

Professional Equipments
Ice Creams • Beverages • Quick Serve



SINCE 1989

Mitora



SM-301/MP



SM-101/G



SM-101/P



SM-301/MGF



SM-311/MSP



SM-301/G

Soft Ice-cream

- Contemporary, sturdy mechanical design with hermetically sealed refrigeration unit and air-cooled condenser.
- High overrun beater shafts with polymer scraper designed for maximum efficiency and easy extraction.
- Ideal design of piston pump results in effective mix and air feed at optimum overrun.
- Direct expansion system to the freezing cylinders for fast and effective cooling.
- Separate hopper refrigeration system in the mix storage tanks to store ice cream mixes at hygienically ideal temperature.
- Electronic consistency controller monitors hardness of ice cream constantly.
- To maintain a perfect hygienic condition, all parts in direct contact with ice cream or the mix are made of stainless steel and food grade plastic.
- Night storage mode for storage of mix in the hopper over-night.
- Environment friendly CFC free refrigerant and CFC free thermal insulation.
- The SPECTRUM is optimised with 4 different flavours available at any given time, plus the option of the traditional product without the spectrum.

	Model	Dimensions (mm)			Hourly Output (125ml)	Storage Capacity (Ltrs. x No.)	Flavours	Over Run	Power (Ph/v/Hz)	Weight (Kg.)
		W	D	H						
Spectrum	SM-311/MSP	550	775	1400	350	8 x 2	Two + Mix	80 %	1/230/50	260
	SM-101/SP	510	700	1400	250	8 x 1	Single	80 %	1/230/50	220
Pump	SM-301/MP	550	710	1400	350	8 x 2	Two + Mix	80 %	1/230/50	270
	SM-301/MP2	550	750	1400	225	8 x 2	Two + Mix	80%	1/230/50	240
	SM-101/P	445	710	775	225	8 x 1	Single	80 %	1/230/50	135
	SM-301/MG	550	720	860	200	7 x 2	Two + Mix	40 %	1/230/50	185
Gravity	SM-101/G	445	710	775	150	9 x 1	Single	40 %	1/230/50	120
	SM-301/MGF	550	710	1400	300	8 x 2	Two + Mix	40 %	1/230/50	220
	SM-301/MGF2	550	750	1400	200	7 x 2	Two + Mix	40%	1/230/50	180

Live Ice-Cream Batch Freezer



MVX - 4



MVX - 1



MVX - 2



MVX - 3

- The machine facilitates production, display and selling of freshly churned Gelato, Sorbet and natural Ice-Creams.
- All parts in contact with the ingredients and the ice-cream are made of good grade stainless steel and non-toxic material.
- Independent creaming tank allows maximum flexibility of use.
- Transparent lid permits follow in view of the ice cream during the whole process of Ice-cream making.
- Automatic stopping of the churner on opening of lid.
- Control panel consists of a reset function, churner control, density and temperature control of the ice-cream and night storage mode for better functionality.
- Allows addition of ingredients such as dry fruits, fresh fruits etc. at anything during the process.
- Wash water discharge in the creaming tank makes the cleaning simpler.
- Night storage mode allows the storage of ice-cream overnight without letting the quality of the product degrade.

Model	Dimensions(mm)			Batch (Lit.)	Hourly Output (Lit.)	Power (Ph/Volt / Hz)	Weight (Kg.)
	W	D	H				
MVX - D	460	490	380	2.5	10	1 / 230 / 50	40
MVX - 1	525	560	400	4x1	16x1	1 / 230 / 50	75
MVX - 2	640	675	930	4x2	16x2	1 / 230 / 50	160
MVX - 3	940	675	930	4x3	16x3	1 / 230 / 50	225
MVX - 4	1250	675	930	4x4	16x4	1 / 230 / 50	285



SM - GH2



SM - GV3



SM - GVL

Batch Freezer

- The most versatile Ice cream maker for premium GELATO, NATURAL, YOGHURT AND SORBET ice creams.
- Elegant look with transparent and insulating dispensing head.
- Direct expansion cylinder for quick and efficient freezing.
- Well-crafted beater with Teflon scraping blades result in higher overrun and easy extraction.
- Automatic microprocessor-based control system for consistent output.
- User friendly design, easy to maintain.
- Machines with horizontal freezing barrel available under GH series.
- Machines with vertical freezing barrel available under GV series.
- All parts including the freezing barrel and the scraper blade which comes in contact with the premature or the finished product are made of stainless steel or food grade plastics.
- Easy cleaning and waste water discharge method.

Model	Dimensions(mm)			Batch (Lit.)	Hourly Output (Lit.)	Power (Ph/Volt / Hz)	Weight (Kg.)
	W	D	H				
SM - GH1	530	800	1440	6	25	3 / 410 / 50	230
SM - GH2	550	800	1450	12	48	3 / 410 / 50	250
SM - GH3	550	880	1450	18	72	3 / 410 / 50	280
SM - GVL	480	725	650	6	24	1 / 230 / 50	115
SM - GV1	525	700	1175	8	32	1 / 230 / 50	150
SM - GV2	550	860	1220	12	48	3 / 410 / 50	240
SM - GV3	600	950	1220	20	80	3 / 410 / 50	300
SM - GV4	600	950	1220	25	100	3 / 410 / 50	350

Blast Freezer



SM - BFL



SM - BF1



SM - BF2



SM - BF3

- Ideal for small and medium Ice cream and bakery industries.
- Precision temperature control with auto defrost cycle.
- Optimum refrigeration design, to rapidly achieve - 35°C temperature.
- High density and thick Puf insulation.
- Sleek space saving design.
- Stainless steel inner freezing compartment.
- Stainless steel outer body case for durability.
- Contemporary design makes it presentable and attractive in any kitchen or parlour.
- Critical requirement in ICE CREAM, BAKERY, COMMERCIAL CENTRAL KITCHENS, RESTAURANTS, as well as PACKAGED FOOD INDUSTRIES.

Model	Dimensions(mm)			Freezing Zone Volume	Power (Ph/Volt / Hz)
	W	D	H		
SM - BFL	675	675	790	60 Lit.	1 / 230 / 50
SM - BF1	700	900	1200	150 Lit.	1 / 230 / 50
SM - BF2	850	1125	1475	250 Lit.	3 / 230 / 50
SM - BF3	1150	1050	1960	600 Lit.	3 / 230 / 50
SM - BF4	1250	1200	2000	900 Lit.	3 / 230 / 50

Large size industrial blast freezers and IQF freezer tunnels are designed and made as per requirements.

Display Counter



SM - DC3

- Hygienic, long lasting and light-weight materials which are easy to clean and are maintenance free.
- A simple but well-tended cabinet with exactly the right lighting visibility to give your ice cream a premium gourmet outlook.
- Frost free ventilated cold air circulation for uniform refrigeration inside in the cabinet.
- Ideal for gelato, premium ice creams, natural ice creams, etc.

Model	Dimensions(mm)			No. of Pan	Pan Capacity Ltr.	Power (Ph/Volt / Hz)
	W	D	H			
SM - DC1	1160	1000	1300	8	5	1 / 230 / 50
SM - DC2	1160	1040	1300	12	5	1 / 230 / 50
SM - DC3	1700	1040	1300	18	5	1 / 230 / 50
SM - DC4	2200	1040	1300	24	5	1 / 230 / 50

Pasteurizer



SM - PSL

- This machine is crafted for quality and hygiene treatment of milk and ice cream mixes.
- The milk/mix is pasteurized by an automatic time and temperature controlled cycle wherein first the milk/mix is heated and then rapidly cooled down.
- Automatic cycle for high pasteurization at 85°C and low pasteurization at 65°C.
- Automatic preservation / aging cycle which cools down and maintains the mix at 4°C.
- High positioned spigot provides ease in extraction and allows the use of bigger containers.
- Quick release steel agitator, which is fully detachable.
- High precision temperature control through a dip probe.

Model	Dimensions(mm)			Capacity Litre	Power Installed	Power (Ph/Volt / Hz)	Weight (Kg.)
	W	D	H				
SM-PSL	490	1000	1100	15-40	4 KW	1 / 230 / 50	150
SM - PS1	575	1100	1160	25-75	6 KW	3 / 410 / 50	175
SM - PS2	700	1300	1220	40-130	9 KW	3 / 410 / 50	250



ICC - 2/10



ICC - 1/10



SM - 18M



SMS - 20

Beverage Dispenser

- Simple, handy and versatile unit designed for cooling & dispensing beverages (natural fruit juices, coffee, tea, milk shakes etc.).
- Easily removable food grade, un-breakable, transparent bowls.
- Performs effectively even with low volume.
- Adjustable drink temperature.
- Easily and quickly removable part for a perfect cleaning.

Model	Dimensions (mm)			Volume (Ltr. x Flv.)	Power (W)	Weight (kg.)
	W	D	H			
ICC-1/10	240	430	625	10 x 1	215	22
ICC-2/10	400	430	625	10 x 2	250	34
SM-18M	330	400	700	18 x 1	250	30

Power (Volt/Hz) 1/230/50

Slush Dispenser

- Highly versatile, can produce and dispense a variety of frozen desserts, sherbets or simply dispense chilled drinks.
- The quick serve product makes it a must have at cafes, bars, ice cream parlours, restaurants and high foot fall venues like shopping malls or markets.
- Transparent polycarbonate bowls and all other parts in contact with the product are easy to disassemble and clean.
- Provision of density adjustment for each bowl.

Model	Dimensions (mm)			Volume (Litre)	Power (Ph/v/Hz)	Installed Power (W)
	W	D	H			
SMS-20	480	500	815	10 x 2	1/230/50	700 W
SMS-10	240	500	815	10	1/230/50	350 W

Thick Shake



SMT - 20M

- Elegant look with transparent & insulating dispensing head.
- Direct expansion cylinder for quick and efficient freezing.
- Refrigerated mix hopper storage to keep the thick shake mix at hygienically ideal temperature.
- Well crafted beater with polymer scraping blades results higher overrun and easy extraction.
- Automatic microprocessor based control system for consistent output
- Separate hopper refrigeration maintains mix below 5°C in auto and standby modes.

Model	Dimensions (mm)			Hourly Output l / hr	Over Run	Power (Ph/v/Hz)	Weight (Kg.)
	W	D	H				
SMT-40M	430	600	1400	40	45%	1/230/50	160
SMT-20M	430	680	750	20	40%	1/230/50	105

Ice Cube Maker



IC -100

- Modish, Condensed and Distinctive design with low power consumption and water usage.
- The six sided cube provides large contact surface for fast beverage cooling and ease of handling.
- Stainless steel interior and exterior for durability and complete resistance towards corrosion.
- Puf insulated storage bin.
- Residuals are drained out after every freezing cycle.

Model	Dimension (mm)			Capacity Kg./24 Hrs	Storage Bin Ltr.	No. of Cube/Cy.	Power Volt / Hz
	W	D	H				
IC-50	680	580	820	50	50	90	230/50
IC-100	680	690	920	100	100	144	230/50
IC-250	1000	600	1500	250	260	280	230/50
IC-500	1100	745	1850	500	500	560	230/50

Cold Stone / Plate



- A premium all in one platform to perform fusion ice creams and a variety of customized sundaes.
- COLD STONE as well as COLD PLATE available depending on the choice of desserts to be crafted.
- Multiple bowl rack to offer a variety of toppings.
- Provision of heating element for hot containers.
- Separately refrigerated and controlled storage cabinet beneath the counter.
- Separately refrigerated topping bowls for fresh fruits and perishable toppings.

**MACHINES ARE TAILOR MADE AND CUSTOMIZABLE
AS PER CLIENT NEEDS.**

Assurance of performance

Quality Pledge

At Mitora Machinex, our customers are our partners. We conscientiously strive to achieve the best in Quality and Values, maintaining only the highest standards of excellence in our service. We are passionate in our relentless pursuit of total customer satisfaction which results in manufacturing excellence and flawless products. We believe in delivering not just good, but the best.

Soft Master™

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