

Ribot®

1000

PRODUCTION MADE EASY



the hi-tech “magic pot”

for all production processes

Ribot®

1000 **TELME**

Overview:

- Manufactured in Italy
- 30 years experience
- Original manufacturer of Vertical barrel Units
- Only manufacturer with the ability to reverse the agitator
- All components made in the factory
- One technician from beginning to end of manufacture
- Second largest manufacture of gelato equipment

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Equipment & Options:



Four Size Options

- Ribot 10
- Ribot 18
- Ribot 30
- Ribot 50



STANDARD KIT

GASTRONOMY/ BAKERY KIT

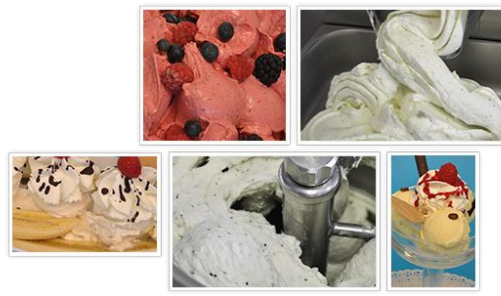
COOKING KIT

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Why Ribot?

This is the first machine ever that: blends, mixes, whips, cuts, shreds, kneads, heats, cooks, maintains, tempers, pasteurises, cools, chills and freezes, patisserie, chocolate, gastronomy & gelato products



100% Efficiency – no burnt product, no wastage

100% Reliability – no sick days, no smoke breaks

100% Consistency – the same result time after time

100% Better – Less Labour, Improved Hygiene

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Features



SIMPLE DESIGN

The processes are carried out in a single, vertical cylinder, which is always visible, easy to fill, and ingredient can be added at any time.



PRECISE CONTROL

Accurate temperature management within +2, -2 degrees. Extended or shortened cook times. Automatic or manual operation



HYGIENE GUARANTEED

Washing and sanitizing is quick and easy. The product is not handled during the stages of cooking, cooling or extraction.

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Features



COOKS AND COOLS RAPIDLY

More surface area transferring heat, speeds up production time. Cooling in the same bowl with the same surface contact increases hygiene and product quality



EXTENSIVE TEMPERATURE RANGE

Temperature control from -15°C to +110°C means the machine can cook, cool, freeze , temper mix and blend at food safe temperatures



MULTIPLE ROTATIONAL OPTIONS

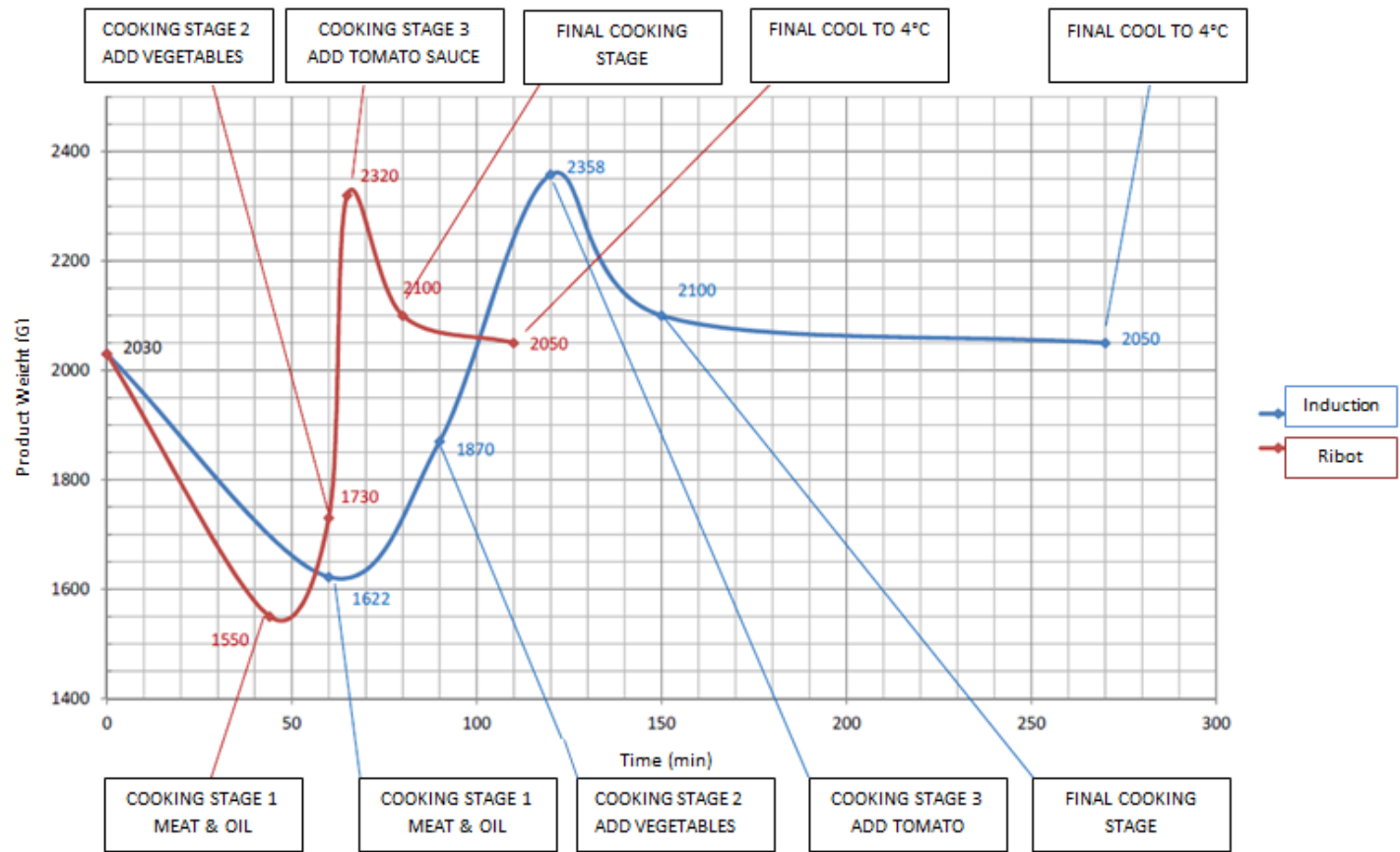
The speed and rotation direction of the machine can be changed instantly from 10rpm to 500rpm. Reversing rotation allows the product to be extracted completely and automatically.

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Comparison

RIBOT 18 TO INDUCTION PAN (Cooking & Cooling Bolognaise Sauce)



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Video

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Harbin

Harbin Gartrell Australia Pty Ltd
21 Whittaker Street, Maidstone, Victoria. 3012
P + 61 3 9317 4200 F + 61 3 9317 4202
www.harbinaustralia.com
ABN: 86 010 501 747