



# ADVANTAGES & BENEFITS

## ICE CREAM PASTEURIZER OPA61

Pasteurize mix to 85°C to ensure the milk, cream mix is bacteria free and guarantee hygiene, then cool down to 6°C and aged. With regulation between high and low speed beating, the beater could efficiently cut macro molecular and homogenize the mix. This program is mostly used process in gelato and ice cream making, as it ensures maximum hygiene.



Mix-Outlet Valve Integrated with humanity design, this stainless steel mix-out valve can control the mix-out speed accurately. Guarantee hygiene and no residual of mix. Easy to discharge and clean, save labor.



### Stainless Steel Mixer

High Performance Stainless Steel Mixer, with various beating speed, fully achieve homogenization by strongly discompose solid, help improve pasteurizing and ageing.

Advanced Control System with fashion outlook, enables the operation easier, Be equipped with Reset, Aging, and other basic operating functions



## TECHNICAL DATA

| Model                      | OPA61                     |
|----------------------------|---------------------------|
| Tank                       | 61L                       |
| Batch Time                 | 3h                        |
| Power                      | 5400W                     |
| Main Compressor            | 3HP                       |
| Voltage                    | 220V 50Hz/60Hz, 380V 50Hz |
| Cooling                    | Water-Cooled              |
| Heating Target Temperature | 85°C                      |
| Cooling Target Temperature | 6°C                       |
| Net / Total Weight         | 226.5 / 274.5kg           |
| Dimension                  | 730*1225*1087mm           |

Manufactured by:



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