

# 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.



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



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Commercial Ice Cream  
Maker - 11PB

