

Pro 3 - 100L



The Pro 3 is specially designed for food production where manual cleaning is preferred. The mixer is with a hinged lid making it very competitive price wise and still highly effective. The mixer is not equipped with vacuum meaning that all ingredients have to be added from the top. It is designed for easy processing of e.g. purées and smoothies.

Advantages:

1. Multifunctional
2. Perfect for smoothies and purées
3. Changeable mixing tools

Effective volume in litre: 100, 200, 300, 500, 1000

Standard features:

High shear mixing
Effective agitation
Frequency inverter on agitator
Hinged Lid

Options:

Direct heating
Indirect heating
Cooling
Frequency inverter on mixer
Water inlet on top

	100 Liter	200 Liter	300 Liter	500 Liter ø190	500 Liter ø290	1000 Liter
Steam direct Kg/hr.	150	150	225	300	300	450
Steam indirect Kg/hr.	57	100	130	200	200	370
Mixer motor kW min.	22	22	22	22	55	55
Agitator motor kW	4-11	4-11	4-11	4-11	4-11	4-11
Air (Bar)	6	6	6	6	6	6
Power approx.	28	28	30	33	66	66
Amp supply	100	100	100	130	200	200
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
Weight kg	525	700	850	1125	1175	1450
Length (mm)	1420	1690	1690	2420	2420	2560
Width (mm)	840	1120	1120	1350	1350	1530
Height (mm)	1740	1890	2040	2450	2450	2880

Unit Specifications: Maximum temperature: 100 degrees Celcius.