

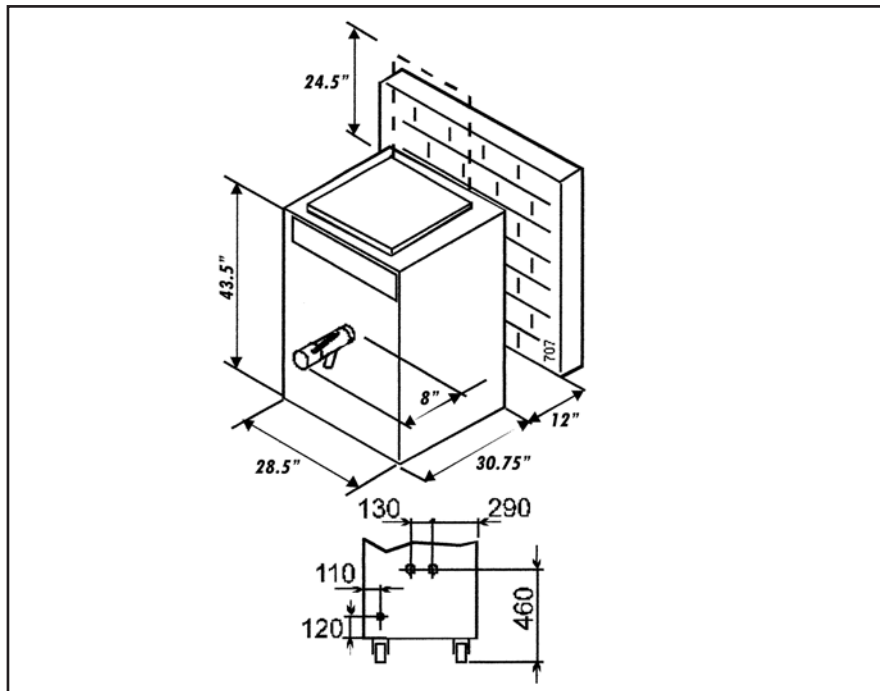
Heating/Cooling Mixer

MIX120



- 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	MIX120	
DIMENSIONS	UNIT	WITH CRATE
Depth	30.75" (780 mm)	39" (990 mm)
Width	28.5" (720 mm)	37.5" (950 mm)
Height	43.5" (1,100 mm)	53" (1,350 mm)
WEIGHT	UNIT	WITH CRATE
	463 lbs. (210 kg)	617 lbs. (280 kg)
ELECTRICAL	3 phase, 208-230 volt, 17 kW, 60 Hz Approximately 47 total running amps. 50 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COOLING / AIR FLOW	Water cooled units require 3/4" N.P.T. water supply and drain fittings.	
TANK CAPACITY	31.70 gallons (126.80 quarts, 120 liters)	
PRODUCTION PER CYCLE	15.8 gallons (63.4 quarts, 60 liters) minimum 31.7 gallons (126.8 quarts, 120 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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