

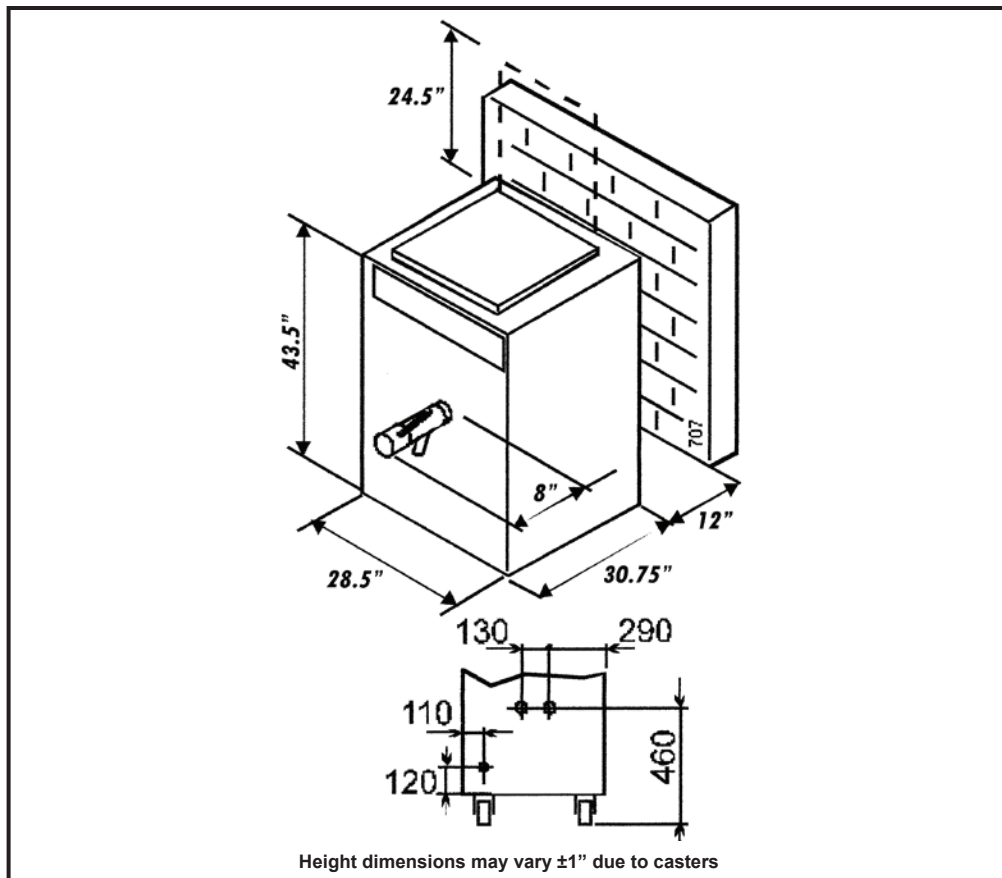
Telme Heating and Cooling Mixer

MIX120



- 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.





	MIX 120	
Dimensions	Machine	with crate
width	28-1/2" (72,4 cm)	37-1/2" (95,3 cm)
height	43-1/2" (110,5 cm)	53" (134,6 cm)
depth	30-3/4" (78,1 cm)	39" (99,1 cm)
Weight	463 lbs (210,0 kg)	617 lbs (279,8 kg)
Electrical*	3 Phase, 208-240 VAC, 60Hz	
running amps	47A	
fuse size	50A maximum	
breaker type	HACR or regular breaker	
Plumbing Fittings	Water cooled units require 3/4" N.P.T. water and drain fittings.	
Tank Capacity	31.7 gallon (120 liters)	
Production Per Cycle	Minimum - 15.8 gallon (60 liters) Maximum - 31.7 gallon (120 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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