

R1A

Multifunction Machines for Confectionary and Gastronomy
variable agitator speed, gelato density control, gear motor protection and
energy saving



Inverter technology



Adjustable agitator speed in all programs

52 programs that includes:

Mixing program; for mixing, whipping, washing ...

Freezing programs; allows to choose the ideal cycle, depending on the kind of mix used (milk, fruit ingredients). For making gelato, sorbet, slush...

- maximum capacity 2 liters (approx 2,3 kgs) per cycle (in approx 9 minutes).

Pasteurizing programs; high, medium, low, chocolate programs. For the pasteurizing of ice cream mixes; heating of the mix up to 95°C, and the following cooling down to 4°C. An acoustic signal informs you about the end of the whole cycle. Now the aging/conservation cycle starts, the constant temperature of the mix will be 4°C. The stirrer can be used continuously or intermittently. The cycle works completely automatically also in case of a black out. High pasteurization 85°C with cooling down 4°C of 5 Lts ice cream mix in 50 minutes

Pasto-freezing program; for the heating of the mix up to 95°C, and immediately batch freezing until the desired consistency.

Free programs; allows to create the recipes by modifying the following parameters:

- heating temperature (for recipes up to 105°C approx)
- cooling temperature (for recipes up to -9°C approx)
- the time of pause at the high temperature
- the stirrer on/off during the heating and the cooling phase

For preparing custard cream, jams, pasta bigne, gelatine, pâte à choux, rice for pastry, béchamel sauce, sauces....

GELATO DETAILS

Model	R1A
Bowl capacity L	6
Min liquid quantity per batch introduced (L) / (kg)	1 / 1,150
Max liquid quantity per batch introduced (L) / (kg)	2 / 2,3
Min quantity per batch produced (L)	1,3
Max quantity per batch produced (L)	2,6
Max Hourly gelato produced (L) / (kg)	10,4 / 9,2

PASTEURIZING DETAILS for ice cream mix or custard cream

Production in 60 minutes kg.	5
Min quantity per cycle kg.	1.5
Max quantity per cycle kg.	5

PASTO-FREEZING (heating up to 85°C)

Min liquid quantity per batch introduced (L) / (kg)	1 / 1,150 (in 30 minutes)
Max liquid quantity per batch introduced (L) / (kg)	2 / 2,3 (in 45 minutes)

TECHNICAL DETAILS

Condenser (A)	air
Standard voltage	230V – 50Hz –1pH
Power W	1600
Net weight	66
Dimensions L x W x H mm	435X592X944+130

The production may vary in relation to the temperatures and type of products

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