate shows the scheme of heat and cooling sterilization.



#### 技术指标 Technical Index

杀菌温度可以在65℃至85℃之间进行调整。加热、杀菌、冷却自动完成后原料最长可存放72小时。

The sterilization can vary between +65°C and +85°C degree and thanks to an automatic hygienization process, it is possible to keep the gelato mixture for 72 hours inside the machine without altering its nutritional properties.



制冷系统配备半封闭进口品牌压缩机:高效、低耗、低噪音。

Equipped with semi-closed serviceable compressor: high refrigeration capacity, low consumption and low noise level.



配置万向带刹车活动脚轮,方便移动。

Direction wheels with brake for easy moving.



#### PAST30/60/120 RANGE

该机型为落地式专为要求产量中等、大批量需求的客户设计,特别适用于冰淇淋店、甜品店等场所。

Free-standing machine for medium-large specific needs for gelato chefs. Designed to those who desire to open a gelato shop.









PAST30巴氏消毒机制冷系统冷却方式为风冷或水冷可选,制冷剂为环保冷媒R404A,能够在环境温度30℃,湿度60RH%的条件下正常工作。

The range of pasteurizers is available with air or water cooling with R404A gas refrigeration and climatic class C/ RH %, TEMPERATURE 30°C, HUMIDITY 60%.



设备带有水龙头方便清洗。

Tap for easy clean.



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