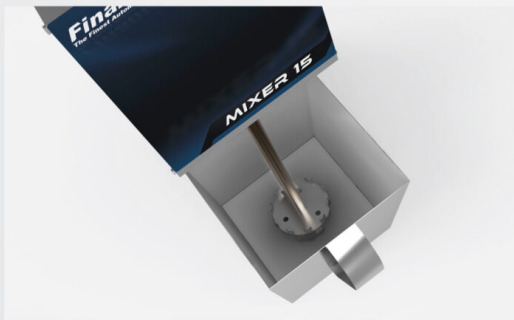


Accessories - Mixture Preparation

MIXER 15**Aerator / emulsifier for ice cream and popsicles mixture**

**Technical Information may change without previous advice.*

***Production of the equipment depends on climatic conditions and locations where installation of the machine is located.*



- Equipment specially designed for the preparation of the mixture to be used in the production of ice-cream and ice pops.

- Both ice-cream and ice pops are softer, as the special helix not only mixes the ingredients, but also homogenizes the fat with liquids and solids.

- Incorporates air in the mixture, making the ice-cream and ice pops softer and more profitable.

- Removable rectangular recipient, with easy cleaning and sanitization.

1. Incorporates 10% to 20% air in the blend, providing higher productivity, increasing profitability.

2. The ice cream and ice pops remain much softer, as the special helix not only mixes the ingredients, but homogenizes the fats with liquids and solids.

3. Much better than a standard industrial liquefier/blender (used in bakeries and snack-bars). Many people think that a common blender is enough to produce an ice cream mixture - maybe for a family gathering, but a professional ice cream maker that doesn't use the Mixer 15 is already starting with lower quality and less profits.

4. Easy to operate, install, and transport.

5. Maintenance can be done by a regular technician or by the operator.

Model	Mixer 15
Electrical Installation	220 V, monophase, 50/60Hz
Consumption of electricity	0,375 kW
Dimensions (LWH)	350 x 700 x 570 mm 13.78 x 27.56 x 22.44 in
Net Weight	18 Kg
Production Capacity	Up to 8 liters per beat

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