



# Mixcream du series

## Cream Cooker



# mixcream

## For custard and more!

Mixcream has mixing, cooking and cooling functions to produce many pastry products granting the maximum hygiene, saving time and energy, in accordance with HACCP regulations.

Mixcream produces a great range of products, gelato pasteurization included.



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## Description

**Mixcream** is a cream cooker of the latest generation that allows the production of many pastry products. Perfect creams thanks to the innovative agitation system that reproduces the Pastry Chef's movements. A special junction of the "sail" blade, thanks to a particular spring, allows the production of extremely soft and smooth creams with no lumps. At every turn of the stirrer, the mixture is pushed towards the tank wall by the "sail" blade and becomes more and more refined. The scraper then collects the residual cream from the tank wall and put it in circulation again for further refining.

Smart cooling thanks to the cooling surface of the tank split in 2 sections. This allows an automatic (or manual) total or half cooling; the result is the smoothness in the cooling of the egg cream and the same high quality also for low quantity of the product inside the tank. Furthermore, thanks to the Bravo's patented use of speed variators of the latest generation the machine manages the mixing speed of the cream in accordance with the cream features.

## Technical features

- 3 models - 18, 36, 56 litres.
- Different programs for different cream types.
- Stainless steel tank.
- Automatic cream heating system.
- Transparent upper cover made in polycarbonate equipped with transparent window for the control of the process and for the addition of the ingredients at the right moment.
- Timed water supply system for cleaning.
- Multiple stirrer speeds (INVERTER\*).

## Advantages and strengths

- Production time saving.
- Mixcream can be used as a pasteurizer.
- It produces perfectly smooth cream.
- The tank can work at half capacity for a remarkable energy saving (mod. 36 e 56).
- 3 different cream preservation modes in accordance with the chosen program.

\*special device (which application was patented by Bravo) that allows the automatic change of the stirrer speed



First production step with sugar, flour/starch



Second step with egg yolk and milk



Stirrer made up of "sail" blade and scraper



Half tank cooling control valve for mod. 36 and 56



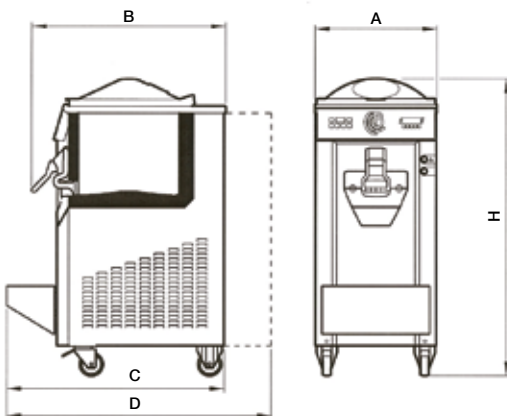
Inverter



Easy and handy cream outcome



Multi-lingual display for all the necessary information



TECHNICAL SPECIFICATIONS		18		36		56	
Max Mixture *1	l/ciclo	18		18/36		28/56	
Voltage *2	Volt/Hz/Ph	400/50/3		400/50/3		400/50/3	
Power	kW	3		5,6		9	
Refrigeration condenser		Water	Air + Water	Water	Air + Water	Water	Air + Water
Width (A)	cm	51	51	51	51	51	51
Depth (B)	cm	78	78	78	78	78	78
Depth (C)	cm	91	---	91	---	91	---
Depth (D)	cm	---	109	---	109	91	---
Height (H)	cm	122	122	125	125	125	125
Weight *3	kg	152	---	184	---	202	---

\*1 Hourly production may change accordingly to the type of mixture and finished product density.

\*2 Available also in 60Hz. \*3 The weight of the air cooled machines will be estimated before the shipment.

■ Air+Water: cooled system self contained. ▲ Air+Water: incorporated water condenser and remote air cooled condenser.