



MUSO ICREAM MACHINE



Model: IMM0004 / L4

Simple to use, the professional line of our machines is the perfect outfit for the production of ice cream for restaurants and catering. Completely made in stainless steel, non-removable bowl, equipped with an integrated cooling system, robust stainless steel blade, differ only in their capacity of work.

Product Description

Consul L4 Floor Model

Capacity in litres: 3.5kg per batch

Stirrer speed: 80 rpm

Per hour production: up to 12.0kg/h