

cattabriga Easymix REVO120



STANDARD FEATURES:

- Exclusive "Hot-Gas Heating System"
- Ultra Fast Cooling
- Easy to use, economic and efficient operations
- 8 Variable Speeds
- Equipped with 3 Automatic Processing Programs:
 - 65c
 - 85c
 - 90c



Inverter



Dialog System



Eco Mode



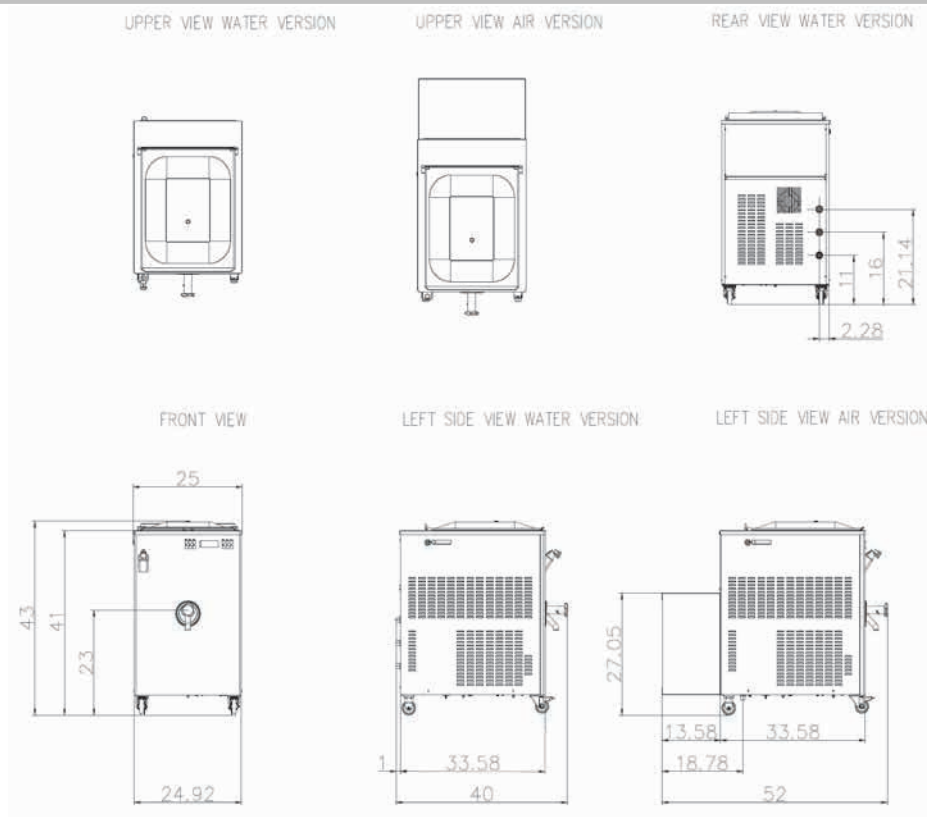
ADVANCED GOURMET
EQUIPMENT & DESIGN

555 Birch Creek Rd., Mcleansville, NC 27301
P: 336-856-2919 F: 336-217-8838

www.advancedgourmet.com
sales@advancedgourmet.com



cattabriga Easymix REVO120



- 36/110Lt. capacity
- Water Cooling
- 220V/3Ph/60Hz
- Rated Power: 70 Amps
- BTU: 60,000 cooling power, 400 emitting
- SPI: 35 minimum
- 25.2"W x 33.5"D x 40.6"H
- 230-260kg/507-573lbs net weight



- Installation of electrical and plumbing to be completed by licensed technicians
- Machines do not come with cord or plug; Proper connection according to local guidelines required.
- Specifications are subject to change without notice due to continuing research results.
- Within the USA, the Easymix machine is intended for mixing, heating, and cooling of pasteurized ingredients only. **DO NOT** use raw milk or non-pasteurized ingredients. Always check with your local Health Department and/or Department of Agriculture for guidance.

AG ADVANCED GOURMET
EQUIPMENT & DESIGN

555 Birch Creek Rd., Mcleansville, NC 27301
P: 336-856-2919 F: 336-217-8838

www.advancedgourmet.com
sales@advancedgourmet.com

