Ice cream machine Metos Labo 6/9 XPL P



Product information

SKU	4117202
Productnaam	Ice cream machine Metos Labo 6/9 XPL P
Afmetingen	360 × 550 × 740 mm
Gewicht	85,000 kg
Capacity	6-9kg / hour
Technical information	230 V, 1,35 kW, 1NPE, 50 Hz

Description

Metos Labo 6/9 XPL P is an ice cream machine for demanding professional use, which allows you to make delicious ice creams and sorbets quickly and always in uniform quality. The table-top unit is compact in size, but still capable of up to 9 kilograms per hour. The intelligent Hard-O-Tronic® system monitors the structure of the ice cream and adjusts the functions of the device accordingly. The user can easily change the settings with the arrow keys and thus get the desired structure for the products. The blades of the mixer paddle are made of durable POM plastic and give the ice cream exactly the right structure, helping to maintain the optimum temperature throughout the process. The blades are easy to remove for cleaning.

Post-cooling, which starts when the cylinder is emptied, prevents the products from getting warm. After emptying, the cleaning program automatically monitors and adjusts the cylinder temperature. This improves hygiene when there is a break between successive batches and

the appliance is not cleaned in between.

- six programs: Gelato, Sorbet, Slush Fruit and Gelato Crystal / Fruit Crystal
- LCD display that guides the user, which can also be operated with the lid open
- the cleaning program monitors and adjusts the cylinder temperature after emptying the unit
- the protective cover and rounded corners bring safety and improve work ergonomics
- the mixing paddle and its detachable blades are easy to clean
- the quick-release emptying funnel is easy to remove for cleaning
- the minimum capacity of the cylinder is 1 kg and the maximum is 1,5 kg
- hourly capacity 6-9 kg
- the dispensing shelf is adjustable to three dosing positions and a storage position
- air condenser