



POLICON
Engineering & Manufacturing

***Tempering tank
for viscous products 100l***

Tempering tank for viscous products with a pump and agitator 100 L is designed for mixing and supplying viscous ice cream fillers.



The tank is manufactured in compliance with the sanitary and hygienic standards used for food industry equipment. All parts in direct contact with food are made of stainless materials approved for use in the food industry.

Principle of operation:

1. The operator manually feeds the filler into the tank.
2. The operator turns on the agitator drive.
3. As a result of mixing the filler into a homogeneous mass, the operator turns on the pump to supply the filler to the line.



Technical specification:

Supply voltage, V/Hz, not more than	380/50
Installed power, kW, not less	
- agitator drive	0,75
- pump	2,2
Tank volume, l, not less than	100
Mixer rotation speed, rpm	18
Weight, kg, not more than	140
Overall dimensions: length/width/height, mm	1050/600/1350
Service, operators	1

This product can be manufactured according to the technical specifications of the customer, taking into account its predetermined parameters and features.

Full cycle engineering services

Food Machinery

Machinery for tires, rubber, plastics manufacturing

Machinery for the chemical and oil and gas industry

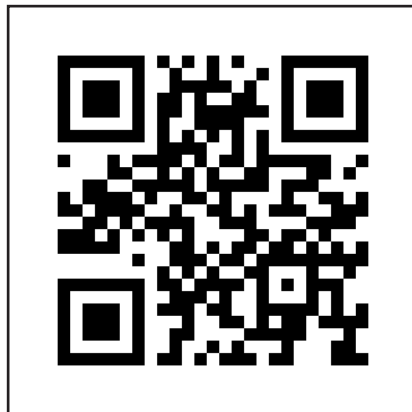
Machinery for the perfumery and cosmetic industry

Modernization and automation of production

Non-standart equipment

Production of spare parts, components, assemblies

Outsourcing services - repair and maintenance of equipment



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