

Technogel Mixtronic 60



- 2 speed emulsifier uses a stainless steel propeller (not a pump) for effective, reliable performance
- Emulsification takes place on floor of the tank (not in a recessed cavity) for perfect mixing and easy, effective sanitization every time
- Unique design circulates glycol through entire surface of tank (not just at the bottom) for even, efficient heating/cooling
- 2 pre programmed heating modes (high & low temp), plus a custom mode for the temperature of your choice
- Pivoting frame/body design allows for fast, easy access to all interior components
- Energy Save feature allows for energy efficient heating/cooling of reduced mix quantities
- Rectangular tank with sloping bottom
- Ergonomic control console



For the past 50 years Technogel has manufactured the most advanced, highest quality gelato and ice cream production equipment available anywhere. The Mixtronic line is no exception. The Stainless steel, propeller driven 2-speed emulsifier blends the mix on the floor of the tank, rather than a pump in a recessed cavity below the floor. This ensures perfect mixing and easy, effective sanitization every time. The microprocessor allows for high temp (185°F), low temp (149°F), and custom temperature mixing. Available in 60 or 110 liters, the Mixtronic line by Technogel is the certainly the most advanced, reliable and easy to use mixer available today. All things considered, there is simply no equal.



826 Mahler Rd. Burlingame, CA 94010
Tel: 650.697.1288 Fax: 650.697.1312
Website: www.technogel-usa.com

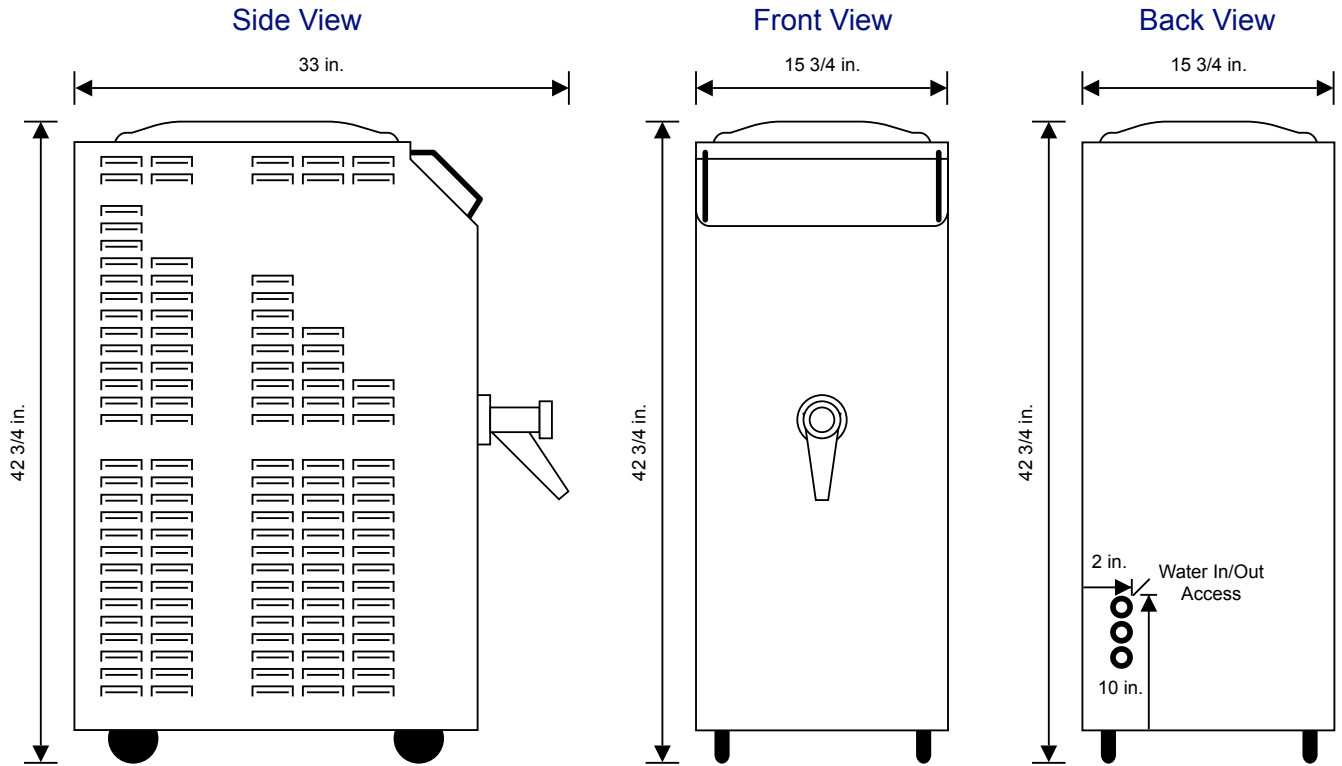


Dispensing Freezers in
accordance with
NSFI standard
NO 6-(1/2/98)<12CB>



LISTED
Commercial Ice Cream
Maker - 11PB

Specs for Mixtronic 60



Capacity _____	60 liters (15 gal)	Emulsifier Type _____	Stainless Steel Propeller
Refrigerant Control System _____	Electronic	Interior Access _____	Pivoting Body/Frame
Compressor Type _____	Scroll	Height _____	42 3/4 in.
Compressor Size _____	3 hp	Width _____	15 3/4 in.
Refrigerant Type _____	R404A	Depth _____	33 in.
Condenser Cooling _____	Water or Air	Locking Casters _____	Standard
Water Connections _____	1/2 in. ID	Net Weight _____	440 lbs.
Heating Method _____	Circulated Glycol	Gross Weight _____	539 lbs.
Interior Water Delivery System _____	Standard	Electricity _____	Three Phase, 60 Hz
Frame Type _____	Floor Model	Voltage _____	208/220V
Frame Construction _____	Welded Steel	Max Breaker/Fuse Size _____	30 Amps
Emulsifier Speeds _____	2	Running Amps _____	23 Amps



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