

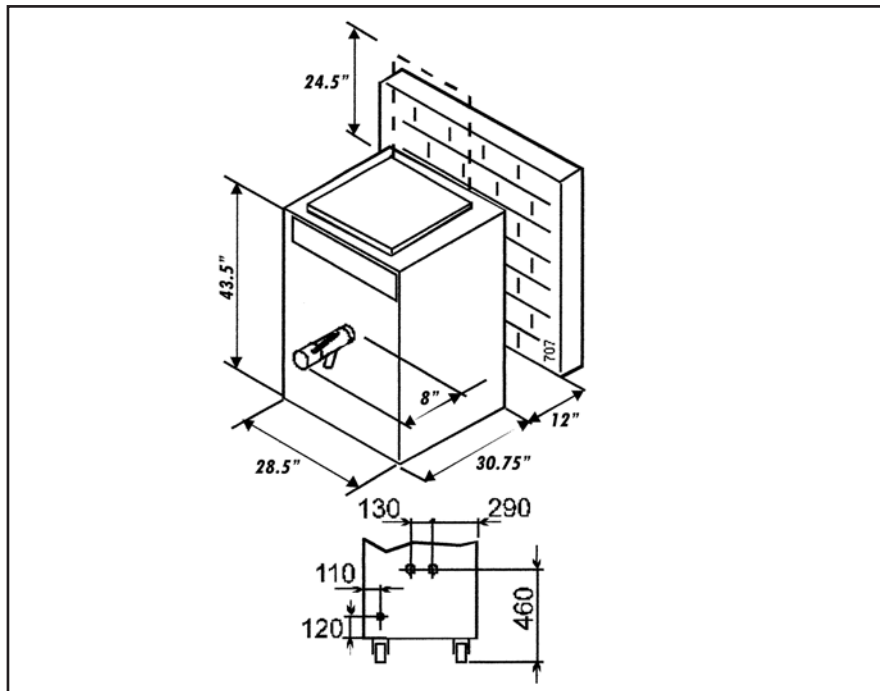
# Heating/Cooling Mixer

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	
<b>DIMENSIONS</b>	<b>UNIT</b>	<b>WITH CRATE</b>
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)
<b>WEIGHT</b>	<b>UNIT</b>	<b>WITH CRATE</b>
	463 lbs. (210 kg)	617 lbs. (280 kg)
<b>ELECTRICAL</b>	3 phase, 208-230 volt, 17 kW, 60 Hz Approximately 47 total running amps. 50 amp fuse, HACR circuit breaker or regular circuit breaker.	
<b>REFRIGERANT</b>	R404A HFC environmentally friendly refrigerant	
<b>COOLING / AIR FLOW</b>	Water cooled units require 3/4" N.P.T. water supply and drain fittings.	
<b>TANK CAPACITY</b>	31.70 gallons (126.80 quarts, 120 liters)	
<b>PRODUCTION PER CYCLE</b>	15.8 gallons (63.4 quarts, 60 liters) minimum 31.7 gallons (126.8 quarts, 120 liters) maximum	
<b>WORKING CYCLE</b>	Approximately 100-120 minutes	
<b>WARRANTY</b>	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.

Distributed by:



**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](mailto:foodservice@stoelting.com)

[www.stoeltingfoodservice.com](http://www.stoeltingfoodservice.com)

ISO 9001:2000 Registered

Certified, Listed and/or Recognized by:

