

# DIN EN 16754:2016-05 (E)

## Artisan Gelato and ice cream machinery - Performance characteristics and energy consumption

---

<b>Contents</b>		<b>Page</b>
European foreword .....		3
1	Scope .....	4
2	Normative references .....	4
3	Terms and definitions .....	4
4	Performance characteristics .....	6
4.1	Loading of pasteurizer and cream cooker .....	6
4.2	Loading of batch freezer .....	6
4.3	Loading of combined machine .....	6
4.4	Product temperature/Extrusion temperature .....	7
4.5	Overrun .....	7
5	Energy consumption test .....	7
5.1	Test room .....	7
5.1.1	General design, walls, floor and radiant heat .....	7
5.1.2	Thermal characteristics .....	7
5.2	Apparatus .....	8
5.3	Ambient temperature and humidity .....	8
5.4	Installation .....	8
5.5	Test cycle .....	8
5.5.1	Pasteurizing Test Cycle .....	8
5.5.2	Freezing Test Cycle .....	9
5.5.3	Combined machine test cycle .....	9
5.5.4	Ageing Test Cycle .....	9
5.5.5	Product temperature/Extrusion temperature .....	9
5.5.6	Overrun determination .....	10
5.6	Determination of energy consumption .....	10
5.7	Water consumption test .....	10
5.8	Operating time calculation .....	10
6	Reference test mix .....	10
7	Test report .....	11