

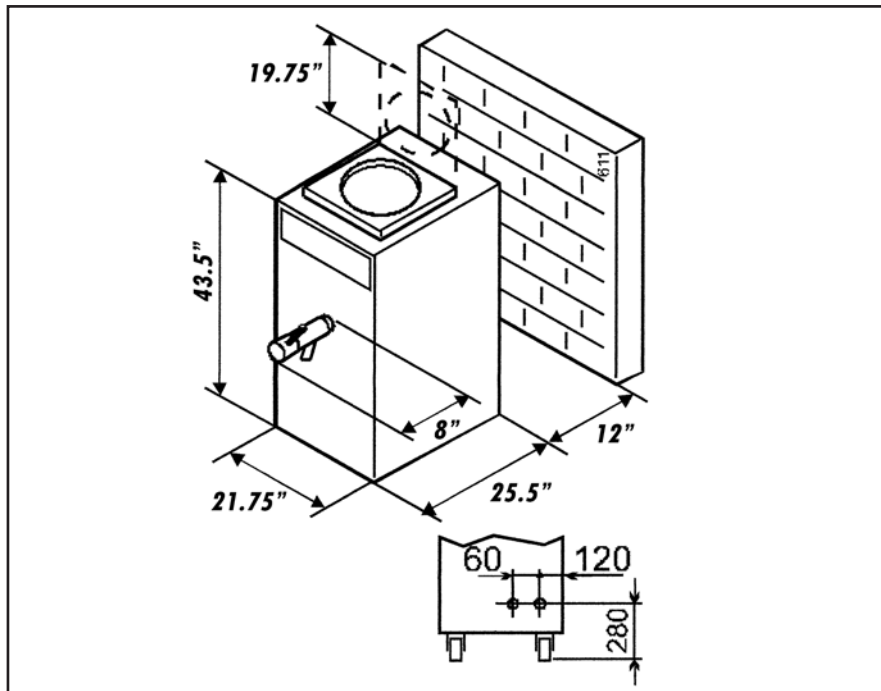
Heating/Cooling Mixer

MIX30



- Special thermal conductor liquid for indirect heat transfer protects the delicate stabilizing and emulsifying components in the product.
- Simple and functional electronics automatically select the length of the heating cycle according to the temperature chosen.
- Smart memory feature repeats the cycle if necessary in case of power failure during mix treatment.
- Transparent lid with safety micro switch prevents the unit from running when open.
- Centrifugal pump with adjustable speed adapts to the mix characteristics and operator's needs.
- Inclined basin allows a complete extraction of the mix.
- Removable supply tap with cleaning mechanism ensures perfect hygiene after each use.
- Easy to read digital display shows cumulative working hours to assist in a proper periodic maintenance program.





SPECIFICATIONS	SUPERMIX 30	
DIMENSIONS	UNIT	WITH CRATE
Depth	25.5" (650 mm)	31" (770 mm)
Width	21.75" (550 mm)	25" (640 mm)
Height	43.5" (1,100 mm)	57" (1,450 mm)
WEIGHT	UNIT	WITH CRATE
	326 lbs. (148 kg)	375 lbs. (170 kg)
ELECTRICAL	3 phase, 208-230 volt, 4 kW, 60 Hz Approximately 11 total running amps. 15 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COOLING / AIR FLOW	Air cooled units require 20" (500 mm) minimum clearance in back of unit. Water cooled units require 3/4" N.P.T. water supply and drain fittings.	
TANK CAPACITY	7.92 gallons (31.7 quarts, 30 liters)	
PRODUCTION PER CYCLE	3.9 gallons (15.8 quarts, 15 liters) minimum 7.9 gallons (31.7 quarts, 30 liters) maximum	
WORKING CYCLE	Approximately 100-120 minutes	
WARRANTY	One-year parts and labor warranty. Two-year parts warranty on vats, compressors, drive motors, and speed reducers.	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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