

Pro 2 - 1000L



The Pro 2 is our multifunctional mixer specially designed for food products with limited viscous structure. It is perfect for high volume batches.

The mixer is with a welded lid making it possible to do effective CIP cleaning of the mixer.

Advantages:

1. Multifunctional
2. Short process time
3. Changeable mixing tools

Effective volume in litre: 300, 500, 1000, 1500, 2000

Standard features:

High shear mixing
Effective agitation
Frequency inverter on agitator
Manway hatch
CIP ready

Options:

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

	300 Liter	500 Liter	1000 Liter	1500 Liter	2000 Liter
Steam direct Kg/hr.	225	300	450	600	750
Steam indirect Kg/hr.	130	200	370	520	650
Mixer motor kW min.	22	37	55	75	75
Agitator motor kW	4-11	4-11	4-11	4-11	4-11
Air (Bar)	6	6	6	6	6
Power approx. kW	30	45	63	84,5	84,5
Amp supply	100	130	200	200	200
Voltage	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz
Weight kg	950	1200	1550	1675	1875
Vacuum	148 m ³ /4 kW	148 m ³ /4 kW	148 m ³ /4 kW	210 m ³ /5,5 kW	210 m ³ /5,5 kW
Length (mm)	1690	2420	2560	2880	3100
Width (mm)	1120	1350	1530	1720	1850
Height (mm)	2040	2450	2880	3250	3300

Unit Specifications: Maximum temperature: 100 degrees Celcius.