



1. Easy Sanitization:

Bipartite tilting cover, cover inclination and passage for total discharge of cleaning water. Sanitary dismountable tap with 2" SMS.

2. Higher Product Quality:

Electronic controller for temperature control and agitator setting during pause of the cooling assembly, preventing fat separation. Condenser unit with hermetical compressor, positioned under the tank.

3. Power Saving:

Cooling system through gas expansion chamber, 20% more energetic efficiency due to direct gas expansion around the tank.

4. Total Utilization of the Syrup:

Tank with inclined bottom and product output at the end of the inclination (short tap pipe under the tank bottom level), for total extraction of the product.

5. To observe the several market demands, our equipments present two versions 300/600 (Capacity from 150 to 600 Liters of Syrup) . Concerning the cooling mode:

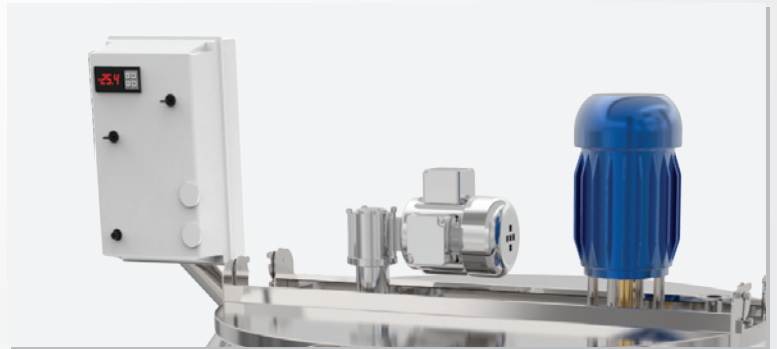
- Cooling through a cooling unit.
- Cooling through cold water from a cold water reservoir.

- Internal part in AISI 304 stainless steel with sanitary finishing.

- Internal AISI 430 stainless steel plating with polished finishing.

- Thermal isolation in expanded Polyurethane.

- Agitator operated by gear motor.



- Digital Control Panel.

Model	TM 300-600
Electrical Installation	220V, Monophase, Biphase, 60 Hz
Consumption of electricity	0,9 - 1,2 kW
Equipment Dimensions (WHL)	300: 960 X 1600 X 880mm 600: 1230 X 1650 X 1410mm
Net Weight	160 - 200 Kg

*Technical Information may change without previous advice.

**The announced production depends on climatic conditions and installation of the places where the machine is located.