

## MIXTRONIC 110



### ***Application***

The Mixtronic pasteurizer is designed to pasteurize, cool and conserve the ice-cream mix at a temperature of +4°C .

### ***Description***

The machine, constructed entirely in stainless steel, is equipped with a microprocessor which regulates the low and high pasteurization cycle (from +65°C to +85°C) and all intermediate cycles.

The machine's software automatically regulates the pause prior to subsequent cooling.

The bain-marie technology ensures rapid pasteurization using gradual variations in temperature to avoid any sudden changes in temperature of the ice-cream mix.

### ***Characteristics***

- Emulsifier incorporated with two speed motor;
- Stainless steel coil in which glycol circulates (bain-marie)
- Waterproof ergonomic control console
- Temperature control by means of electric probe;
- Possibility of heating/cooling a half tank with economy pushbutton

### ***Technical data***

|                                   |                       |
|-----------------------------------|-----------------------|
| Dimensions mm (LxDxH) :           | 400x815(+100)x1083    |
| Net weight Kg:                    | 200                   |
| Gross weight Kg:                  | 245                   |
| Capacity in litres (min/max):     | 15 - 60               |
| Installed power kW:               | 6,8                   |
| Refrigerator compressor power kW: | 2,2                   |
| Condensation:                     | Water                 |
| Refrigerating Gas:                | Freon R 404/A         |
| Voltage /frequency:               | 400 V /50 Hz /3 phase |