

Pasteurize machine

MIX30 30 liter

MIX60 60 liter

MIX120 120 liter



These high performance pasteurizers are computer-controlled machines designed to regulate both high temperature pasteurization at +85 c.d. and low temperature pasteurization at +65 c.d. In addition to ensure the gelato mix is bacteria free, the pasteurizing and ageing process activates and stabilizes the ingredients to improve the taste and texture of the finished product.

Features Include:

- | Power saving design results in the minimum power consumption for both pasteurizing and ageing.
- | Computer controlled, maximum and minimum temperature programmable.
- | Soft-cooking technology results in the mix well cooked, free from burn.
- | Automatically keep fresh function after process is finished.
- | Stainless steel heating elements for circulation of glycol.
- | Up to four alarm temperatures for reminding per cycle.
- | Auto recovery function if power failure during running.
- | Production data print function (optional).
- | Rectangular tank with sloping bottom.
- | Thermometric control with electric probe
- | International accepted gas R404A.

Specifications:

MODEL	Mix Tank	Mix Input		Process	Condenser	Power Type	Installed	Heater	Comp-	Net	Gross
	Cap.	Min.	Max.	Time*			Power		ressor	Wt.	Wt.
	Liter	Liter	Liter	minutes			Volt/Hz/Phase	Kw	Kw	Kw/H.P.	Kg
MIX 30	30	15	30	120	W/A**	230/50,60/1	4,50	3,6	1,29 / 1,75	155	185
MIX 60	60	30	60	120	W/A**	400(220)/50,60/3,1	6,50	5,4	2,02 / 2,75	215	246
MIX120	120	60	120	120	W/A**	400(220)/50,60/3	8,10	7,2	3,68 / 5,00	305	338

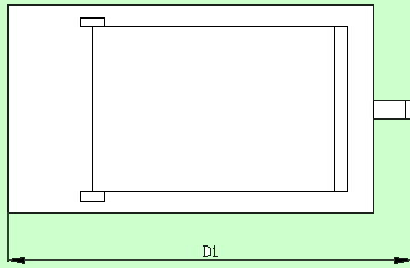
* The process time depending on the mix used and the cooling condition.

** W/A, water-cooled/air-cooled.

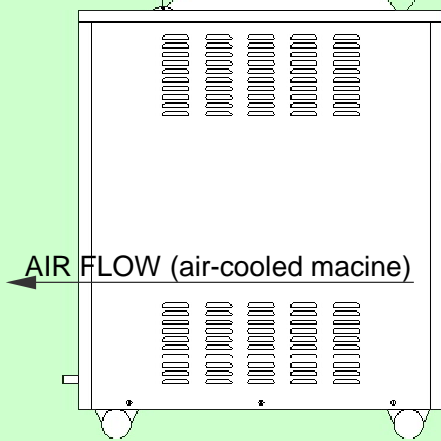
MIX30 , MIX60 , MIX120



Soft-cooking-technology results in 100% mix safe.
Auto-recovery function after power failure. Optional
production data print function.



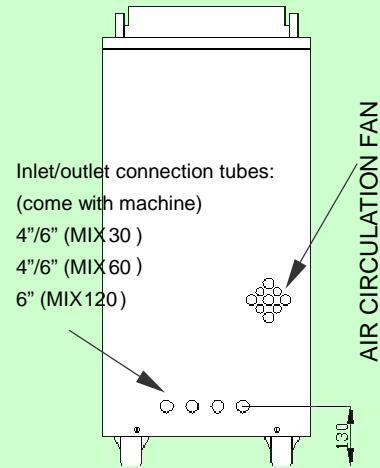
PLAIN VIEW



SIDE VIEW



FRONT VIEW



REAR VIEW

Unit: mm

MIX30 : W1=490, D1=1010, H1=1050, H2=590
MIX 60 : W1=490, D1=1010, H1=1180, H2=590
MIX120 : W1=740, D1=1140, H1=1250, H2=550

Water consumption per cycle: 125 ltr/MIX30 ; 240 ltr/MIX60 ; 450 ltr/MIX120

Running Amps: single phase 26 Amps / MIX30 ; 32 Amps / MIX60

three phase 12 Amps / MIX30 ; 16 Amps / MIX60 ; 25 Amps / MIX 120

Packing Size: =1.1x0.7x1.3=1.0cbm/MIX30 ; 1.1x0.7x1.4=1.1cbm / MIX60; 1.3x1.0x1.5=2.0cbm/MIX 120

Number of feeders: 1

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____

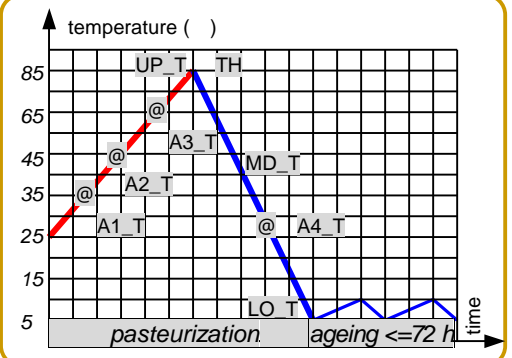
Neutral: Yes No

Cooling: Air Water NA

Options: _____



outlet valve, dasher and mix tank



working progress

H&M TM manufactures a complete line of frozen dessert production equipment: batch freezers, pasteurize machines, blast freezers, mix boilers, combo machines (pasteurize + batch freezer, all in one), water chiller, display cabinets and soft serve freezers etc.

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