

Batch Freezers

Batch freezers are commonly used in small to medium-scale ice cream production Units and also where quality control and flexibility in recipe experimentation are important. They allow ice cream makers to produce smaller quantities with different flavors and textures.

A batch freezer is a piece of equipment used in the production of ice cream. It is designed to freeze and churn the ice cream mixture, creating a smooth and creamy texture. The process involves freezing the mixture while it is agitated or stirred to incorporate air and prevent the formation of ice crystals.

HERE'S A BASIC OVERVIEW OF HOW A BATCH ICE CREAM FREEZER WORKS:

Mixing and Cooling : The ice cream mixture, which typically consists of milk, cream, sugar, flavorings, and sometimes eggs, is poured into the batch freezer.

Freezing Cylinder : The mixture is placed in a freezing cylinder, which is surrounded by a refrigerant that rapidly cools the cylinder.

Churning : As the mixture cools, a dasher inside the freezing cylinder rotates, continuously scraping the frozen mixture off the walls of the cylinder. This motion helps incorporate air into the mixture and prevents the formation of large ice crystals, resulting in a smoother texture.

Extraction : Once the ice cream reaches the desired consistency, it is extracted from the batch freezer.

TECHNICAL SPECIFICATION

| SL NO | MODEL | CAPACITY | ELECTRIC POWER/ PHASE | DIMENSION L x W x H (mm) | WEIGHT |
|-------|---------|----------|-----------------------|--------------------------|--------|
| 1 | SEBF-20 | 20LPH | 6HP/3PH | 610x1060x1320 | 100 KG |

