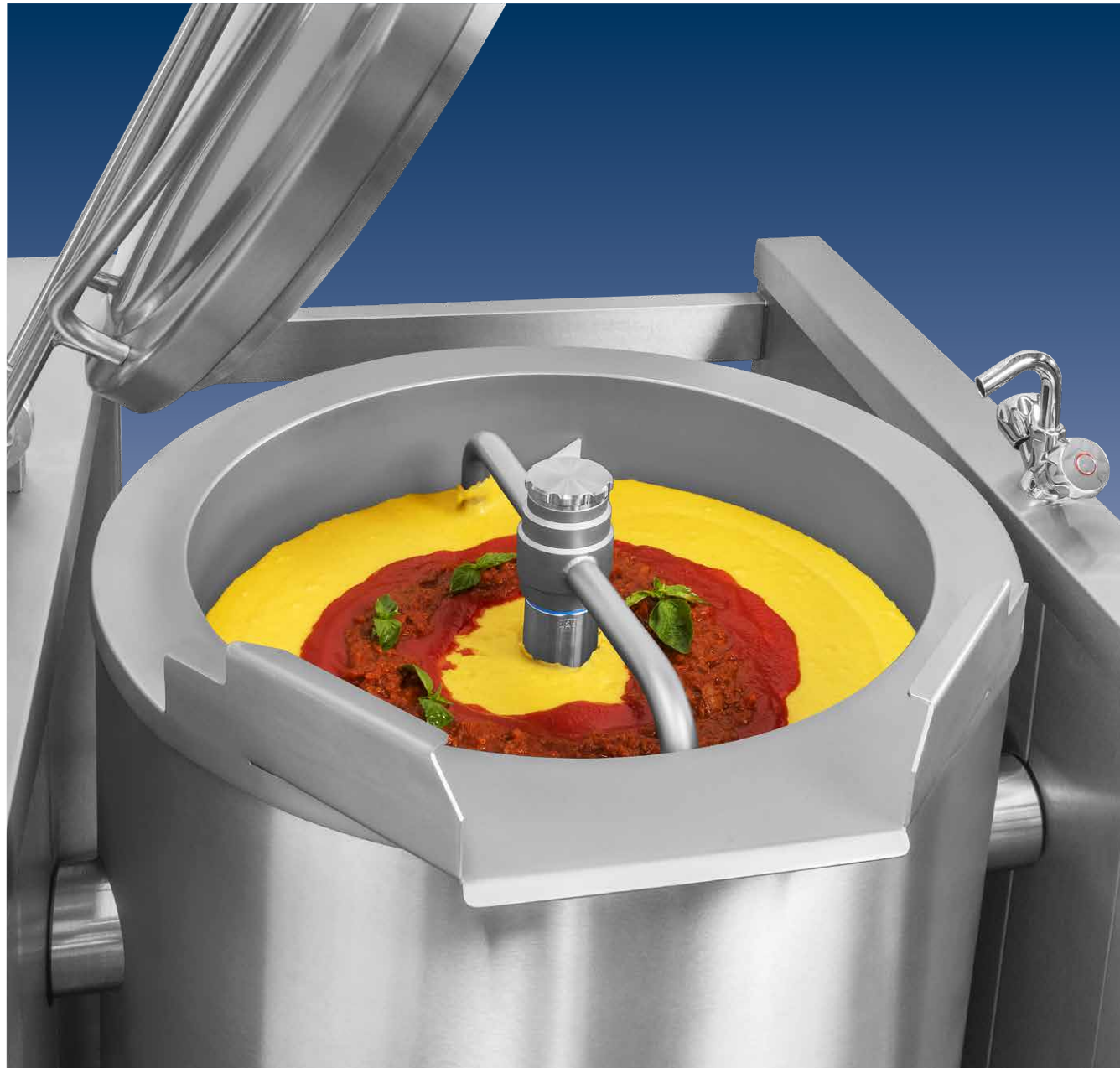


# MIX-MATIC

Tilting pan with mixing system

# MIX-MATIC

Tilting pan with mixing system



## GUARANTEED RESULTS

**Mix-Matic** is much more than a conventional cooking pan. With its **automatic mixing system**, it enables the easy, effortless preparation of soups, purées, risottos, custards, béchamel, jams, porridge, milk puddings and many other dishes. **Mix-Matic**, designed for high quality food production, ensures perfectly uniform cooking, precise temperature control and automatic product discharge into the collection trolley. Not to mention many other benefits: time and labour saving, lower energy use, reliability and operating safety. **Mix-Matic** is produced in four

models with **load capacity of 150-200-300-500 litres**, in indirect steam and electric versions operating at 1 and 1.6 bar. Thanks to a PLC and the CCMP Software, the most high-tech version provides the monitoring of all HACCP parameters, the recipe management, the self-diagnostic and, with a barcode reader, the complete traceability of all the ingredients, also via tablet or smartphone. Exclusive features which make **Mix-Matic** an innovative appliance, essential for meeting the production needs of any large kitchen or industrial food processing plant.

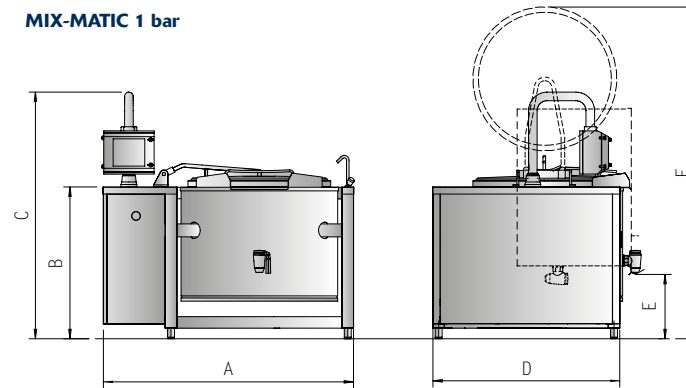
**Nilma**

LA SCIENZA DELLE GRANDI CUCINE



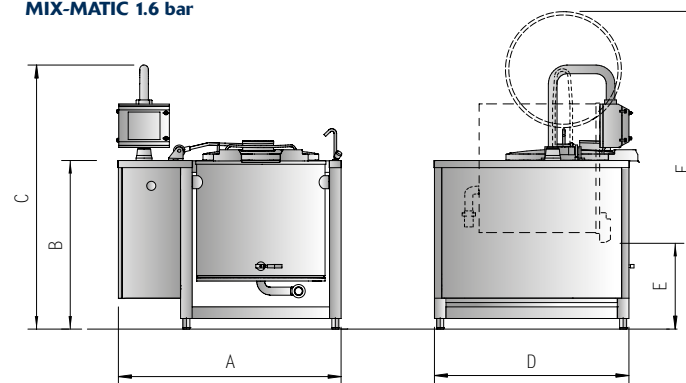
## TECHNICAL DRAWINGS

### MIX-MATIC 1 bar



DIMENSIONS mm	A	B	C	D	E	F
MIX-MATIC <b>150</b>	1250	1000	1600	990	440	1870
MIX-MATIC <b>200</b>	1545	1165	1730	1350	590	2200
MIX-MATIC <b>300</b>	1745	1060	1730	1310	450	2310
MIX-MATIC <b>500</b>	2000	1250	1950	1770	400	2650

### MIX-MATIC 1.6 bar



DIMENSIONS mm	A	B	C	D	E	F
MIX-MATIC <b>150</b>	1545	1165	1730	1350	590	2200
MIX-MATIC <b>200</b>	1545	1165	1730	1350	590	2200
MIX-MATIC <b>300</b>	1845	1160	1820	1310	550	2410
MIX-MATIC <b>500</b>	2000	1250	1950	1780	400	2930

## TECHNICAL DATA

MIX-MATIC 1 bar	150 E	150 V	200 E	200 V	300 E	300 V	500 E	500 V
Operating pressure, bar	1	1	1	1	1	1	1	1
Temperature, °C	120	120	120	120	120	120	120	120
Working load capacity, l	125	125	200	200	300	300	500	500
Pan internal diameter	595	595	760	760	965	965	1295	1295
Steam connection, Ø	-	1"1/4	-	1"1/4	-	1"1/2	-	1"1/2
Voltage	3/N*~ 400/230V 50 Hz + PE							
Installed power, kW	24	0.5	30	0.5	48	1	72	2.2
Steam consumption, kg/h	-	120	-	160	-	240	-	300
Steam trap, Ø	-	1/2"	-	1/2"	-	1/2"	-	1/2"
Water supply connection, Ø	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	3/4"	3/4"
Weight, kg	416	405	460	450	570	550	800	780
MIX-MATIC 1.6 bar	150 E	150 V	200 E	200 V	300 E	300 V	500 E	500 V
Operating pressure, bar	1.6	1.6	1.6	1.6	1.6	1.6	1.6	1.6
Temperature, °C	129	129	129	129	129	129	129	129
Working load capacity, l	150	150	200	200	300	300	500	500
Pan internal diameter	760	760	760	760	965	965	1295	1295
Weight, kg	445	435	460	450	570	550	800	780

\* electric versions only



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

**NILMA S.p.A.**

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We reserve the right to make any changes or technical improvements considered necessary without notice



**Nilma**  
LA SCIENZA DELLE GRANDI CUCINE

# MIX-MATIC

## Tilting pan with mixing system



MIX-MATIC

150

MIX-MATIC

300

### MODELS

MIX-MATIC

150

MIX-MATIC

200

MIX-MATIC

300

MIX-MATIC

500

### VERSIONS

#### ELECTRIC

Indirect heating with jacket (1 bar/120 °C or 1.6 bar/129 °C) equipped with Incoloy steel heating elements in softened water, automatic water level regulator, air bleeder and safety valve.

#### STEAM

Indirect heating by jacket fed with low pressure steam (1 bar/120 °C or 1.6 bar /129 °C) equipped with steam inlet solenoid valve, safety valve and steam trap.

#### USER-FRIENDLY

In the basic version with electronic programmer, **Mix-Matic** enables the complete programming of the appliance's cooking parameters and operations. The programmable mixing system eliminates a laborious manual task. The automatic pan tilting ensures a trouble-free product discharge.

#### TOTAL HYGIENE

The AISI 316 stainless steel pan has a uniform food-grade finish and large-radius rounded corners. The mixing system can be manually removed for cleaning. The mixing system driveshaft connection is above the maximum product level.

#### A PRACTICAL OPTION

**Mix-Matic** can be equipped with a product collection trolley to place in front of the appliance; thanks to the adjustable height of its 100-litre GN container, cooked product is collected in complete safety.

## EVERYTHING UNDER CONTROL

On request, the most high-tech version, with PLC, provides the recipe programming, the HACCP parameters monitoring, the self-diagnostic of the appliance, the displaying of alarms, the heating-exchange surface temperature monitoring and the mixing speed setting. Moreover, with the CCMP software, the appliance becomes interactive with the chef's PC, enabling the complete traceability of ingredients (manually or through a barcode reader), the data downloading and the remote programming of the appliance, also via tablet and smartphone.



### OPTIONS

- Product collection trolley made of AISI 304 stainless steel, with a liftable 100-litre GN container. Fitted with four stainless steel castors, two of which with brake. Dimensions: mm 780x725x1270.
- Mixing speed setting system.
- Washing spray hose.
- Automatic water flowmeter.
- DN50 or DN65 product discharge ball valve made of AISI 304 stainless steel.
- Steam-venting and ingredient-adding system.
- Protective door on the control panel.
- Strainer filter.

### FEATURES

#### CONSTRUCTION

- Made of satin-finished AISI 304 stainless steel.
- Adjustable feet.
- Free-standing AISI 304 stainless steel tubular frame.
- Hydraulic pan tilting device.
- Self-balanced hinged-lid with a stainless steel heatless handle.
- Fully insulated cooking pan made of AISI 316 stainless steel.
- Mixing system manually removable for cleaning.
- 2" product discharge valve with heatless handle.
- Swivel water tap providing warm and cold water.
- Jacket pressure gauge.

#### FUNCTIONAL

- Automatic product mixing device with fluid-dynamic paddles, powered by a gearmotor.
- Lid opening and pan tilting safety devices.
- Product temperature probe.
- Low voltage control panel mounted on an AISI 304 stainless steel swivel arm, featuring: electronic time and temperature programmers, tilting selector, mixing mode switch (off/continuous/pulsed), power-on and temperature-reached lights, emergency-stop button.
- On request, Mix-Matic is also available in the C/F version, to chill the cooked product to the required refrigeration temperature.



## MUCH MORE THAN JUST A COOKING PAN

**Mix-Matic** is unique in its class because it combines the benefits of rapid heating to 1 bar/120 °C or 1.6 bar/129 °C, with constantly uniform cooking, thanks to the programmable mixing system.