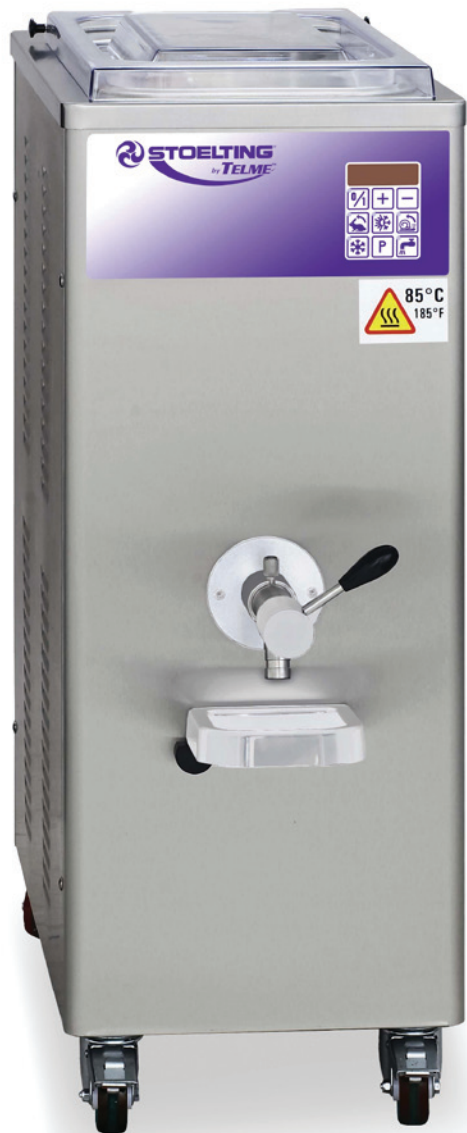


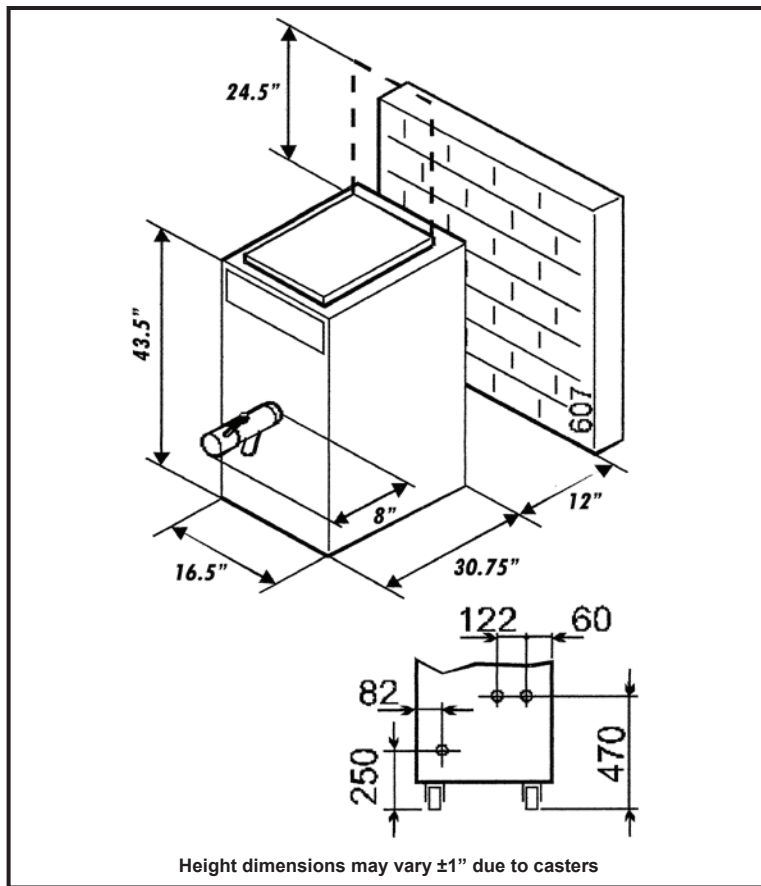
Telme Heating and Cooling Mixer

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.





Dimensions	MIX 60 Air Cooled		MIX 60 Water Cooled	
	Machine	with crate	Machine	with crate
width	16-1/2" (41,9 cm)	22" (55,9 cm)	16-1/2" (41,9 cm)	21" (53,3 cm)
height	43-1/2" (110,5 cm)	54-1/2" (138,4 cm)	43-1/2" (110,5 cm)	54-1/2" (138,4 cm)
depth	40-1/2" (102,9 cm)	48" (121,9 cm)	30-3/4" (78,1 cm)	35" (88,9 cm)
Weight	423 lbs (191,8 kg)	529 lbs (239,9 kg)	375 lbs (170,0 kg)	412 lbs (186,8 kg)
Electrical*	3 Phase, 208-240 VAC, 60Hz			
running amps	Approximately 28A			
fuse size	35A maximum			
breaker type	HACR or regular breaker			
Air Flow	Air cooled units require 20" (50,7 cm) air space at back		N/A	
Plumbing Fittings	N/A		Water cooled units require 3/4" N.P.T. water and drain fittings.	
Tank Capacity	2.5 gallon (9,47 liters)			
Production Per Cycle	Minimum - 17.9 gallon (30 liters) Maximum - 15.8 gallon (60 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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