## Telme Heating and Cooling Mixer

## **MIX30**

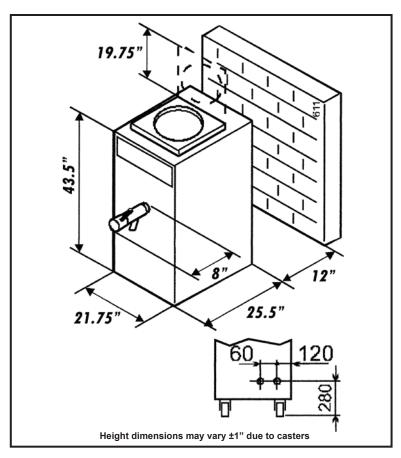




- Special thermal conductor liquid for indirect heat transfer protects the delicate stabilizing and emulsifying components in the product.
- Simple and functional electronics automatically select the length of the heating cycle according to the temperature chosen.
- Smart memory feature repeats the cycle 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.







	MIX 30	
Dimensions	Machine	with crate
width	21-3/4" (55,2 cm)	25" (63,5 cm)
height	43-1/2" (110,5 cm)	57" (144,8 cm)
depth	25-1/2" (64,8 cm)	31" (78,7 cm)
Weight	326 lbs (147,8 kg)	375 lbs (170,0 kg)
Electrical*	3 Phase, 208-240 VAC, 60Hz	
running amps	Approximately 11A	
fuse size	15A maximum	
breaker type	HACR or regular breaker	
Air Flow	Air cooled units require 20" (50,8 cm) air space at back	
Plumbing Fittings	Water cooled units require 3/4" N.P.T. water and drain fittings.	
Tank Capacity	7.92 gallon (30 liters)	
Production Per	Minimum - 3.9 gallon (15 liters)	
Cycle	Maximum - 7.9 gallon (30 liters)	
Working Cycle	Approximately 100-120 minutes	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

\* Machine requires a dedicated electrical circuit.

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