

Soft Ice Cream Machine



Encon Softee Machines are high technology machines designed to obtain high profits with low operating costs and easy to use and handle. They guarantee a perfect hygiene comparable to international standard machines.

Twin flavor soft ice - cream machine

Notable Features:

- Reduced dimensions.
- Two refrigerated mix tanks of 10 litres each,
- Thermostatically controlled.
- Stainless steel freezing cylinder with direct expansion refrigerated system. High performance augur type beater.
- Gear pumps for high and constant ice cream overrun (upto70%, depending on the type of mix used) with fast expulsion. Gravity fed pipes with overrun upto 40% (depending on the type of mix used),
- Overnight storage facility, thus saving energy of upto 50% and there by reducing motor and compressor wear and tear.
- Automatic system to control the ice cream consistency.
- Functions display i.e. ice-cream, wash, storage and distribution.
- Automatic counter for the no. of cones dispensed.
- Total ice cream extraction, thanks to a special piston and front lid assembly.
- Parts easy to be removed and cleaned even by unskilled operators.
- Air-cooled refrigerating unit.

Engineered & Exported by:

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