

Gel-Tec Mixtronic 60

by technogel



- 2 speed emulsifier uses a stainless steel propeller (not a pump) for effective, reliable performance
- Emulsification takes place on floor of the tank (not in a recessed cavity) for perfect mixing and easy, effective sanitization every time
- Unique design circulates glycol/Freon through entire surface of tank (not just at the bottom) for even, efficient heating/cooling
- 2 pre programmed heating modes (high & low temp), plus a custom mode for the temperature of your choice
- Pivoting frame/body design allows for fast, easy access to all interior components
- Energy Save feature allows for energy efficient heating/cooling of reduced mix quantities
- Rectangular tank with sloping bottom
- Ergonomic control console



For the past 50 years Technogel has manufactured the most advanced, highest quality gelato and ice cream production equipment available anywhere. The Mixtronic line is no exception. The Stainless steel, propeller driven 2-speed emulsifier blends the mix on the floor of the tank, rather than a pump in a recessed cavity below the floor. This ensures perfect mixing and easy, effective sanitization every time. The microprocessor allows for high temp (185°F), low temp (149°F), and custom temperature mixing. Available in 60 or 110 liters, the Mixtronic line by Technogel is the certainly the most advanced, reliable and easy to use mixer available today. All things considered, there is simply no equal.

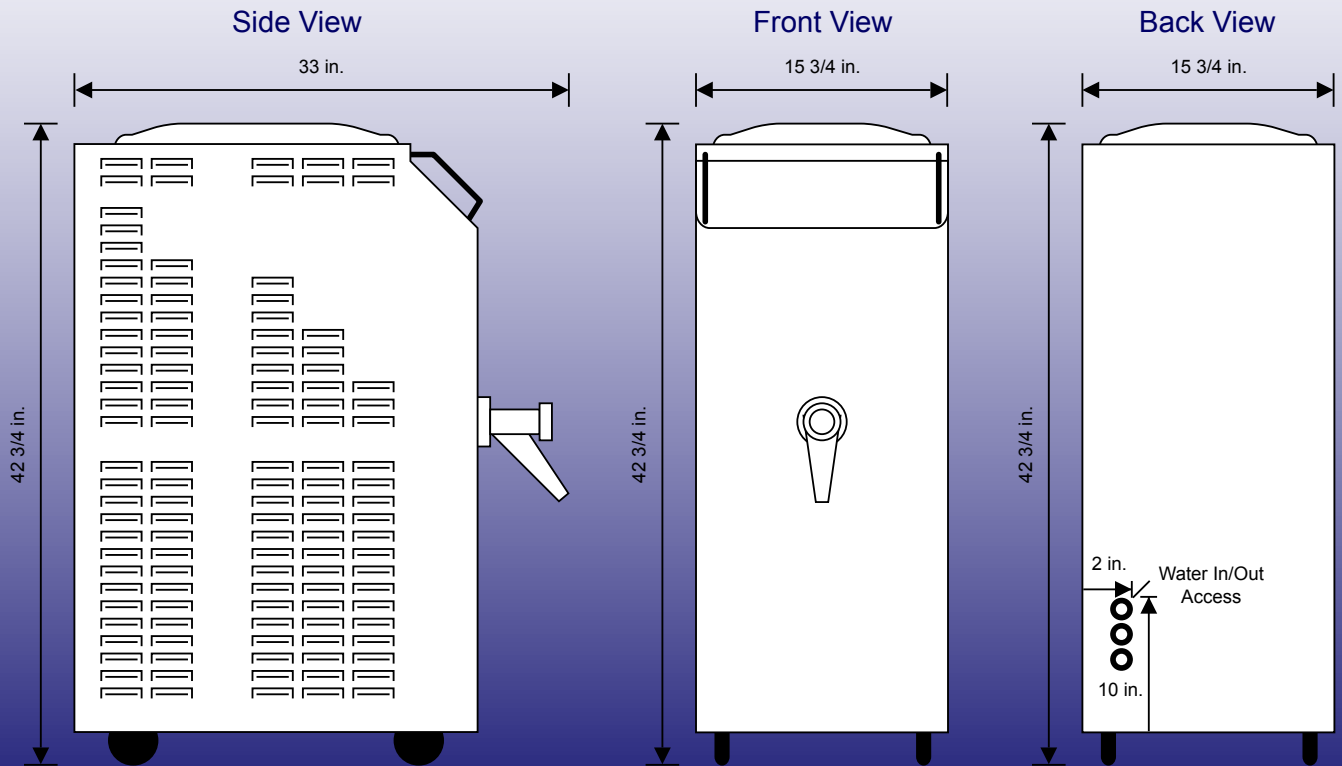


Dispensing Freezers in
accordance with
NSFI standard
NO 6-(1/2/98)<12CB>



LISTED
Commercial Ice Cream
Maker - 11PB

Specs for Mixtronic 60



Capacity _____ 60 liters (15 gal)
 Refrigerant Control System _____ Electronic
 Compressor Type _____ Scroll
 Compressor Size _____ 3 hp
 Refrigerant Type _____ R404A
 Condenser Cooling _____ Water or Air
 Water Connections _____ 1/2 in. ID
 Heating Method _____ Circulated Glycol
 Interior Water Delivery System _____ Standard
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Emulsifier Speeds _____ 2

Emulsifier Type _____ Stainless Steel Propeller
 Interior Access _____ Pivoting Body/Frame
 Height _____ 42 3/4 in.
 Width _____ 15 3/4 in.
 Depth _____ 33 in.
 Locking Casters _____ Standard
 Net Weight _____ 440 lbs.
 Gross Weight _____ 539 lbs.
 Electricity _____ Three Phase, 60 Hz
 Voltage _____ 208/220V
 Max Breaker/Fuse Size _____ 30 Amps
 Running Amps _____ 23 Amps



Dispensing Freezers in accordance with NSF standard NO 6-(1/2/98)<12CB>



LISTED
 Commercial Ice Cream Maker - 11PB