



SOFT SERVE MACHINE

MANUFACTURER & EXPORTER :
ALL KIND OF ICE CREAM PROCESS MACHINERY





TWIN FLAVOUR SOFT SERVE MACHINE

2,75,000



**Soft 103
Pump Model**

2,50,000



**Soft 103/PT
Pump Model**

3,45,000



**Soft 103/JB
Pump Model**

3,50,000



**Soft 103/D
Pump Model**

4,70,000



**Soft 103/B
Pump Model**

Soft Ice Cream Machine 2 + 1 Mix

- Dtpl softy ice cream machines are easy to operate. Dispensing any 2 Classic flavor 1 mix by separate handle
- Electro Mechanical hardness system gives proper hardness / consistency / smooth softy
- Thermostat / Sensors control tank temp. Of tank ice cream mix at +4°C
- The machines performs efficiently at an ambient or room temperature between 36°C to 40°C.
- The temperature is in consideration to an average ice cream overrun of 40 % (Gravity feed) and 70% (Pump Feed).
- Different electrical specification (Digital Touch Screen) available upon with extra cost

Model	Soft 103	Soft 103 / PT	Soft 103 / JB	Soft 103 / D	Soft 103 / B
Tank Capacity	8 + 8 Liter	8 + 8 Liter	12 + 12 Liter	8 + 8 Liter	12 + 12 Liter
Hourly Output (Cones)	380	300	450	390	850
Flavour	2 + 1 Mix	2 + 1 Mix	2 + 1 Mix	2 + 1 Mix	2 + 1 Mix
Overrun	Geared Pump	Geared Pump	Geared Pump	Geared Pump	Geared Pump
Cylinder Capacity	1.2 + 1.2 Liters	1.2 + 1.2 Liters	1.8 + 1.8 Liter	1.2 + 1.2 Liter	1.8 + 1.8 Liter
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air	Air
Power Supply	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw	3.3	3.1	4.0	5.5	6.4
Compressor	1	1	1	2	2
Motor	1	1	1	2	2
Dimensions (LxWxH) MM	770 x 520 x 1420	880 x 520 x 880	860 x 580 x 905	860 x 570 x 1420	855 x 655 x 1565

- Production and quantity of mix per ice cream may vary according to temperature, type of mix used and overrun desired.
- The manufacturer reserves the right to make any changes in form & material without prior notice.

FROZEN YOGURT MACHINE



3,95,000



**Soft 103/BM/GF
Gravity Model**

2,30,000



**Soft 103/GF
Gravity Model**

1,85,000



**Soft 103/GT
Gravity Model**

170,000



**Soft 103/ST
Gravity Model**

Frozen Yogurt Machine 2 + 1 Mix

- Several models available in Frozen yogurt & soft serve ice cream.
- Mixer system complete with spiral type beaters.
- Tank mix level indicate by indicator or in display with extra cost.
- Gravity feed machines give 30% to 40% overrun in final product with proper consistency.
- High refrigerating system installed in machine for good & smooth ice cream / frozen yogurt productions.
- Installed in machine low speed stirrer for mixing the tank mix and maintain mix temperature (With Extra Cost)
- Different electrical specification (Digital Touch Screen) available upon with extra cost

Model	Soft 103 / BM / GF	Soft 103 / GF	Soft 103 / GT	Soft 103 / ST
Tank Capacity	12 + 12 Liter	8 + 8 Liter	8 + 8 Liter	6 + 6 Liter
Hourly Output (Cones)	345	200	160	100
Flavour	2 + 1 Mix	2 + 1 Mix	2 + 1 Mix	2 + 1 Mix
Overrun	Gravity Feeding	Gravity Feeding	Gravity Feeding	Gravity Feeding
Cylinder Capacity	2.2 + 2.2 Liters	1.2 + 1.2 Liters	1.2 + 1.2 Liter	0.8 + 0.8 Liter
	1.8 + 1.8 Liters			
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air
Power Supply		230 / 50 / 1	230 / 50 / 1	230 / 50 / 1
	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw	6	3.0	2.9	1.9
Compressor	2	1	1	1
Motor	2	1	1	1
Dimensions (LxWxH) MM	875 x 575 x 1440	710 x 520 x 1420	840 x 520 x 875	830 x 465 x 795
For 1.8+1.8 Liters	775 x 575 x 1440			

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SINGLE FLAVOUR SOFT SERVE MACHINE

1,60,000



**Soft 101/PT
Pump Model**

2,60,000



**Soft 101/B/PT
Pump Model**

2,90,000



**Soft 101/PF
Pump Model**



**Soft 101/ST
Gravity Model**



**Soft 101/GT
Gravity Model**

Single Flavour Machine

- Electro Mechanical hardness system gives proper hardness / consistency / smooth softy under any conditions.
- Specially design beaters & scarper blades for fast ice cream dispense.
- High refrigerating system installed in machine for good & smooth ice cream productions.
- The temperature is in consideration to an average ice cream overrun of 40 % (Gravity feed) and 70% (Pump Feed).
- Tank mix level indicate by indicator or in display with extra cost.
- Different electrical specification (Digital Touch Screen) available upon with extra cost.

Model	Soft 101 / PT	Soft 101 / B / PT	Soft 101 / PF	Soft 101 / ST	Soft 101 / GT
Tank Capacity	8 Liter	12 Liter	12 Liter	6 Liter	8 Liter
Hourly Output (Cones)	190	410	410	90	120
Flavour	Single	Single	Single	Single	Single
Overrun	Geared Pump	Geared Pump	Geared Pump	Gravity Feeding	Gravity Feeding
Cylinder Capacity	1.2 Liters	1.8 Liters	1.8 Liter	0.8 Liter	1.2 Liter
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air	Air
Power Supply	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1	230 / 50 / 1 400 / 50 / 3
Kw	2.2	3.2	3.2	1.3	2.2
Compressor	1	1	1	1	1
Motor	1	1	1	1	1
Dimensions (LxWxH) MM	830 x 465 x 900	900 x 520 x 900	860 x 465 x 1510	690 x 355 x 735	830 x 465 x 900

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TWIN FLAVOUR WITH RIPPLE SOFT SERVE MACHINE



3,25,000



**Soft 104
Pump Model**

4,70,000



**Soft 106/D/E Color
Pump Model**

4,40,000



**Soft 106/D/Color
Pump Model**

5,35,000



**Soft 106/B/Color
Pump Model**

Ripple Softy Ice Cream Machine

- High & Medium capacity models can serve up to 6 flavours. 2 Classic Flavours + 1 Mix of Classic flavor + 3 ripple flavor.
- Three Ripple syrup fill in S.S. Bottles in machine which located in front bottom side.
- Oil Free compressor for ripple syrup.
- The temperature is in consideration to an average ice cream overrun up to 70 % (Pump Feed).
- High refrigerating system installed in machine for good & smooth ice cream productions.
- Tank mix level indicate by indicator or in display with extra cost.
- Different electrical specification (Digital Touch Screen) available upon with extra cost.

Model	Soft 104	Soft 106 / D / E / Color	Soft 106 / D / Color	Soft 106 / B / Color
Tank Capacity	12 Liter	8 + 8 Liter	8 + 8 Liter	12 + 12 Liter
Hourly Output (Cones)	410	380	380	850
Flavour	Single + 3 Ripple	2 + 1 Mix + 3 Ripple	2 + 1 Mix + 3 Ripple	2 + 1 Mix + 3 Ripple
Overrun	Geared Pump	Geared Pump	Geared Pump	Geared Pump
Cylinder Capacity	1.8 Liters	1.2 + 1.2 Liters	1.2 + 1.2 Liter	1.8 + 1.8 Liter
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw	2.9	3.9	3.9	6.5
Compressor	1	2	2	2
Motor	1	2	2	2
Dimensions (LxWxH) MM	915 x 465 x 1510	985 x 565 x 1490	910 x 555 x 1490	1025 X 655 X 1565

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THICK SHAKE MACHINE

2,85,000



**Shake Master/PF
Pump Model**

1,25,000



**Shake Master/S
Gravity Model**

1,55,000



**Shake Master
Gravity Model**

2,50,000



**Shake Master/S/PF
Pump Model**

4,80,000



**Shake Master/SPF/D
Pump Model**

Thick Shake Machine

- Machines are available in Gravity Feed & Pump Feed.
- Fully automatic machine for Thick shakes.
- Automatic Electrical System to control the production quality (in gravity model only)
- Electro Mechanical hardness system gives proper hardness / consistency / smooth Thick Shake
- Stainless Steel / Food Grade Engineering Plastic used for Hygiene & Safety.
- The temperature is in consideration to an average thick shake overrun up to 70 % (Pump Feed).
- Different electrical specification (Digital Touch Screen) available upon with extra cost. (only in Pump Feed Model)
- Tank mix level indicate by indicator or in display with extra cost.

Model	Shake Master / PF	Shake Master /PF/D	Shake Master / S	Shake Master	Shake Master/S/PF	Shake Master/SPF/D
Tank Capacity	18 Liter	18+18 Liter	6 Liter	8 Liter	8 Liter	8 + 8 Liter
Hourly Output (Kg.)	34	34+34	12	22	26	26 + 26
Flavour	Base Flavour	Two Base Flavour	Base Flavour	Base Flavour	Base Flavour	Two Base Flavour
Overrun	Geared Pump	Geared Pump	Gravity Feeding	Gravity Feeding	Geared Pump	Geared Pump
Cylinder Capacity	6 Liters	6 + 6 Liter	3.5 Liters	5 Liter	3.5 Liter	3.5 + 3.5 Liter
Refrigerant	R - 22 / R - 404a	R-22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air / Water	Air	Air	Air	Air
Power Supply	230 / 50 / 1 400 / 50 / 3	400 / 50 / 3	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1 400 / 50 / 3	230 / 50 / 1 400 / 50 / 3
Kw	3.0	6	1.0	1.5	2.4	4.6
Compressor	1	2	1	1	1	2
Motor	1	2	1	1	1	2
Dimensions (LxWxH) MM	975 x 520 x 1535	768 x 750 x 1535	680 x 405 x 725	785 x 465 x 825	835 x 465 x 1420	835 x 610 x 1445
Shake Master S/PF/Table Top Dimensions (LxWxH) MM					860 x 460 x 560	

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FREEZING ICE PAN MACHINE



FIP-1 & FIP-1B
Ice Pan Single



FIP-1ST & FIP-1STB
Ice Pan Single



FIP-2D & FIP-2DB
Ice Pan Double



FIP-1C & FIP-1CB
Ice Pan Single

FRIED ICE PAN MACHINE

- This type machine known as ROLL ICE CREAM machine
- S.S. 304 fabricated plate with 4 mm, available in Round & Square shape with different size & diameter.
- Thermostat / Sensors control maintain temp. of plate
- High refrigerating system installed in machine for good & smooth roll ice cream productions.
- We manufacturing customize models as per buyer specification.

Model	FIP-1	FIP-1B	FIP-1ST	FIP-1B/ST	FIP-2D	FIP-2DB	FIP-1C	FIP-1CB
Pan Size (Inch)	18	24	18	24	18	24	18	24
Pan Temp.	-15°C to -25°C		-15°C to -25°C		-15°C to -25°C		-15°C to -25°C	
Defrost Pedal	No	Yes	No	Yes	No	Yes	No	Yes
Refrigerant	R - 404a		R - 404a		R - 404a		R - 404a	
Condenser	Air		Air		Air		Air	
Power Supply	230 / 50 / 1		230 / 50 / 1		230 / 50 / 1		230 / 50 / 1	
Kw	1.2	1.5	1.2	1.5	2.4	3.0	2.4	2.8
Compressor	1	1	1	1	2	2	2	2
Dimensions in mm (LxWxH)	FIP-1		FIP-1ST		FIP-2D		FIP-1C	
	L 610 x W 610 x H 840		L 610 x W 1010 x H 840		L 680 x W 1410 x 840		L 780 x 1245 x H 840	
	FIP-1B		FIP-1B/ST		FIP-2DB		FIP-1CB	
	L 762 x W 762 x H 840		L 762 x W 1162 x H 840		L 830 x W 1710 x 840		L 930 x 1380 x H 840	

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NATURAL & GELATO MIX PROCESS MACHINE



Pasto Magic-40



Pasto Magic-60



Pasto Magic-80



Pasto Magic-120

Liquid Mix Preparation Machine (Heating & Cooling Combination)

- Pasteurisation & Ageing combination models with various liter capacity.
- Uses in Small & Medium ice cream parlours who want to make own ice cream mix / gelato mix / premium ice cream mix.
- Machines are capable of low & high pasteurization & programs go directly to the second phase of the pasteurization cycle, cooling down to 4°C and ageing.
- Very close space between starrier blade and barrel wall which crate pressure in the fat particles therefore reaching of low homogenization.
- Digital touch screen for easy to operate the machine and set programme & parameters.
- Water cooled condenser on demand with extra cost.

Model	Pasto Magic - 40	Pasto Magic - 60	Pasto Magic - 80	Pasto Magic - 120
Tank Capacity	40 Liter	60 Liter	80 Liter	60 + 60 Liter
Heating Range	+50°C to +90°C	+50°C to +90°C	+50°C to +90°C	+50°C to +90°C
Cooling Range	+4°C to +10°C	+4°C to +10°C	+4°C to +10°C	+4°C to +10°C
Heater	8 no's / 450 W per	6 no's / 600 W per	8 no's / 600 W per	20 no's / 600 W per
Starrier RPM	960	960	960	960
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air / Water*	Air / Water*	Air / Water*	Air / Water*
Power Supply	230 / 50 / 1			
	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw	6.75	6.95	7.65	13.50
Compressor	1	1	1	1
Motor	1	1	1	2
Dimensions (LxWxH)MM	1065 x 405 x 1070	1130 x 485 x 1225	1130 x 475 x 1255	1130 x 1020 x 1255

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- *Water Cooled also available at EXTRA cost.
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NATURAL & GELATO ICE CREAM MACHINE



Hardee-5



Hardee-12H



Hardee-8V & 15V



Hardee-3

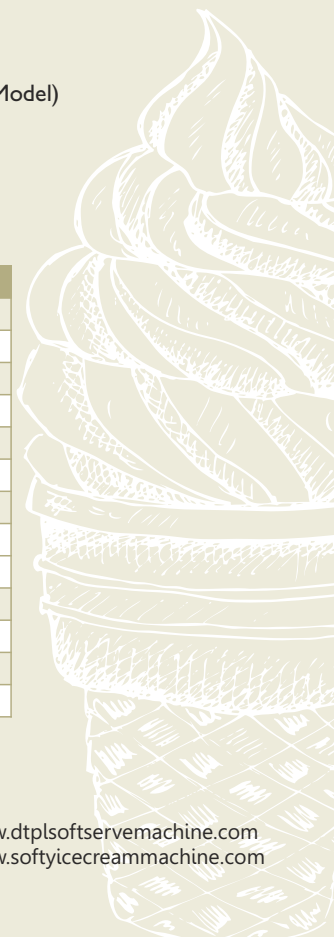
Gelato & Natural Ice Cream Machine

- It is compact unit to produce premium ice cream / gelato / sorbet / artisan ice cream , simplified method of operation make it user friendly. Hence besides experts it can also be handled by unskilled personnel.
- Horizontal & vertical both models are available.
- Electro Mechanical hardness control for setting at prescribed consistency
- Two speed beaters for efficient production and total extraction of the ice cream. (in Hardee -3 only 1 Speed)
- Balanced & high efficiency refrigeration system.
- Adjustable shelf for incorporation of various sizes of ice cream tubs or containers for fillings.
- Ringing bell or electronics display for the operator to know when the ice cream is hard.
- Different electrical specification (Digital Touch Screen) available upon with extra cost (only in Floor Model)
- Oil Free compressor only available in Vertical Models (On Extra Cost)
- Two outlet system only in Vertical Model. Tab Type & Shutter Type. (On Extra Cost)
- Water Cooled Condenser on demand with extra cost.

Model	Hardee-5	Hardee-12H	Hardee-8V	Hardee-15V	Hardee-3
Cylinder Capacity	7 Liter	24 Litre	16 Liter	23 Liter	3 Liter
Hourly Output (Liter)	14	72	31	62	8
Batch Capacity	2.5 Liter	13 Liter	6 Liter	12 Liter	1.5 Liter
Flavour	Single	Single	Single	Single	Single
Overrun	Gravity Feeding	Gravity Feeding	Gravity Feeding	Gravity Feeding	Gravity Feeding
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air / Water*	Air / Water*	Air / Water*	Air
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	220 / 50 / 1
Kw					1.5
Compressor	1	1	1	1	1
Motor	1	1	1	1	
Dimensions (LxWxH)MM	800 x 500 x 1350	1070 x 655 x 1520	1055 x 565 x 1085	1100 x 660 x 1135	775 x 460 x 750

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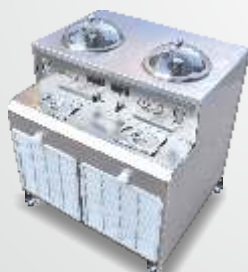




NATURAL & GELATO LIVE COUNTER MACHINE



Hardee-1X



Hardee-2X



Hardee-3X



Hardee-4X

Live Ice Cream Machine

- For making gelato / yogurt / ice cream / sorbet small batches or live presentation / sale.
- Sensor will stop startier when open the top lid for dispensing product.
- Thermostat / Sensors control product temp at -4°C
- High refrigerating system installed in machine for good & smooth ice cream productions.
- Low speed stirrer maintain consistency of product
- Digital touch screen for easy to operate the machine and set programme & parameters (on extra cost)

Model	Hardee-1X	Hardee-2X	Hardee-3x	Hardee-4X
Cylinder Capacity (Liter)	6	6 + 6	6 + 6 + 6	6 + 6 + 6 + 6
Hourly Output (Liter)	10	10 + 10	10 + 10 + 10	10 + 10 + 10 + 10
Batch Capacity (Liter)	2.5	2.5 + 2.5	2.5 + 2.5 + 2.5	2.5 + 2.5 + 2.5 + 2.5
Flavour	Single	Two Flavours	Three Flavours	Four Flavours
Overrun	Gravity Feeding	Gravity Feeding	Gravity Feeding	Gravity Feeding
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air
Power Supply	220 / 50 / 1	220 / 50 / 1	400 / 50 / 3	400 / 50 / 3
Kw	1.1	2.2	3.3	4.4
Compressor	1	2	3	4
Motor	1	2	3	4
Dimensions (LxWxH)MM	400 x 580 x 840	720 x 810 x 935	680 x 1175 x 935	680 x 1630 x 935

- Production and quantity of mix per ice cream may vary according to temperature, type of mix used and overrun desired.
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BLAST FREEZER



Blast Freezer-3



Blast Freezer-6

Blast Freezer

- The easy solutions of freezing / chilling
- Uses in ice cream / bakery / hotels / commercial Kitchens
- Core Probe control the blast chilling period/cycle
- S.S. Tray stand easily removable for cleaning
- Hot gas system for maintain cabinet temperature.
- Digital screen for easy to operate the machine and set programme & parameters.
- We manufacturing customize models as per buyer specification.

Model	Blast Freezer 3	Blast Freezer 6	Blast Freezer 12
Capacity	+3°C 10 Kg / 18°C 6 Kg / 3 Tray	+3°C 20 Kg / 18°C 12 Kg / 6 Tray	+3°C 40 Kg / 18°C 24 Kg / 12Tray
Chilling Capacity	+70°C Down to +3°C / 10 Kg.	+70°C Down to +3°C / 20 Kg.	+70°C Down to +3°C / 40 Kg.
Freezing Capacity	+70°C Down to -18° C / 6 Kg.	+70°C Down to -18° C / 12 Kg.	+70°C Down to -18°C / 24 Kg.
Refrigerant	R - 404a	R - 404a	R - 404a
Condenser	Air	Air	Air
Kw	1.2	2.0	4.5
Power Supply	230 / 50 / 1	230 / 50 / 1	400 / 50 / 3
Compressor	1	1	1
Inner Dimensions	320 x 435 x 435	500 x 700 x 460	650 x 590 x 990
Outer Dimension (LxWxH)MM	655 x 800 x 630	720 x 810 x 1150	850 x 985 x 1770

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Pasteuriser



Aging Vat



Homogenizer



Batch Freezer

Model	Pasteuriser							
Capacity	50	100	150	200	250	300	400	500
Heating Option	LPG / Heater	LPG / Heater	LPG / Heater	LPG / Heater	LPG / Heater	LPG / Heater	LPG / Heater	LPG / Heater
Heating Range	85°C	85°C	85°C	85°C	85°C	85°C	85°C	85°C
Stirrer RPM	1400	1400	1400	1400	1400	1400	1400	1400
Water Jacketed	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw. LPG	0.38	0.38	0.38	0.56	0.56	0.75	0.75	0.75
Kw. Heater	6.38	6.38	6.38	9.56	9.56	9.75	12.75	12.75
Dimensions (LxWxH)	675 x 535x 1190	775 x 620 x 1280	845 x 695 x 1300	845 x 765 x 1325	915 x 810 x 1395	1035 x 895 x 1455	1180 x 940 x 1495	1325 x 995 x 1495

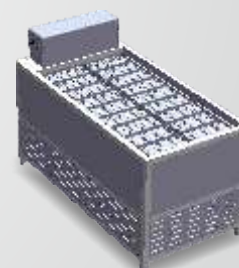
Model	Ageing Vat							
Capacity	50	100	150	200	250	300	400	500
Temp. Range	4°C to 10°C	4°C to 10°C	4°C to 10°C	4°C to 10°C	4°C to 10°C	4°C to 10°C	4°C to 10°C	4°C to 10°C
Stirrer RPM	95	95	95	95	95	95	95	95
Glycol Jacketed	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air	Air	Air	Air	Air	Air / Water*	Air / Water*	Air / Water*
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw.	1.30	1.35	1.35	2.40	2.90	3.35	3.55	3.75
Dimensions (LxWxH)	780 x 535x 985	935 x 635 x 1015	1050 x 765 x 1245	1080 x 795 x 1395	1200 x 835 x 1395	1435 x 945 x 1375	1560 x 1055 x 1375	1600 x 1055 x 1375

Model	Homogenizer				
Capacity	100	150	200	300	500
Stage	2	2	2	2	2
Piston	1	2	2	2	3
Pressure	2500	2500	2500	2500	2500
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw.	2.0	2.5	2.5	3.0	5.5
Dimensions (LxWxH)	660 x 458 x 840	710 x 525 x 840	760 x 525 x 840	760 x 525 x 860	940 x 710 x 840

Model	Batch Freezer
Capacity	20 Liter
Batch Capacity	10 Liter
Flavour	Any Single / Per Batch
Overrun	Manual with Oil Free Air Compressor
Refrigerant	R - 22 / R - 404a
Condenser	Air
Power Supply	400 / 50 / 3
Kw.	3.90
Dimensions in mm	1240 x 610 x 1430 (LxWxH)

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HARD ICE CREAM PLANT MACHINE



Continuous Freezer

Hardening Tunnel

Candy Plant-5M

Candy Plant-10M

Candy Plant-18M

Model	Continuous Freezer					
Capacity (Liter)	100	150	200	300	400	600
Flavour	Single	Single	Single	Single	Single	Single
Overrun	Piston Pump	Piston Pump	Piston Pump	Piston Pump	Piston Pump	Piston Pump
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Water	Water	Water	Water	Water	Water
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw.	5.0	6.5	7.0	8.0	11	14
Dimensions (LxWxH)	970 x 600 x 1300	1395 x 675 x 1410	1395 x 675 x 1410	1355 x 910 x 1385		

Model	Hardening Tunnel	
Capacity (Liter)	12 B	20 B
Cabinet Temp. (Emerson)	-28°C	-28°C
Cabinet Temp. (Danfoss)	-30°C to -35°C	-30°C to -35°C
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air / Water*	Air / Water*
Power Supply	400 / 50 / 3	400 / 50 / 3
Kw.	3.8	6.8
Dimensions (LxWxH)MM	870 x 1800 x 2400	870 x 2800 x 2800

Model	Candy Plant-5M	Candy Plant-10M	Candy Plant-18M
Capacity / Hrs.	5 Mould / 350 pcs.	10 Mould / 700 pcs.	18 Mould / 850 pcs.
Water Temp.	-25°C	-25°C	-25°C
Refrigerant	R - 22 / R - 404a	R - 22 / R - 404a	R - 22 / R - 404a
Condenser	Air / Water*	Air / Water*	Air / Water*
Power Supply	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Kw.	3.5	6.0	8.5
Dimensions (LxWxH)MM	1350 x 620 x 990	2150 x 620 x 990	1041 x 2082 x 1092

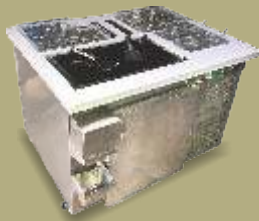
- Production and quantity of mix per ice cream may vary according to temperature, type of mix used and overrun desired.
- *Water Cooled also available at EXTRA cost.
- Only in Candy Plant Mould & Glycol on EXTRA cost.
- The manufacturer reserves the right to make any changes in form & material without prior notice.

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Thick Shake
Blender



Waffle Cone
Maker



Choco Dipper

Cone Holder
Table Top



Cone Holder
Machine Mount

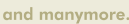


Chocolate Tank

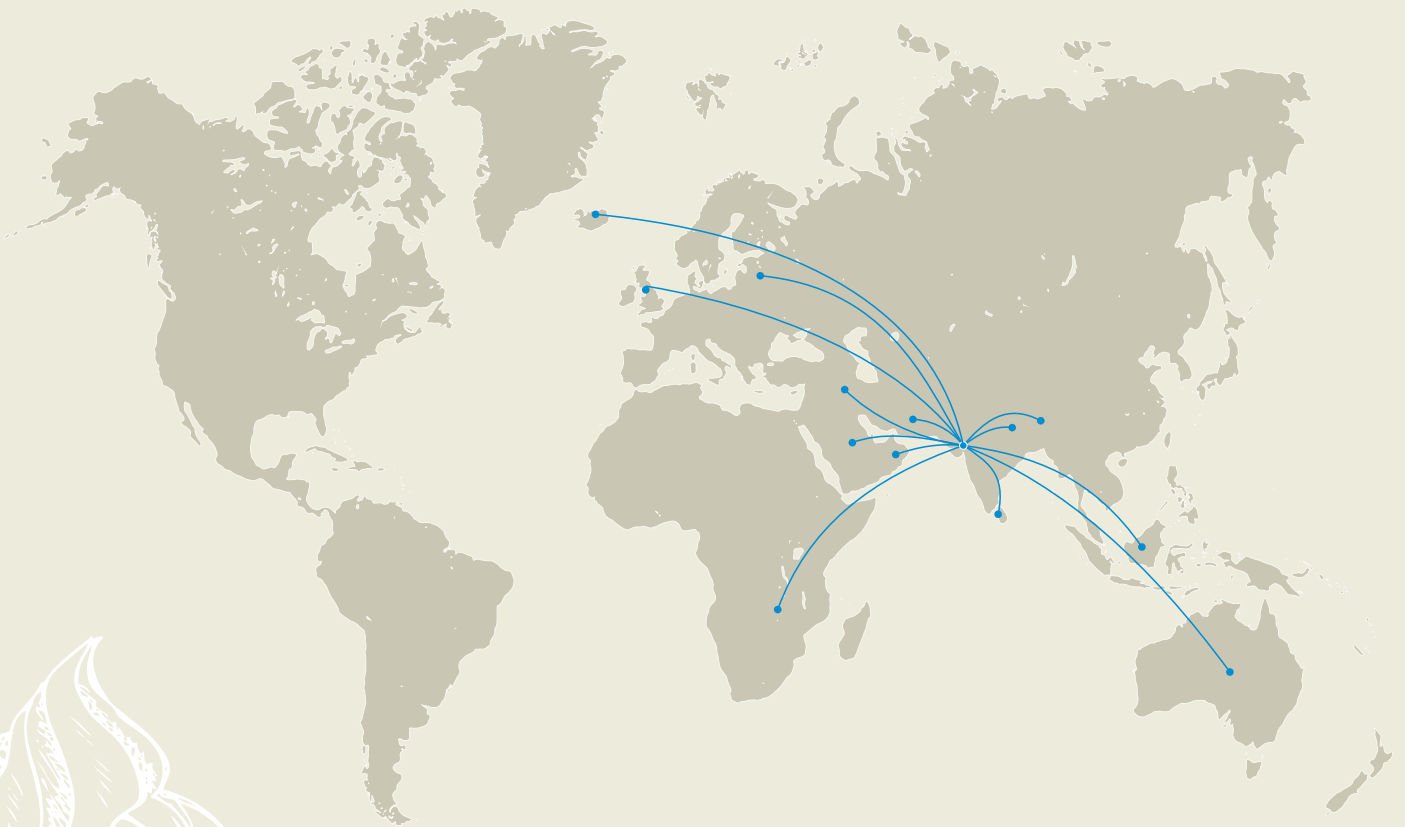


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WE EXPORT



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