

Stick Card 名片



QINGDAO EASYBEST REFRIGERATION
EQUIPMENT CO., LTD.

青岛益达制冷设备有限公司

BATCH FREEZER

“Technology Innovation”



QINGDAO EASYBEST REFRIGERATION
EQUIPMENT CO., LTD.

青岛益达制冷设备有限公司

Shuangyuan Road Qingda Industrial Area Chengyang District Qingdao, China

中国·山东青岛市城阳区青大工业园双元路 邮编: 266109

Tel: +86-532-87905727 Fax: +86-532-89081177/79

Web: www.easybest-tecmach.com www.easybest-tecmach.cn



PAFO CO., LTD

A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam

T: +84 916 819 888 / +931 811 888

E: vuakem@vuakem.com - www.italygelatomachine.com

HORIZONTAL BATCH FREEZER MASTER10 RANGE

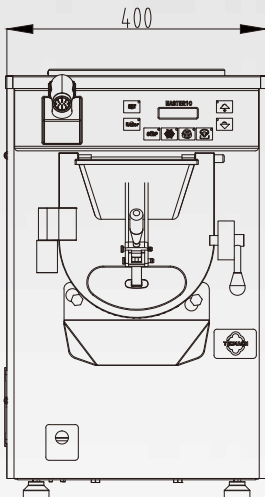
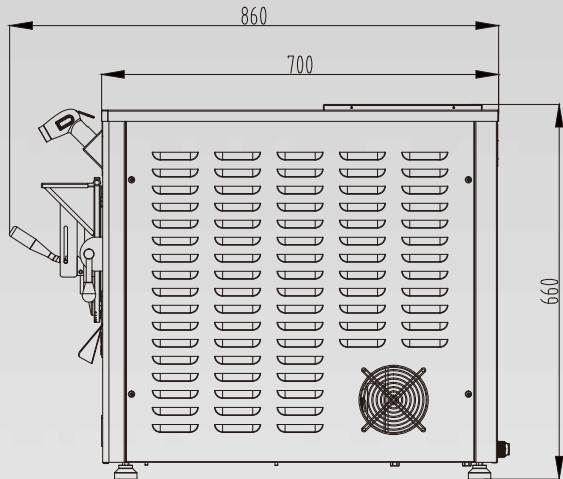
横桶冰淇淋凝冻机叫做MASTER是我们冰淇淋凝冻机系列中最新产品。凭借专业、先进和人性化的设计，使其成为极具吸引力的产品，能使冰淇淋大师得目标得到完美呈现。

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 MASTER10	
型号 MODEL	MASTER 10
尺寸 (mm) DIMENSIONS (mm)	400x700x600
净重/毛重 (kg) WEIGHT NET/GROSS KG	85/90
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	220/1/50
功率 (W) POWER (W)	1000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	T
原料投放 (升) INPUT (L)	2
每批时间 (分钟) CYCLE TIME (min)	15-20
产能 (升) HOURLY PRODUCTION (lt)	8-10
风冷 AIR COOLING	√
水冷 WATER COOLING	

*原料温度/Ingredients temperature 4℃
*环境温度/Environment temperature 25℃



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.

HORIZONTAL BATCH FREEZER

MASTER20 RANGE

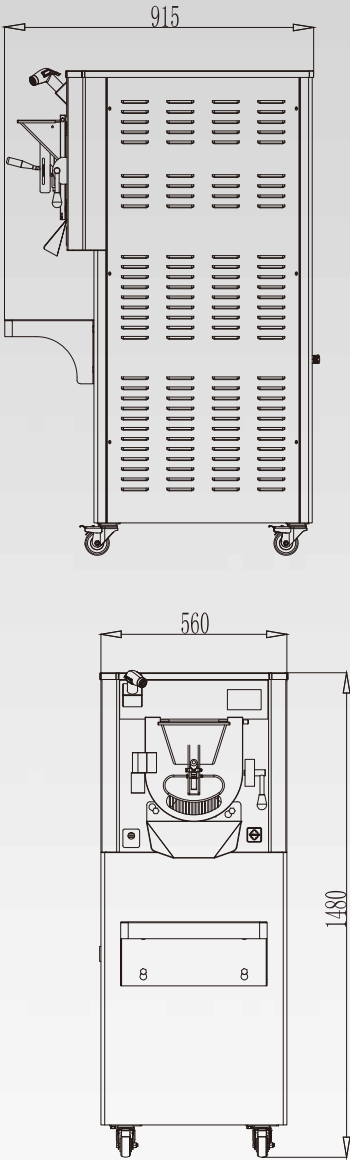
横桶冰淇淋凝冻机叫做MASTER是我们冰淇淋凝冻机系列中最新产品。凭借专业、先进和人性化的设计，使其成为极具吸引力的产品，能使冰淇淋大师得目标得到完美呈现。

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	
型号 MODEL	MASTER 20
尺寸 (mm) DIMENSIONS (mm)	560x915x1480
净重/毛重 (kg) WEIGHT NET/GROSS KG	230/270
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (W) POWER (W)	3500
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	10
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	3 / 5
每批时间 (分钟) CYCLE TIME (min)	8-15
产能 (升) HOURLY PRODUCTION (lt)	15-20
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4℃
*环境温度/Environment temperature 25℃



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.



PAFO CO., LTD
A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam
T: +84 916 819 888 / +931 811 888
E: vuakem@vuakem.com - www.italygelatomachine.com

HORIZONTAL BATCH FREEZER

MASTER30 RANGE

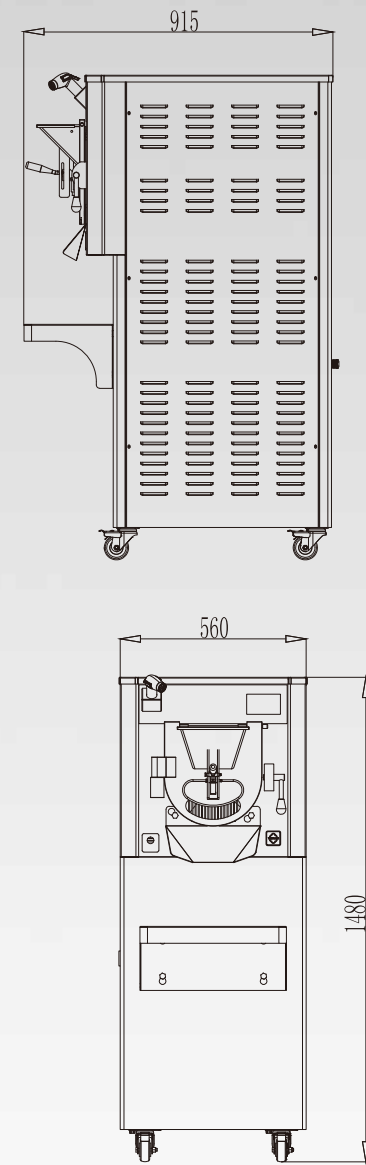
横桶冰淇淋凝冻机叫做MASTER是我们冰淇淋凝冻机系列中最新产品。凭借专业、先进和人性化的设计，使其成为极具吸引力的产品，能使冰淇淋大师得目标得到完美呈现。

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 MASTER30	
型号 MODEL	MASTER 30
尺寸 (mm) DIMENSIONS (mm)	560x915x1480
净重/毛重 (kg) WEIGHT NET/GROSS KG	250/290
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (W) POWER (W)	4100
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	15
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	5 / 7.5
每批时间 (分钟) CYCLE TIME (min)	8-15
产能 (升) HOURLY PRODUCTION (lt)	25-30
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.

HORIZONTAL BATCH FREEZER MASTER40 RANGE

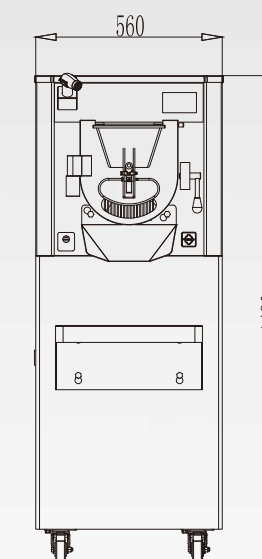
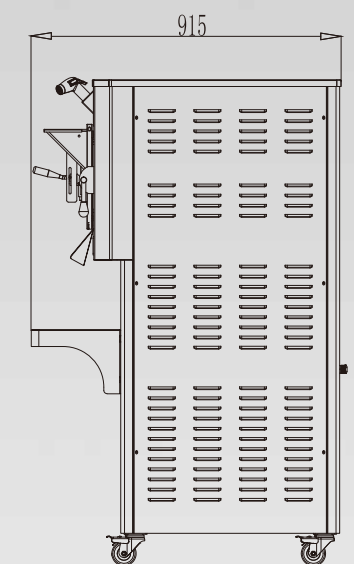
横桶冰淇淋凝冻机叫做MASTER是我们冰淇淋凝冻机系列中最新产品。凭借专业、先进和人性化的设计，使其成为极具吸引力的产品，能使冰淇淋大师得目标得到完美呈现。

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 MASTER40	
型号 MODEL	MASTER 40
尺寸 (mm) DIMENSIONS (mm)	560x915x1480
净重/毛重 (kg) WEIGHT NET/GROSS KG	270/300
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (W) POWER (W)	4100
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	20
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	7 / 10.5
每批时间 (分钟) CYCLE TIME (min)	8-15
产能 (升) HOURLY PRODUCTION (lt)	35-40
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.

VERTICAL BATCH FREEZER

IC3 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。

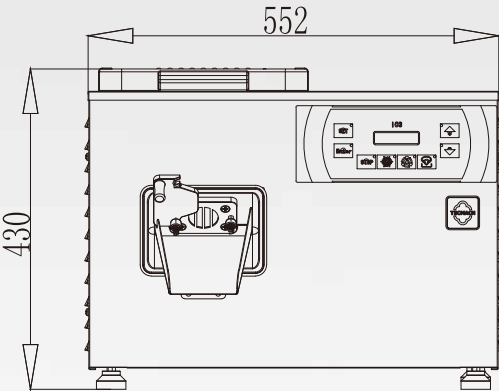
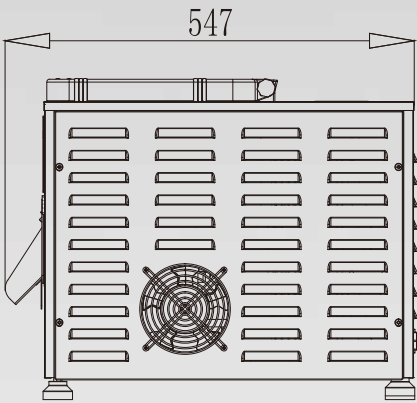
The project of this machine was directly inspired by the sorbettiera machine and thanks to the modern advanced technology, today we can make gelato in a fast and easy way by preserving the old tradition of the ancient technique.

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



硬冰机系列 BATCH FREEZER IC3	
型号 MODEL	IC3
尺寸 (mm) DIMENSIONS (mm)	547x552x430
净重/毛重 (kg) WEIGHT NET/GROSS KG	65/75
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	198-240/1/50
功率 (W) POWER (W)	1000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	T
缸体容积 (L) CAPACITY (L)	5
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	1 / 2
每批时间 (分钟) CYCLE TIME (min)	15-20
产能 (升) HOURLY PRODUCTION (lt)	6-8
风冷 AIR COOLING	√
水冷 WATER COOLING	

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.



PAFO CO., LTD
A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam
T: +84 916 819 888 / +931 811 888
E: vuakem@vuakem.com - www.italygelatomachine.com

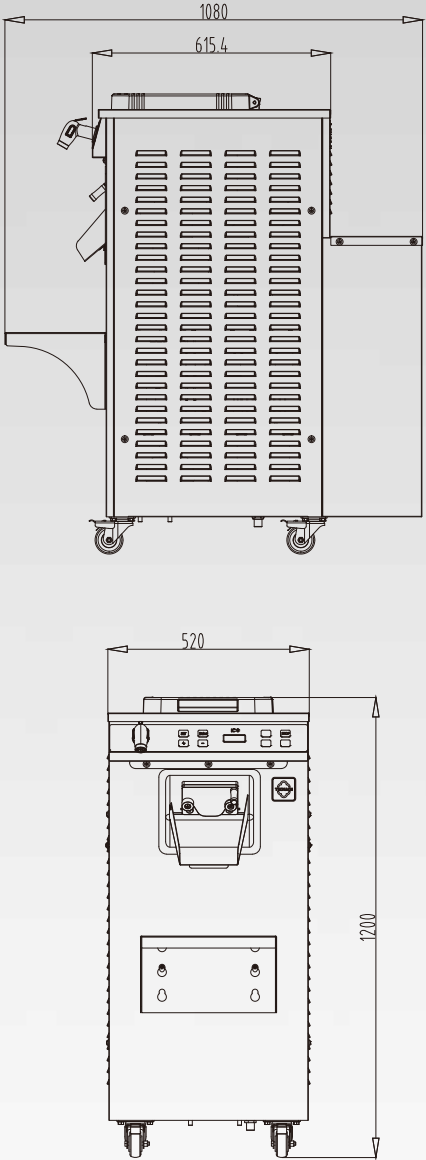
VERTICAL BATCH FREEZER

IC5 RANGE



硬冰机系列 BATCH FREEZER IC5	
型号 MODEL	IC5
尺寸 (mm) DIMENSIONS (mm)	520x1080x1200
净重/毛重 (kg) WEIGHT NET/GROSS KG	184/204
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (W) POWER (W)	3100
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	12
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	3 / 5
每批时间 (分钟) CYCLE TIME (min)	15-20
产能 (升) HOURLY PRODUCTION (lt)	15-20
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.



PAFO CO., LTD
A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam
T: +84 916 819 888 / +931 811 888
E: vuakem@vuakem.com - www.italygelatomachine.com

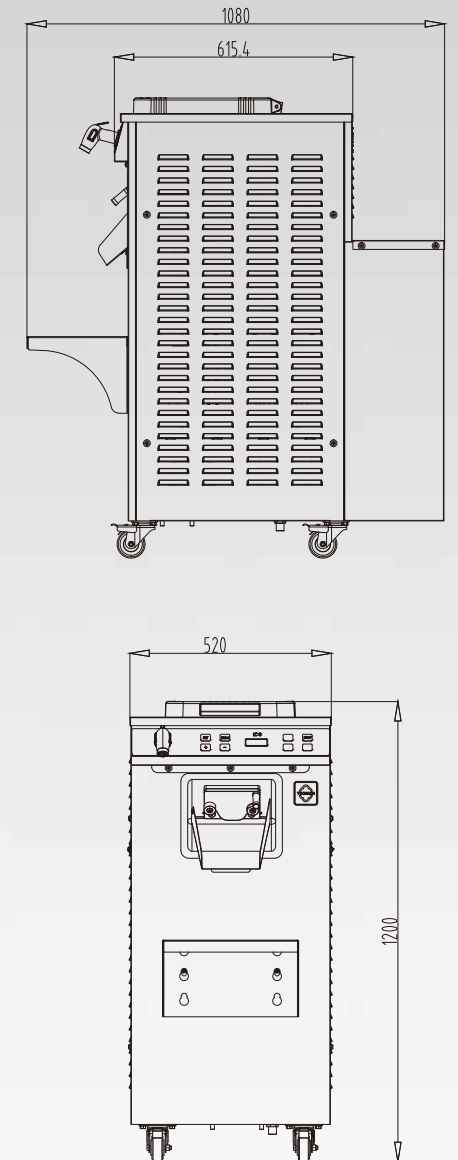
VERTICAL BATCH FREEZER IC8 RANGE



硬冰机系列 BATCH FREEZER IC8

型号 MODEL	IC8
尺寸 (mm) DIMENSIONS (mm)	520x1080x1200
净重/毛重 (kg) WEIGHT NET/GROSS KG	195/215
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (W) POWER (W)	4000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	14.5
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	5 / 8
每批时间 (分钟) CYCLE TIME (min)	15-20
产能 (升) HOURLY PRODUCTION (lt)	20-30
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.

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。

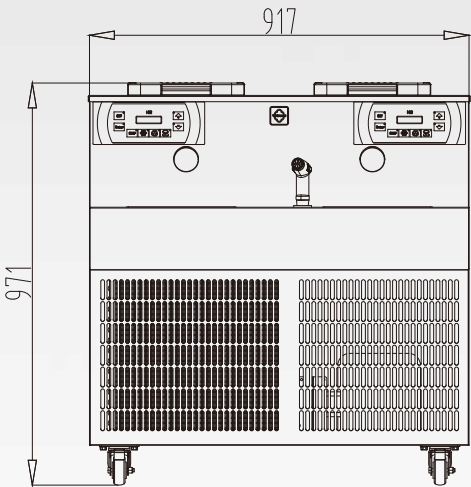
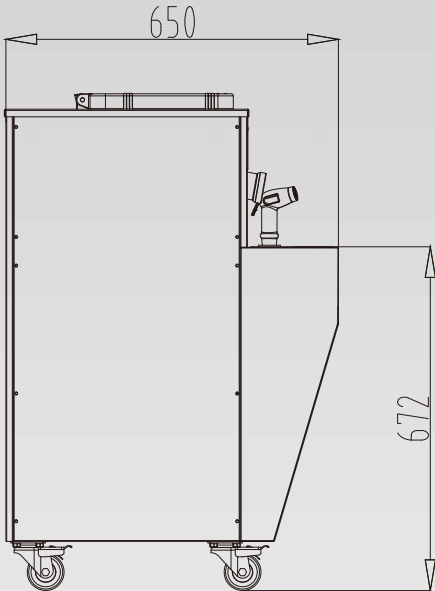
This machine appears with 2 tanks and it is usually placed inside gelato shop or more often in restaurants. The peculiarity of this machine is not only the style of making and showing how to make gelato, but also the technology inside. In fact this machine works by time and by degree offering always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



硬冰机系列 VERTICAL BATCH FREEZER EBG2	
型号 MODEL	EBG2
尺寸 (mm) DIMENSIONS (mm)	917x650x971
净重/毛重 (kg) WEIGHT NET/GROSS KG	130/150
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	220-240/1/50
功率 (W) POWER (W)	2000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	5 x 2
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	1 x 2 / 2 x 2
每批时间 (分钟) CYCLE TIME (min)	15-20
产能 (升) HOURLY PRODUCTION (lt)	(6-8) x 2
风冷 AIR COOLING	√
水冷 WATER COOLING	

*原料温度/Ingredients temperature 4°C
 *环境温度/Environment temperature 25°C



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.



PAFO CO., LTD
 A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam
 T: +84 916 819 888 / +931 811 888
 E: vuakem@vuakem.com - www.italygelatomachine.com

PASTEURIZER MACHINE

PAST30 RANGE

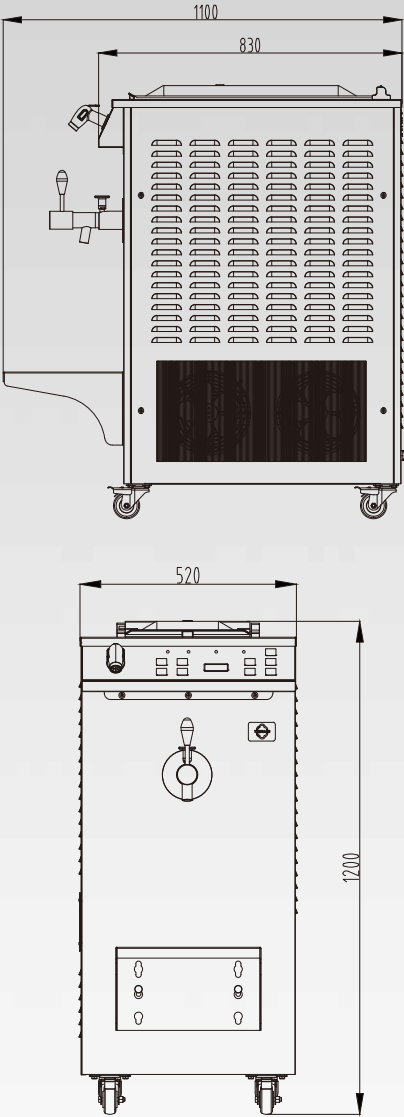
路易·巴斯德先生发现了加热杀菌的过程。他1822出生在法国Jura省的Dole。那时候酒的贮存是个大难题，严重影响了制酒公司的发展，拿破仑三世要求巴斯德先生想办法解决这个问题。巴斯德先生于1864去阿尔布瓦开始研究这个问题，发现酒的变质是由微生物细菌导致的，细菌只能在高于55℃的高温中才可以被消灭。许多年后，该方法也被用于牛奶、啤酒杀菌。

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
尺寸 (mm) DIMENSIONS (mm)	520x1100x1200
净重/毛重 (kg) WEIGHT NET/GROSS KG	160/180
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (制热/制冷) (W) POWER (HEATING/REFRIGERATION) (W)	2750/3200
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	40
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	15 / 30
每批时间 (分钟) CYCLE TIME (min)	120
产能 (升) HOURLY PRODUCTION (lt)	30
风冷 AIR COOLING	√
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.

PASTEURIZER MACHINE

PAST60 RANGE

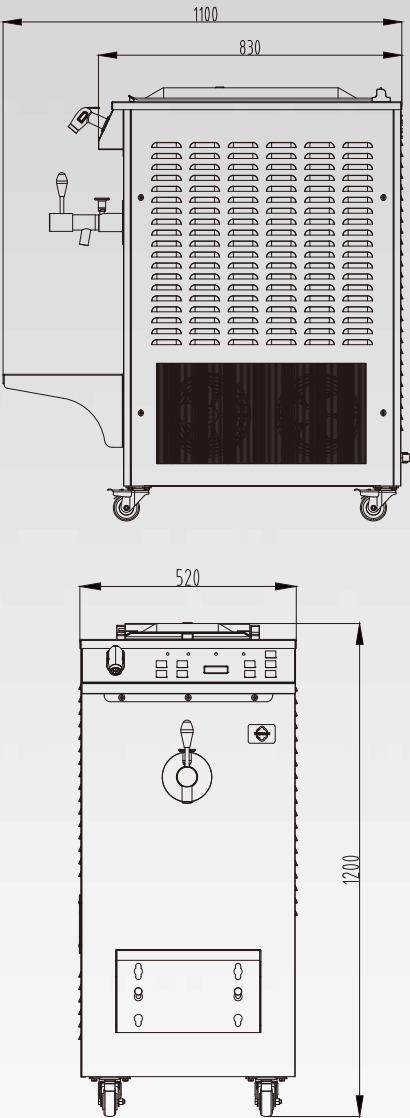
路易·巴斯德先生发现了加热杀菌的过程。他1822出生在法国Jura省的Dole。那时候酒的贮存是个大难题，严重影响了制酒公司的发展，拿破仑三世要求巴斯德先生想办法解决这个问题。巴斯德先生于1864去阿尔布瓦开始研究这个问题，发现酒的变质是由微生物细菌导致的，细菌只能在高于55℃的高温中才可以被消灭。许多年后，该方法也被用于牛奶、啤酒杀菌。

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 60
尺寸 (mm) DIMENSIONS (mm)	520x1100x1200
净重/毛重 (kg) WEIGHT NET/GROSS KG	200/230
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (制热/制冷) (W) POWER (HEATING/REFRIGERATION)(W)	8250/4000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	60
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	20 / 60
每批时间 (分钟) CYCLE TIME (min)	120
产能 (升) HOURLY PRODUCTION (lt)	60
风冷 AIR COOLING	
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



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.



PAFO CO., LTD
A: 26LK14 Mau Luong, Hadong, Hanoi, Vietnam
T: +84 916 819 888 / +931 811 888
E: vuakem@vuakem.com - www.italygelatomachine.com