

MultiMix π

Powerfull. Integrated



MultiMixπ

ADVANTAGES

1 COMPACT

All in one: cutter, cooker and cooler.
Vacuum and overpressure cooking.

2 INTEGRATED

Integrated heating and cooling system.

3 ONE HEATING AND COOLING MEDIA

Water is only heating and cooling media. No mixing of different heating/cooling media (steam/water) which extends lifetime of machine.

4 REDUCED WATER CONSUMPTION

Heating in closed loop reduce consumption of water.

5 PLUG AND WORK

Connect electricity and sanitary water and you are ready for work. No need of air and steam supply.

6 GENTLE COOKING UP TO 125°C

Water systems provide optimal conditions for realizing the highest product quality. Possibility of product sterilization.

7 SOFTWARE

Integrated Beckhoff PLC system with 10.1" touch screen, guarantees customer fully support. Possibility of setting and controlling of all production parameters in manual or recipe mode. Machine service status mode. Possibility of export HACCP data and other different reports. Integrated Ethernet LAN (Wireless LAN or 4G-G optional) with ON-LINE assistance, cloud logging* and cloud notify*.

*optional



TECHNICAL DETAILS

Type		Mm π 20	Mm π 40
Batch size up to	l	20	40
Max. temperature	°C	125	125
Main motor power	kW	5,5	7,5
Speed		Variable	Variable
Material		Stainless steel - AISI 316L	Stainless steel - AISI 316L
Voltage (threephase)		400-220-200V 50/60Hz	400-220-200V 50/60Hz

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