

MIXER

Homogenizing-Emulsifying machine



THE "TURBO" CRUSHER 200 TO 500 LITRES

At 900 r.p.m. the MIXER crushes, at 1.400 r.p.m. it homogenizes and emulsifies. It is designed to operate directly inside the cooking vessel at an incredibly fast rate. It simplifies considerably potatoes mashing or soup making operations. MIXER not only operates at great speed but also ensures good quality results.

The dynamics of its rotating blades assumes a perfect homogeneity in the whole mass of the product. MIXER is available in two models so that a choice can be made according to the job it has to perform.

Wilma

LA SCIENZA DELLE GRANDI CUCINE

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MODELS AND FEATURES

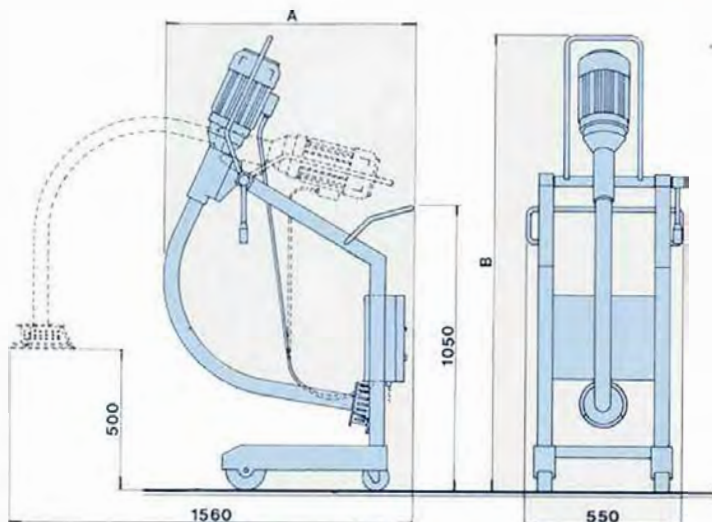
DESIGN FEATURES

- Frame in satin finished 18/10 stainless steel, equipped with two fix wheels and two castors with brake, and with handle.
- Turbine and flexible arm in polished 18/10 stainless steel.
- Turbine equipped with grate and rotating head, removable for cleaning.
- Integral accessories and safeties: two grates fine and coarse, for different processings, safety device allowing the machine operation only when in working position; protection against motor overheating.
- Low-voltage control board, equipped with: start push button (1-2 speeds for MIXER 500), stop push button. Indicator light when machine stops due to reversed phase.

SPECIFICATIONS

Mixer 200 for processing in containers up to 200 litres
Ventilated motor: 1,5 kW - Protection degree IP54
Voltage: 230/400 V, three-phase, 50 Hz + E
Turbine speed: 1.400 rpm
Weight of the machine: 80 kgs.

Mixer 500 for processing in containers up to 500 litres
Ventilated motor: 2,2 kW - Protection degree IP54
Voltage: 230/400 V, three-phase, 50 Hz + E
Turbine speeds: 1 st speed 900 rpm
2 nd speed 1.400 rpm
Weight of the machine: 98 kgs.



	MIXER 200	MIXER 500
A	930	1040
B	1700	1710

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DESIGNED AND MANUFACTURED
TO CE STANDARD

Company with UNI EN ISO 9001:2008
certified Quality System

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