

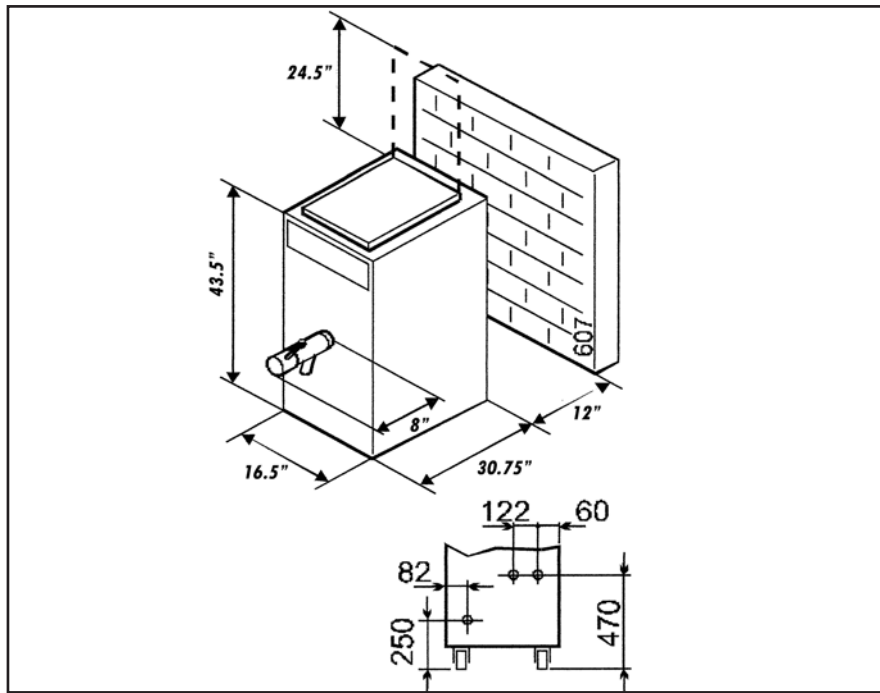
Heating/Cooling Mixer

MIX60



- 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 allows easy access for adding ingredients at any time without interrupting the mixing process, this assures uniform consistency (*homogenization*) throughout the mix.
- 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	MIX60	
DIMENSIONS	UNIT	WITH CRATE
Depth	Water -30.75" (780 mm),	Water -35" (880 mm),
Width	Air -40.5" (1030 mm)	Air -48" (1,210 mm)
Height	16.5" (420 mm)	Water -21" (530mm), Air -22" (560mm)
	43.5" (1,100 mm)	54.5" (1,380 mm)
WEIGHT	UNIT	WITH CRATE
	Water -375lbs. (170kg)	Water -412 lbs. (187 kg)
	Air -423 lbs. (192 kg)	Air -529 lbs. (240 kg)
ELECTRICAL	3 phase, 208-230 volt, 9 kW, 60 Hz Approximately 28 total running amps. 35 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R 404A HFC environmentally friendly refrigerant	
COOLING / AIR FLOW	Air cooled or Water cooled units available. Air cooled units require 20" (500 mm) air space in back of unit. Water cooled units require 3/4" N.P.T. water supply and drain fittings.	
TANK CAPACITY	15.85 gallons (63.4 quarts, 60 liters)	
PRODUCTION PER CYCLE	7.9 gallons (31.7 quarts or 30 liters) minimum 15.8 gallons (63.4 quarts or 60 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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STOELTING
FOODSERVICE EQUIPMENT

502 Highway 67 • Kiel, WI 53042-1600

920-894-2293 • 800-558-5807

Fax: 920-894-7029

E-mail: foodservice@stoelting.com

www.stoeltingfoodservice.com

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