

Pro 4 - 100L



The Pro 4, another one of our flag ships, is one of the most versatile and efficient food mixers you will find on today's market. It is a multifunctional mixer with maximum flexibility and is perfect for small batch sizes.

The use of the mixer in food production is very wide ranging from up to 80 % mayonnaise, mashed potatoes to processed cheese.

Advantages:

1. Fully open lid
2. Multifunctional
3. Changeable mixing tools

Effective volume in litre: 10, 20, 40, 60, 100, 150, 300

Standard features:

High shear mixing
Effective agitation
Frequency inverter on agitator
Liftable lid
Vacuum
Cooling
CIP Ready

Options:

Direct heating
Indirect heating
Frequency inverter on mixer
PLC control
Water inlet on top
Funnels

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	10 Liter	20 Liter	40 Liter	60 Liter	100 Liter	150 Liter	300 Liter
Steam direct Kg/hr.	75	75	75	75	150	150	225
Steam indirect Kg/hr.	13	17	28	38	57	76	130
Mixer Motor kW min.	4	4	4	4	22	22	22
Agitator motor kW	0,55-1,1	0,55-1,1	0,55-1,1	1,1-3,0	2,2-5,5	2,2-5,5	2,2-5,5
Air (Bar)	6	6	6	6	6	6	6
Power approx.	5,3	5,3	5,3	9,2	28,5	28,5	28,5
Amp supply	12	12	12	18	55	57	61
Voltage	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz
Weight Kg.	750	750	750	1050	1275	1325	1400
Vacuum	75m ³ /0,75kW	75m ³ /0,75kW	75m ³ /0,75kW	75m ³ /3kW	110m ³ /3kW	110m ³ /3kW	110m ³ /3kW
Length (mm)	1560	1560	1560	1680	2190	2310	3110
Width (mm)	1340	1340	1270	1370	1720	1790	2150
Height (mm)	1980	1980	1890	2040	2160	2160	3000
Open Height (mm)	2380	2380	2290	2450	2560	2560	3700

Unit Specifications: Max vacuum: -950 mbar Gauge, 4 bar jacket pressure, Maximum temperature: 100 degrees Celcius.

* incl vacuum pump