



XVL 3

CLASSIC



Twin twist floor standing machine to produce soft ice cream and frozen yogurt.
A must have

Maximum versatility and high production capacity: pump or gravity fed, the machine suitable for all customers

Large production capacity

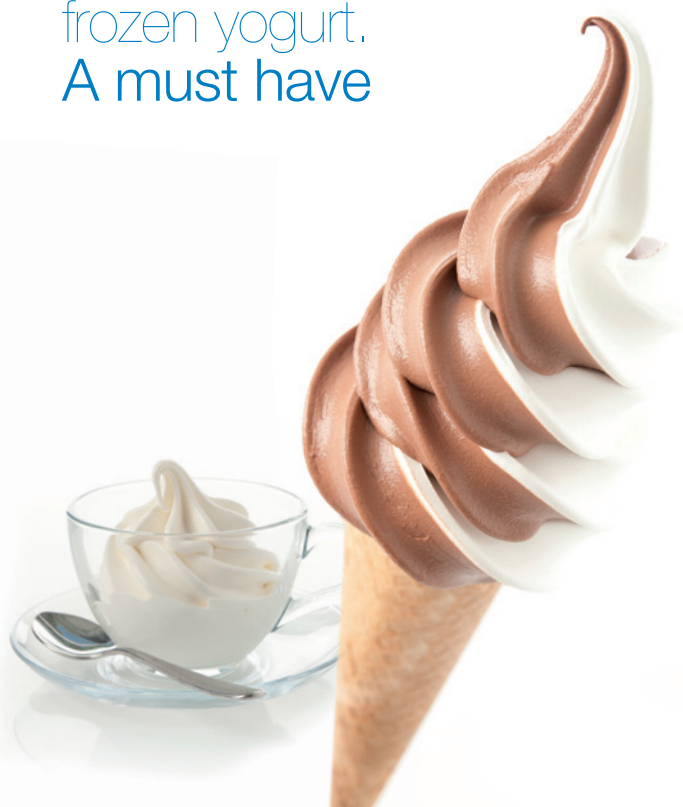
Continuous production is guaranteed even during peak hours

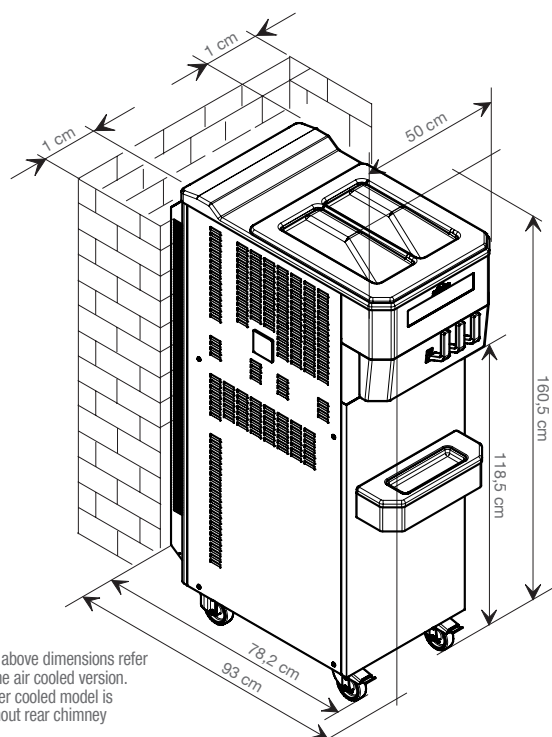
Production flexibility and versatility

Satisfy all your customers needs by offering a wide range of products: soft serve ice cream, frozen yogurt, fruit sorbets and single portions

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





The above dimensions refer to the air cooled version. Water cooled model is without rear chimney

Optional configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Single portions kit

Optional nozzles to fill cups and tartlets and to produce ice cream single portions



Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
XVL 3 CLASSIC P G	2+1	Pump Gravity	630* 600*	13+13	1,75	5,0 4,8	16	400/50/3**	Air/Water	R404	310 300

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Two beater motors and separate cooling systems

Stainless steel pressurized gear pumps (P model)

Independent pump transmissions (P model)

Gravity fed system (G model)

Tank agitators

POM beaters

Self closing device

Adjustable ice cream flow

Direct expansion cooling cylinders

Defrost system

Benefits

The independent cylinders allow simultaneous production of different types of ice cream

With POM gears, ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Help to extend the pump and gears life and allow flexibility and maximum performance

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Prevent product stratification and help to reduce foam by maintaining a fluid consistency

One piece POM beaters, easy to clean, for a firm and dry product. Ideal for frozen yogurt

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Adjustable product flow to meet your specific dispensing speed and volume requirements

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Possibility to heat the cylinders to simplify the cleaning procedure