

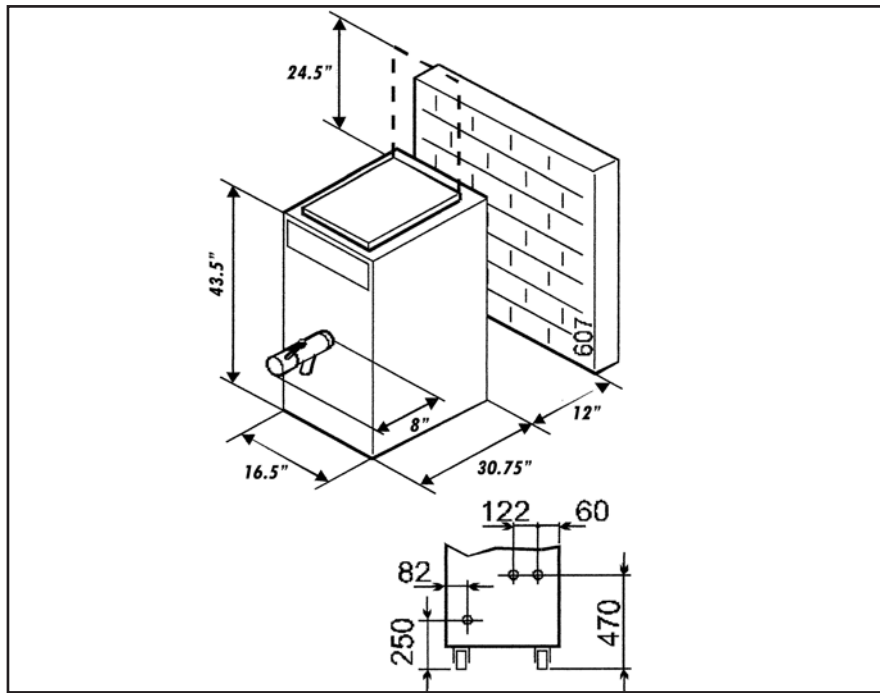
# Heating/Cooling Mixer

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	
<b>DIMENSIONS</b>	<b>UNIT</b>	<b>WITH CRATE</b>
<b>Depth</b>	Water -30.75" (780 mm),	Water -35" (880 mm),
<b>Width</b>	Air -40.5" (1030 mm)	Air -48" (1,210 mm)
<b>Height</b>	16.5" (420 mm)	Water -21" (530mm), Air -22" (560mm)
	43.5" (1,100 mm)	54.5" (1,380 mm)
<b>WEIGHT</b>	<b>UNIT</b>	<b>WITH CRATE</b>
	Water -375lbs. (170kg)	Water -412 lbs. (187 kg)
	Air -423 lbs. (192 kg)	Air -529 lbs. (240 kg)
<b>ELECTRICAL</b>	3 phase, 208-230 volt, 9 kW, 60 Hz Approximately 28 total running amps. 35 amp fuse, HACR circuit breaker or regular circuit breaker.	
<b>REFRIGERANT</b>	R 404A HFC environmentally friendly refrigerant	
<b>COOLING / AIR FLOW</b>	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.	
<b>TANK CAPACITY</b>	15.85 gallons (63.4 quarts, 60 liters)	
<b>PRODUCTION PER CYCLE</b>	7.9 gallons (31.7 quarts or 30 liters) minimum 15.8 gallons (63.4 quarts or 60 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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