

MIX 8



Heater



ITEM No. _____

Model options:

MIX8/1A Heater (single phase)

Standard equipment:

- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brush
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

Preventative maintenance visit (call for details)

The MIX 8 allows operators to convert their Frigomat horizontal batch freezer in to a combination freezer. Specifically designed for professionals who require an easy to use and extremely reliable heater to hot process ice cream and gelato base mixes. The hot process improves the mix stability, produces a rich, creamy textured product and maintains the quality of the frozen product in the display case.

Manufactured in Italy by Frigomat to ensure that European equipment quality and technology standards are met.

- **Variable Batch Size** - Production from 3 Kg to 8 Kg per cycle.

Controls

- **Heat Cycles** - Three quick selection push buttons;

- Automatic 85°C Cycle
- Automatic 65°C Cycle
- Semi-automatic Cycle with temperature adjustment from 30°C to 90°C with hold timer which can be set to any time up to 10 hours.

- **Bain-Marie Heating System** - The mix tank is heated using a glycol bain-marie system which ensures even heat distribution preventing 'hot spots'.

- **Automatic Functions with IES System** - The patented IES system reduces the phenomenon of thermal inertia protecting the mix with precise temperature control whilst preventing unnecessary energy usage.

- **Stainless-Steel Tank** - The tank is manufactured from stainless steel with a seamless design for easy cleaning. The internal dip probe ensures accurate temperature control. The spout position allows for easy dispense into containers or directly into the freezing barrel of a horizontal batch freezer. The clear polycarbonate cover allows the operator to easily monitor the process.

- **Easy Cleaning** - The dispense spout has a independently controlled rinse function allowing it to be flushed after any product has been dispensed. The external rinse hose and simple disassembly makes cleaning quick and straightforward.

- **Compact** - The MIX 8 is designed to be located on top of the Titan series of horizontal batch freezers, converting them into a combination freezer'. Alternatively, it's small foot print makes it ideal for small production kitchens or laboratories.



Cylinder-block vat and steel beater.

PLEASE NOTE - The MIX 8 is a HEATER ONLY and does not have any cooling function, processed mixes must be removed from the unit and chilled separately or decanted directly into a batch freezer. Frigomat MIX 8 Heater is only designed to heat 'free-flowing' liquid mixes like ice cream or gelato base mixes. Products with a high viscosity (thickness) won't mix properly and may adhere to the walls of the tank preventing correct completion of the heat process. 'Thicker' products can be prepared in a Frigomat Cream Cooker, contact Taylor UK for more details.



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - April 2022

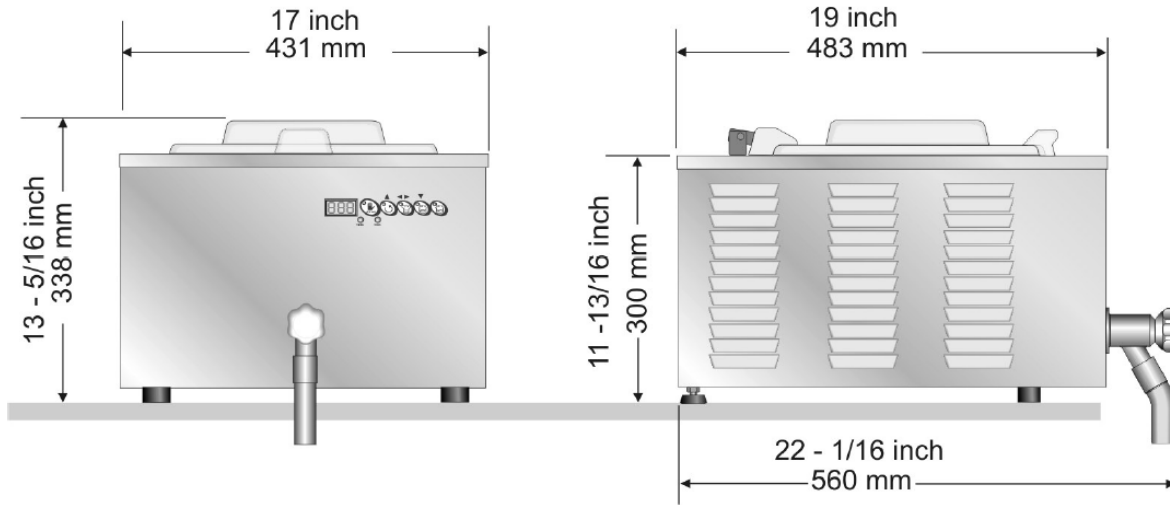
MIX 8



Heater

ITEM No. _____

Section view:



FRIGOMAT MIX 8	SINGLE PHASE
External dimensions (WxDxH)	431 x 483 x 338 mm
Net weight	35 Kg
Wall clearance* (sides/back/top)	50 / 50 / - mm
Frigomat Heaters are NOT designed for built-in installation	
Heater	2.0 Kw
Beater motor (No./Power)	1 - 120 W (1/6 HP)
Voltage	230v / 50Hz / 1Ph
Nominal power	2.2 KW / 10 amp
Circuit breaker	16 amp
Isolator socket	16 amp (1P+N+E)

*Minimum air clearances **MUST** be met to ensure adequate airflow for cooling of electrical components.
 ♦A dedicated power supply is required for safe operation. Frigomat equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

MIX 8 – Heater



Taylor UK (a division of HTG Trading Ltd)
 106 Claydon Business Park, Gt. Blakenham,
 Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - April 2022