

tank 400

CONTINUOUS MIXER

NEW
MODEL



Equipped with a pedal or button controlled screw pump for the extraction of chocolate

The pump reverses its direction of rotation at the end of each working cycle to clean the tubing

Option to modify to three phase
220 V - 50/60 Hz

Sistem sensor on request

Renewed design, with large top opening that makes the tank completely accessible and sanitizable. It is possible to order the machine with the chocolate dispensing spout on the right or left side. Dry tank heating. Only requires power supply connection. Entirely built in stainless steel AISI 304. The mixer can be operated in a continuous or intermittent mode with programmable temperatures and timed mixing. The heating of the tank and of the exit conduit are separately thermoregulated. Integrated pump for the supply of the relevant machines.

Technical data

Electrical specifications: 400 V three phase 50 Hz

Power required: 5 kW - 16 A - 5 poles

Capacity: 350 kg

Dimensions: d. 1030 mm, w. 950 mm (1080 mm with lid open and dispensing spout on the right side), h. 1370 mm (1815 mm with lid open)