

MIX-MATIC

Tilting boiling pan with mixing



AN ASSURANCE OF RESULTS

MIX MATIC not only works as a traditional boiling pan – cooking soups, rice, sauces, jams, porridges, custards etc... – it is special because it completes these tasks perfectly and reliably!

When ever were these jobs possible, without constant inspections and interventions?

In fact, MIX MATIC is the first pan allowing:

- a perfect cooking uniformity: ingredients are continuously amalgamated by the mixing arms, so that the heavier ones are not left on the bottom;
- the maximum practicalness, thanks to the automatic control of the cooking temperature. This device is very important for the preparation of soups and creams and very useful to

- quick reconstitute ready-to-eat products;
- the perfect blending of those ingredients added during the cooking, thanks to the automatic mixing;
- the quick discharge of the product, enabled by the automatic tilting of the pan.

Last but not least, MIX MATIC grants all the advantages of NILMA's equipment: time and labour savings, reduced energy costs, safe operation.

All these features make MIX MATIC essential to meet the needs of quality, rationality and economy of any large kitchen.

Nilma

LA SCIENZA DELLE GRANDI CUCINE

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TECHNICAL FEATURES

- Entirely made of stainless steel 18/10, on adjustable feet
- Hydraulically driven pan tilting device
- Lid mounted on balanced hinges, with handle
- Insulated cooking pan
- Automatic mixing device, operated by a geared motor and equipped with blending paddles
- Discharge cock, \varnothing 2", made of chromium-plated brass
- Safety devices on the pan tilting and on the mixing
- Blending paddles easily removable for cleaning
- ISPEL exempted machine as per DPR 341 dd. 13.02.81
- Adjustable cooking temperature
- Safety valve for steam overpressure
- Hot/cold water tap
- Low tension control board, equipped with: electronic programmer (with built-in timer, pan tilting push-button, continuous/alternate mixing selector, ON light, reached temperature warning light), pressure gauge, digital thermoregulator, emergency stop button.
- Upon request, Mix-Matic may be equipped to run Nilma's "Creative Control Machine Point" software.

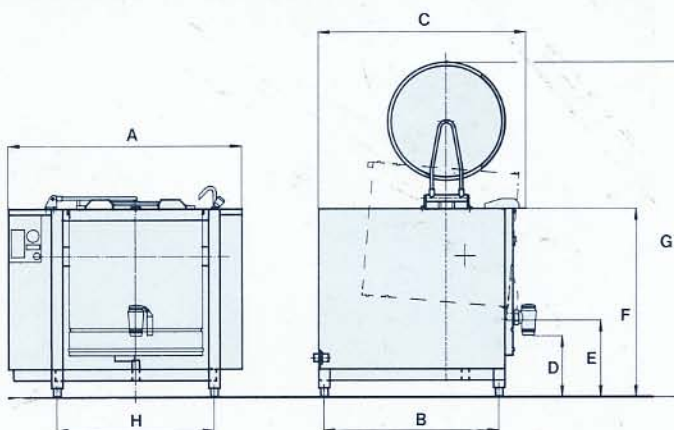
THE VERSIONS

STEAM: stainless steel cavity wall, working with low pressure steam (0,5 bar), equipped with steam inlet solenoid valve and steam trap

ELECTRIC: with incoloy steel heating elements placed into the cavity wall. Automatic level regulator

THE MODELS

| | 150 ELECT. | 150 STEAM | 300 ELECT. | 300 STEAM |
|------------------------------------|--------------------|--------------|--------------|--------------|
| capacity | l 125 | 125 | 300 | 300 |
| steam connection | \varnothing — | 1"1/4 | — | 1"1/2 |
| electric connection | V 230/4/3.50+E | 230/4/3.50+E | 230/4/3.50+E | 230/4/3.50+E |
| installed power | kW 24,5 | 0,5 | 36,5 | 0,5 |
| steam consumption | kg/h — | 120 | — | 160 |
| condensate discharge \varnothing | — | 1/2" | — | 1/2" |
| water connection | \varnothing 1/2" | 1/2" | 1/2" | 1/2" |
| weight of the machine | kg 290 | 280 | 410 | 550 |
| diameter of the pan | mm 600 | 600 | 900 | 900 |



| | A | B | C | D | E | F | G | H |
|---------------|------|------|------|-----|-----|------|------|------|
| Mix Matic 300 | 1600 | 1190 | 1360 | 320 | 390 | 1000 | 2240 | 1210 |
| Mix Matic 150 | 1250 | 930 | 1100 | 320 | 440 | 1000 | 1870 | 835 |

THE ACCESSORIES

Stainless steel 18/10 trolley, with two fix wheels and two castors with brakes.

Tilting collecting vat, capacity 80 l, removable for cleaning.

The height of the vat is adjustable by means of a manual device, according to the tilting height of the pan (from 375 to 915 mm).

Weight of the trolley: 56 kg
Dimensions: 805x1030x1050 mm.



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