

Emulsifier homogenizer



OEM	G.S. ITALIA
Model	Emulsifier
Country of origin	Italy



Description:

Entirely made of AISI 304/316 stainless steel. A special homogenizing pump mixes perfectly all ingredients used to prepare sauces, such as: mayonnaise, ketchup, vinaigrette and semi-thick pastes. It is composed by no. 2 lateral tanks for oil, each with capacity of 75 l. complete with valve and no. 1 central tank with capacity 160 l. for the mixing process.

It is equipped with an internal scraper for cleaning of the walls; stainless steel separate cabinet with control panel and Inverter.

Technical features

- Weight: kg. 330
- Height: mm. 1550
- Length: mm. 1850 (electric panel included)
- Width: mm. 1300
- Motor: kW. 7,5
- Mixer: kW. 0,75
- Output: from 800 to 1000 kg./hour (mayonnaise)

The output can be sensibly different according to the product and its consistence.