

Technogel Mixgel-50



- ⊗ American-made Copeland Scroll compressor with crankcase heater—the BEST you can buy.
- ⊗ Water-cooled condenser with receiver allows 100% efficient water utilization.
- ⊗ Self-calibrating, self-seeking plug-&-play electrical system ensures less component stress and fewer interruptions during production process relating to power surges/spikes.
- ⊗ Internal product transfer system provides safe and sanitary product transfer. This advanced system eliminates operator exposure to hot liquid and product remains uncontaminated prior to freezing.
- ⊗ Stainless steel door.
- ⊗ Quiet operations—no noise pollution.
- ⊗ Ergonomically designed for comfortable and safe operation.
- ⊗ Easy to remove and clean Delrin® one-piece blades.
- ⊗ Simple touch pad design—easily understood operational commands.



For the past 50 years Technogel has manufactured the most advanced, highest quality gelato and ice cream production equipment available anywhere. The Mix-gel from Technogel is no exception. Thanks to the advanced microprocessor and waterproof control panel, our Mix-Gel allow the operator more control over the firmness of the finished product than that of any other machine available today. From the heavy gauge welded steel construction to the American made Copeland scroll-type compressor, we offer quite simply the most rugged, reliable, and efficient Mix-Gel on the market. The solid steel three blade beater shaft and the patented scraper blade insert design offer the smoothest product and most thorough extraction of any other machine as well. So, if you're looking for the most advanced, user friendly Mix-Gel available; look no further. Technogel has the machine for you.



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

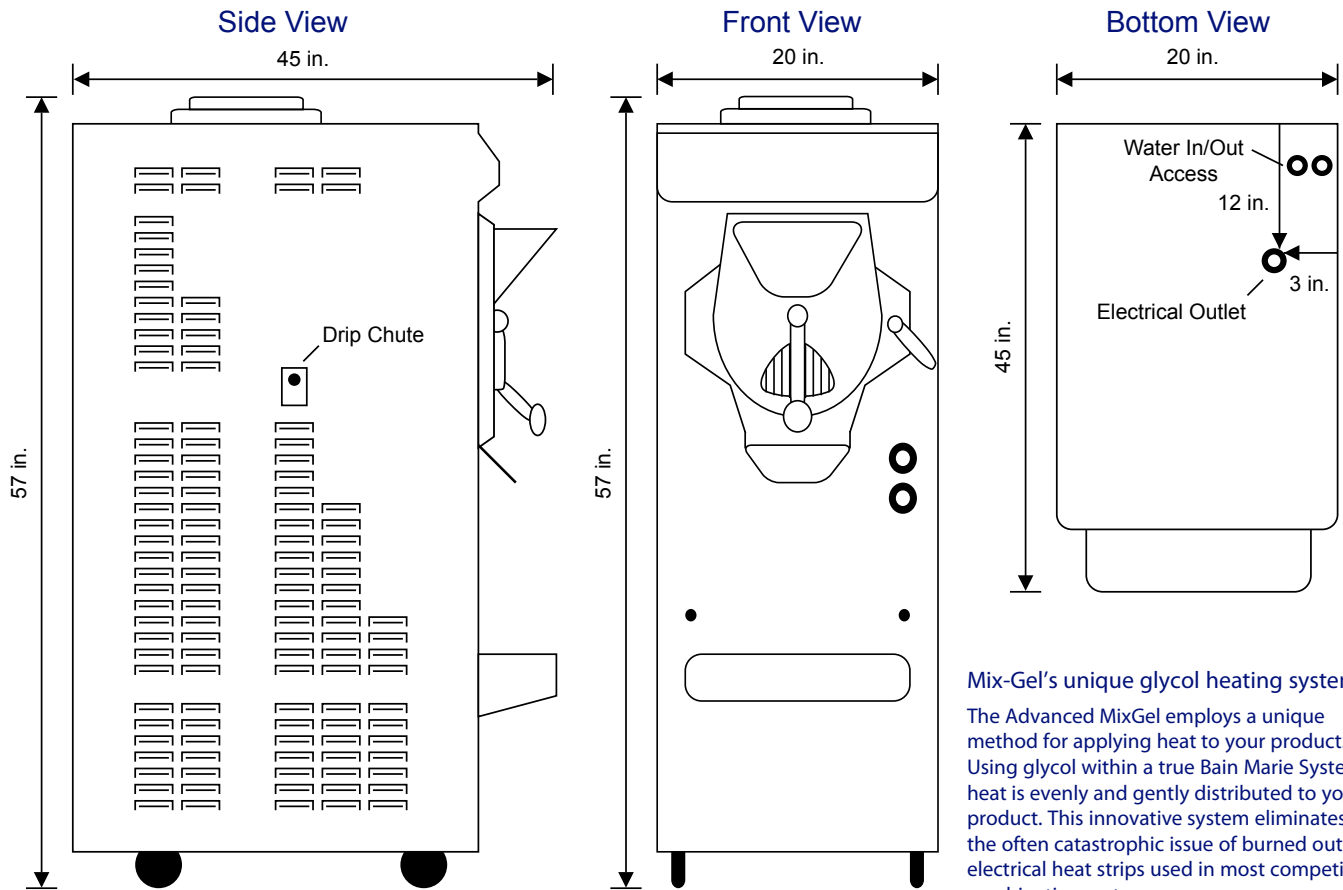


Dispensing Freezers in
accordance with
NSFI standard
NO 6-(1/2/98)<12CB>



LISTED
Commercial Ice Cream
Maker - 11PB

Specs for Mix-Gel 50



Mix-Gel's unique glycol heating system
 The Advanced MixGel employs a unique method for applying heat to your product. Using glycol within a true Bain Marie System, heat is evenly and gently distributed to your product. This innovative system eliminates the often catastrophic issue of burned out electrical heat strips used in most competing combination systems.

Cylinder Capacity _____ 20 qts
 Production Capacity _____ 1-3 five liter pans
 Overrun Control _____ Double Speed Standard
 Refrigerant Control System _____ Electronic
 Compressor Type _____ Scroll
 Compressor Size _____ 3.0 hp
 Refrigerant Type _____ R404A
 Condenser Cooling _____ Water
 Water Connections _____ 1/2 in. ID
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Exterior Panels _____ Stainless Steel
 Interior Access _____ Screwless Rear Panel

Faucet w/ Flex Hose _____ Yes
 Beater Design _____ 6 Blade, Solid Stainless Steel
 Pan/Container Support _____ Adjustable
 Height _____ 57 in. (1447 mm)
 Width _____ 20 in. (508 mm)
 Depth _____ 45 in. (1143 mm)
 Locking Casters _____ Standard
 Net Weight _____ 748 lbs. (339 kg)
 Gross Weight _____ 902 lbs (409 kg)
 Electricity _____ Three Phase, 60 Hz
 Voltage _____ 208/220V
 Max Breaker/Fuse Size _____ 40 Amps
 Running Amps _____ 32 Amps



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