

# MIXER 100

Isothermal flavoring tank for ice cream mix

1. Equipment projected to mix ingredients and to flavor milky or water base mixtures.
2. A stainless steel tank.
3. Tanks of 115 liters.
4. Inner part in AISI 304 stainless steel with sanitary finishment.
5. Thermal insulation of injected polyurethane.
6. Outer revestment in AISI 430 stainless steel with brushed finishment.
7. Dismountable SMS 2"  $\emptyset$  sanitary tap.

- The ice cream and popsicles remain much softer, as the special helix not only mixes the ingredients, but homogenizes the fats with liquids and solids.

- Aerated and homogenized ice cream means higher quality, not only visually, but also greatly improves the texture, flavor, color, time of conservation, melting resistance, and other aspects easily observed by finicky customers.

- Allows a great variety of flavors.

- Easy to operate, install, and transport.

- No need to have previous knowledge.



Model	Mixer 100
Electrical Installation	220-380V Threephase, 60 Hz
Consumption of electricity	1,5 kW
Equipment Dimensions (LWH)	550 X 1000 X 1300 mm
Production Capacity	Up to 100 liters
Condensation	Isothermal system
Net Weight	70 Kg

*\*Technical Information Subject to Change Without Notice.*