

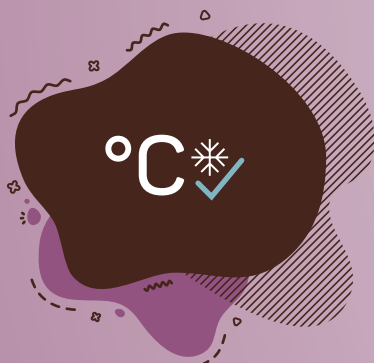
# VALTEK PAST

*Master for Preparing Ice Cream Mixtures*



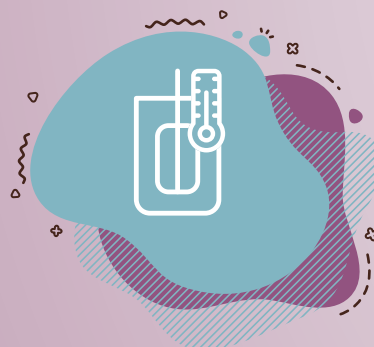
**The new electronic technology** of the Valtek PAST pasteurizer enables pasteurization up to 85°C and maturing at 4–8°C of various types of ice cream mixtures.





### Tempered Mixing Tank

The quality of the milk-based ice cream mixture depends on the mechanical equipment. The tempered mixing tank has a unique construction, which prevents the sticking of the ice cream mixture to the surface and change of flavour. The Valtek PAST Pasteurizer is especially suitable for pasteurizing smaller quantities of ice cream mixtures. The stirrer ensures good mixing of fat particles, breaking down fat droplets.



### Pasteurization Program

Electronically monitored pasteurization enables adjusting the temperature for production of various types of ice cream mixtures. It has a pasteurization program of up to 85°C, suitable for white-based mixtures and manually selectable program for the optional setting of the heating temperature from 65 to 85°C.



### Effortless Cleaning

Dispensing faucet can be cleaned easily after the work is complete.



### Automatic Monitoring

Process monitoring points out any deviations during the pasteurization process.



### Printer Connection

For printing documentation required for HACCP compliance.

## VALTEK PAST

Production capacities may vary depending on the mixture and temperatures.

### MACHINE CAPACITY

|          | TANK CAPACITY | CAPACITY PER CYCLE |     |
|----------|---------------|--------------------|-----|
|          |               | max kg             | max |
| PAST 60  | 67            | 20                 | 60  |
| PAST 130 | 139           | 30                 | 130 |

### TECHNICAL SPECIFICATIONS

|          | ELECTRICAL CONNECTION<br>L1, L2, L3, N, PE<br>Volt / Hz / Ph | MIXER SPEED | POWER<br>kW | CONDENSER | NET WEIGHT<br>kg | DIMENSIONS (mm) |       |          |
|----------|--------------------------------------------------------------|-------------|-------------|-----------|------------------|-----------------|-------|----------|
|          |                                                              |             |             |           |                  | Height          | Width | Depth    |
| PAST 60  | 400/50/3                                                     | 2           | 7           | water     | 180              | 1030            | 350   | 950/1100 |
| PAST 130 | 400/50/3                                                     | 2           | 12,5        | water     | 215              | 1030            | 520   | 950/1100 |

## VALTEK AGE PAST

### Ageing Vat

Valtek AGE PAST is an indispensable assistant for cooling and ageing of pasteurised ice cream mixtures. The aged mixture results in better flavour and increases production flexibility. A ready ice cream mixture may always be at hand.

