



140
250

**PASTOMIXER
PASTEURIZER**

Rapid heating and
c o o l i n g

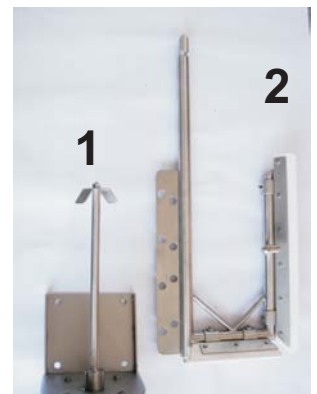
RAPID HEATING AND COOLING

The special closed patented circuit heating and cooling system with external units used on the mixer allows shorter processing times and permits intensive use of the machine with more processing cycles.

Pastomixer eliminates any wastage of water usually used for cooling.

PRODUCTION OF TOPPINGS FOR THE BAKERY INDUSTRY

Pastomixer R, with rotating movement, is perfect for the production of large quantities of toppings which require rapid and efficient cooling after cooking. The blender (1) and spatula with scrapers (2) allow the processing of delicate mixtures. Pastomixer R guarantees top quality production of crème patisserie, sabayon and Chantilly.



PASTOMIXER P WITH PLANETARY MOVEMENT

In case of using the advantages of quickness cooking on mixing dense dough, like semolina cream for pasta horns or sfogliatelle and jams, it's available the Pastomixer P, with planetary movement.

SIMPLE AND FUNCTIONAL

Cooking and cooling with a single closed circuit system with ethylene glycol and external units to provide heating and chilling. Easy removal of doughs with bowl which can be tilted to 90° or offload exit point. Tubular structure in stainless steel facilitates washing and cleaning.



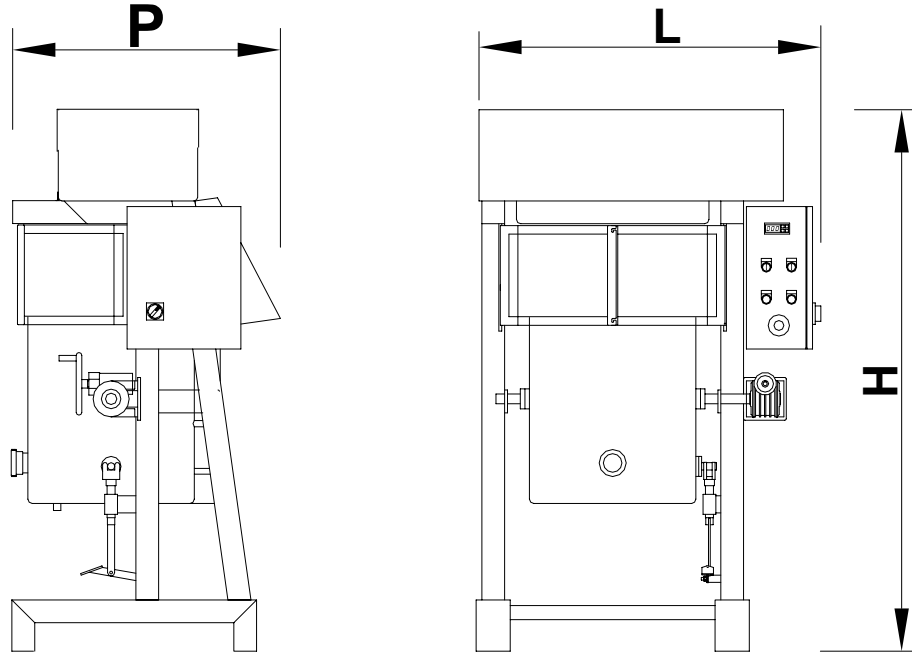
OPTIONALS

Inverter device for simpler setting of optimum mixing speeds. Timer and acoustic device to indicate end of cooking.





**PM R 140 – 250
PASTEURIZER WITH ROTATING MOTION
PM P 140 – 250
PASTEURIZER WITH PLANETARY MOVEMENT**



TECHNICAL FEATURES

Model		PM R 140	PM R 250	PM P 140	PM P 250
Bowl volume	Lt	140	250	140	250
Tools turns (min/max)	Rpm	35/70	35/70	18/36	18/36
Heating power	Kw	12,0	16,0	12,0	16,0
Mixing motor power	Kw	2,2	2,5	3,0	4,1
Machine total power	Kw	14,2	18,5	15,0	20,1
Input current V. 230	A	48	64	52	67
Input current V. 400	A	28	37	30	40
Total length	P mm	950	1050	950	1050
Total width	L mm	1200	1300	1200	1300
Total height	H mm	1950	2000	1950	2000
Net weight	kg	270	360	360	430

SUPPLIED STANDARD EQUIPMENT

Structure, guards, bowl, paddle and safety guard made of AISI 304 stainless steel	Control valves and connection pipes of bowl heating and cooling systems
Direct movement transmission through a 2 speed motor reducer	Thermic exchange plates heat/heat and cool/cool
Manual bowl overturning through motor reducer	Glicol circulation pump
Product temperature probe with setting and visualization on control panel	Emulsifier (lumps breaker) only on PM R
Temperature probe of heating fluid and cooling fluid with respective visualization	PLC controlled by a keyboard for setting the pasteurization cycle
Draining tap on the bottom of bowl	Overvoltage and overload motor protection
Bowl with interspace	Tension 400 V - frequency 50 Hz - 3 phases
Steam generator and water cooling system (chiller)	Four meters of cable with CEE plug
	Operating/Maintenance instructions and CE statement of Compliance
	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Bowl insulation	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Speed electronic control (inverter)	Wooden crate