

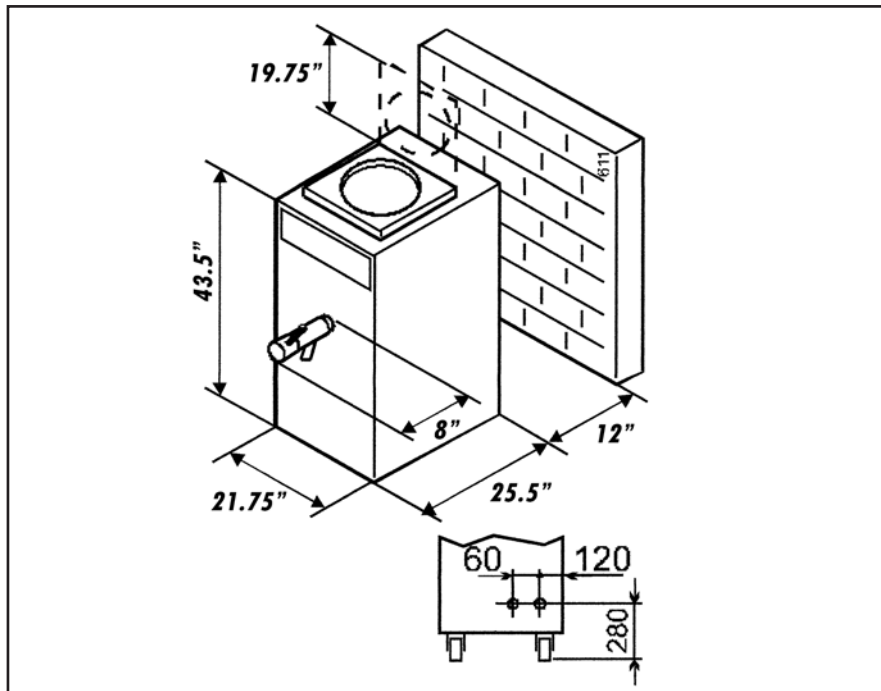
# Heating/Cooling Mixer

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	
<b>DIMENSIONS</b>	<b>UNIT</b>	<b>WITH CRATE</b>
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)
<b>WEIGHT</b>	<b>UNIT</b>	<b>WITH CRATE</b>
	326 lbs. (148 kg)	375 lbs. (170 kg)
<b>ELECTRICAL</b>	3 phase, 208-230 volt, 4 kW, 60 Hz Approximately 11 total running amps. 15 amp fuse, HACR circuit breaker or regular circuit breaker.	
<b>REFRIGERANT</b>	R404A HFC environmentally friendly refrigerant	
<b>COOLING / AIR FLOW</b>	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.	
<b>TANK CAPACITY</b>	7.92 gallons (31.7 quarts, 30 liters)	
<b>PRODUCTION PER CYCLE</b>	3.9 gallons (15.8 quarts, 15 liters) minimum 7.9 gallons (31.7 quarts, 30 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.

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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)

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