

MIX-MATIC C/F

Automatic cook and chill pan



THE COOK & CHILL YOU CAN TRUST

Mix-Matic C/F is a new-concept tilting pan with mixing system ideal for cooking and then quickly chill stocks, soups, purées, sauces, custards, etc. It is intended for use in centralised kitchens, delicatessens and industrial food processing plants. Fully automatic, it reduces manual procedures to a minimum and allows a **completely safe cooking and chilling** in a single appliance, with **no need to transfer the product** from the boiling pan to the chiller. Built in **two models with a capacity of 150 and 300 litres**, **Mix-Matic C/F** is heated

indirectly, by electric heating elements or steam having a pressure of 1 bar (120 °C) or 1.5 bar (127 °C). Chilling is obtained by circulating refrigerated water through the jacket. The mixing system **continuously mixes and amalgamates the product** during cooking and chilling, guaranteeing a homogeneous cooking, preventing the product from sticking and ensuring a faster chilling. **Mix-Matic C/F** is a practical and safe appliance able to carry out Cook & Chill activities in compliance with the legal Standards and the HACCP Procedures.

Wilma

LA SCIENZA DELLE GRANDI CUCINE



MIX-MATIC C/F

Automatic cook and chill pan

MACHINE FEATURES

Entirely made of AISI 304 stainless steel

Bearing frame made of AISI 304 stainless steel and equipped with adjustable feet

Fully insulated AISI 316 stainless steel pan

Balanced lid equipped with a heatless handle

Electric indirect heating by Incoloy elements

Indirect steam heating with jacket

FUNCTIONAL FEATURES

Automatic tilting of the cooking pan

Product chilling by means of refrigerated water circulating in the jacket

Automatic mixing of the product

Tilting and mixing safety systems

Automatic water level in the jacket (electric version)

Warm and cold water tap

Product temperature probe

24V electro-mechanical control panel on a mobile arm

ACCESSORIES

Stainless steel DN50 product discharging ball valve

Stainless steel DN65 product discharging ball valve

Protective door for the control panel

Strainer filter

Vapour-evacuation and ingredient-adding hole

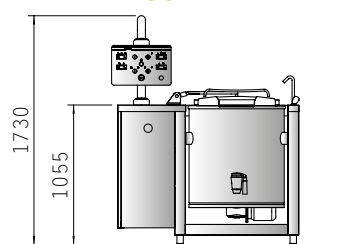
Warm and cold water flow meter

Washing shower

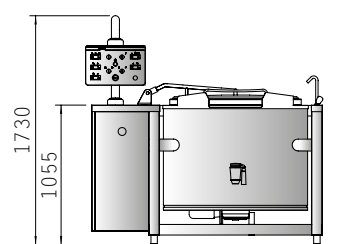
Trolley with 100-litre vat with adjustable height

| TECHNICAL DATA | ELECTRIC C/F 150 | STEAM-HEATED C/F 150 | ELECTRIC C/F 300 | STEAM-HEATED C/F 300 |
|------------------------|-------------------|----------------------|-------------------|----------------------|
| Pan capacity litres | 150 | 150 | 300 | 300 |
| Steam pressure bar | - | 1-1.5 | - | 1-1.5 |
| Steam consumption kg/h | - | 130 | - | 160 |
| Power kW | 24,5 | 1 | 36,5 | 1 |
| Voltage V | 3~230/400V50Hz+PE | 3~230/400V50Hz+PE | 3~230/400V50Hz+PE | 3~230/400V50Hz+PE |
| Compressed air inlet Ø | 1/8" | 1/8" | 1/8" | 1/8" |
| IP protection level | 55 | 55 | 55 | 55 |
| Net weight kg | 400 | 400 | 600 | 600 |

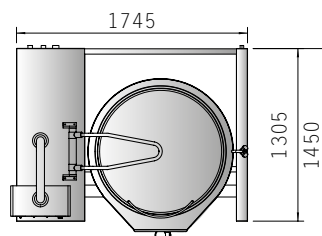
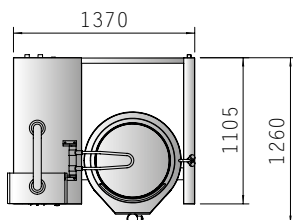
TECHNICAL DRAWINGS



Electric and steam-heated
Mix-Matic C/F 150



Electric and steam-heated
Mix-Matic C/F 300



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APPLIANCE CONSTRUCTED TO
HARMONISED STANDARDS AND
COMPLETE WITH CE MARKING

Company with EN ISO 9001
certified Quality Management System



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LA SCIENZA DELLE GRANDI CUCINE