



TopLoad
BV EASY 2

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E.Co.S. control system

(Easy Control System)

- Machine management with utmost simplicity, thanks to some intuitive icons which enable any adjustments;
- Multilingual system, LCD colour graphic touch screen with 5 capacitive keys able to guarantee the highest resistance and impermeability;
- Access with password to different management levels.

Delivery activation
by **photocell**.

Modern and compact **design**, it has an ergonomic line and is designed to suit each location. The design also helps improve compliance with health and safety requirements.

12 lt each.

Configurable **dispensing door**:

- Standard version (white/black);
- **Wall** or **Cube** version, made of clear material with wooden handles for a natural style with an attractive design

Accessories:

- **Self-closing** levers, to avoid product waste if the customer forgets to close the lever;
- **Frozen patisserie kit** (only for standard dispensing doors).

Machine **panels** made
of stainless steel AISI 304.

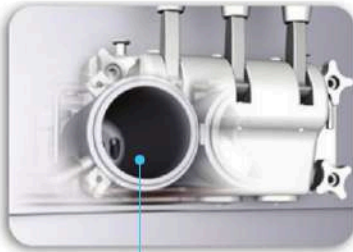
Swivel casters (of which, the two front ones are equipped with brake) to handle the machine all around.





- **Pressurizing gear pump** system: it enables a constant structure of the ice cream dispensed with 8 different overrun setting options (max suggested 80%); pump is made of stainless steel AISI 304, composed of few pieces easy to be assembled and cleaned; Gears made of PEEK material for a long life span.
- **Gravity** system: It guarantees the maximum simplicity being able to work with any type of mixture, even containing small pieces of fruit. The small quantity of components makes the wash process easy.

All parts in contact with the mixture are made of stainless steel AISI 304 or polymer and they are NSF and FDA certified. Each component can be cleaned in a dishwasher thus simplifying the wash and sanitization operations.



Two cylinders,
1.7 litre each.



Mixer as standard to keep the mixture homogeneous and at even temperature inside the hopper.

Useful information

- Hourly production: 36 kg/h (480 cones/h, 75 g each);
- Integrated portion-counter (daily and total count);
- Mixture necessary for the start-up: 2x4 L



3 types of **beaters** available:

- **SP2 beater**, composed of a single-piece teflon body easy to be assembled which makes the use simple even for unexpert operators (no single pieces that can be lost or wrongly assembled);
- **LS1 beater**, equipped of rigid scrapers;
- **SF1 beater**, equipped of flexible scrapers enabling a better performance in terms of ice cream structure, such as creaminess, and overrun percentage. It is composed of elements requiring attention during the assembly and wash;



Two-flavour vertical
machine, 150 cm high

Independent consistency control thanks to the presence of two **beater motors**.

Bristol hermetic **compressor** for single-phase machines and Dorin semi-hermetic compressor for three-phase machines.



Available with:

- **Air cooling:** big high efficiency condensing unit, for a silent ventilation.
- **Water cooling:** advisable in case of multiple machines positioned side-by-side, to work with the maximum silence even in harsh weather conditions. The water consumption is optimized by a pressure valve.



Graphics and colours
can be **customized**.

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Caratteristiche principali - Main features		GR	PM
Controllo - Control		E.Co.S.	
Dimensioni (h x l x p) - Size (h x w x d)		1480 x 530 x 770 mm	
Peso - Weight		200 kg	
Capacità vasca - Hopper capacity		12 l + 12 l	9 l + 9 l
Capacità cilindro - Cylinder capacity		1,7 l	
Capacità produttiva - Production capacity*			
Kg/h (pump)		33	36
Coni/h - Cones/h 75 g (pump)		440	480
Alimentazione elettrica - Power supply			
Phase		1; 3 ~	
Volt		230; 400	
Hertz		50; 60	
Potenza - Power		3,1 kW	
Circuito frigorifero - Refrigeration system			
Condensazione - Condensation		Aria; Acqua - Air; Water	
N° compressori - No of compressors	1Ph Model	1 (Bristol 7850 Btu/h R404A) **	
	3Ph Model	1 (Dorin 9500 Btu/h R404A) **	

*Capacità produttiva riferita a macchine funzionanti a temperatura ambiente di 25°C e variabile in funzione della miscela utilizzata. - Production output based on ambient temperature at 25°C and type of mix used.

**Temp. ambiente 25°C/ 77°F - Temp. condensazione 35°C/95 °F - Temp. evaporazione -25°C/- 13°F - Environment Temp. 25°C/ 77°F - Condensation Temp. 35°C/95 °F - Evaporation Temp. - 25°C/- 13°F.