

MIXER

Homogeniser-emulsifier



THE "TURBO" CRUSHER

Mixer blends, homogenises and emulsifies, directly in the cooking pan and in exceptionally short times, potato purées, creams, soups and puréed vegetables. The high rotating speed of its blades ensures a perfect homogenisation of the product, **without lumps**. **Mixer** has **two crushing grids** with different opening widths, to produce either a product with suspended small pieces or a completely homogenised one.

The "swan neck" blending arm is easily inserted into the pan and, thanks to the agile wheeled structure, **Mixer** can quickly be moved from pan to pan.

Mixer is available in **two models**, **200 and 500**, respectively for pans from 100 to 200 litres, and up to 500 litres. **Mixer** is an essential appliance for modern food processing plants, and hospital and canteen kitchens producing from 500 to 4,000 meals per day.

Wilma

LA SCIENZA DELLE GRANDI CUCINE



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MACHINE FEATURES

Trolley, blending arm, turbine and control panel made of AISI 304 stainless steel

Turbine with grid and impeller removable for cleaning

Narrow and coarse crushing grids

Blending arm equipped with a handle and a locking lever

Trolley equipped with a handle, a support for the power cable and four stainless steel wheels (two of them being steering and equipped with a brake)

Safety device allowing the machine to work only in the safe position

Ventilated motor, with thermal protection, with one speed for Mixer 200 and two speeds for Mixer 500

24V control panel equipped with: power cable, start button, stop button, reversed-phase light

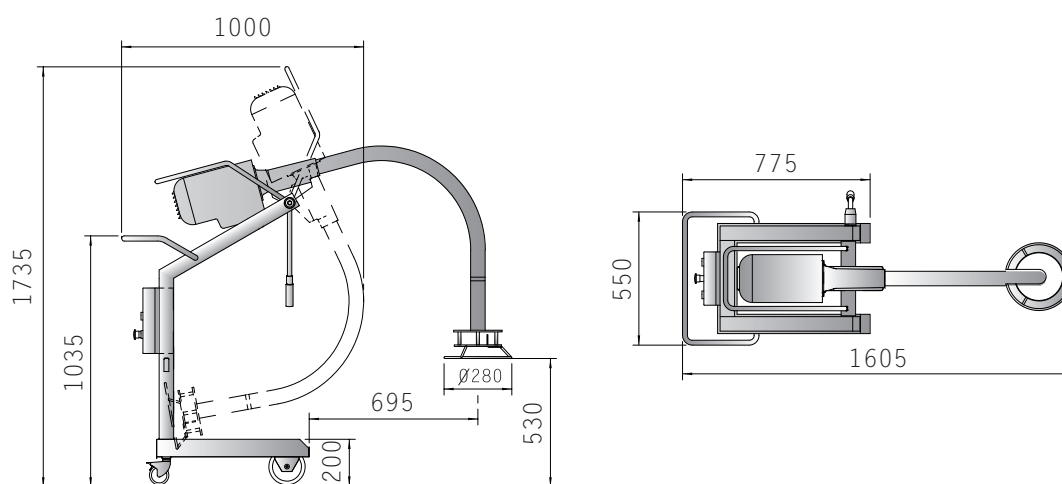


OPTIONS

Kit of blades for fibrous products

TECHNICAL DATA	MIXER 200	MIXER 500
Pan maximum capacity (litres)	200	500
Turbine speed (rpm)	1,400	900/1,400
Power (kW)	1.5	2.2
Voltage	3~230/400V50Hz+PE	3~230 o 400V50Hz+PE
IP protection level	55	55
Weight (kg)	88	113

TECHNICAL DRAWINGS



MIXER 200/500



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with EN ISO 9001 certified Quality Management System

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Nilma reserves the right to make any changes or technical improvements it considers necessary without notice



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