MG4

FONDUE MIXER



PRESENTATION

Featuring a 148 litre mixing volume, the MG4 is the perfect solution for mixing cheese fondue preparations, simply and effortlessly.

Made of 100 % stainless steel, it includes a tilting system to easily pour the mixer's content and simplify handling. All components are easy to clean.

BENEFITS

Stirs approximately 40 kg of fondue mixture for 3 to 4 min.

Non-adjustable mixing speed.

Simple and easy maintenance.

Tilting system makes it easy to empty the mixer's contents and simplifies handling.



OPTIONS

- Variable speed.





TECHNICAL INFORMATION

The values shown below are indicative only.
Some adjustments can be made upon request.

WEIGHT

Approximate mass	115 kg

WORK RATE AND CAPACITY

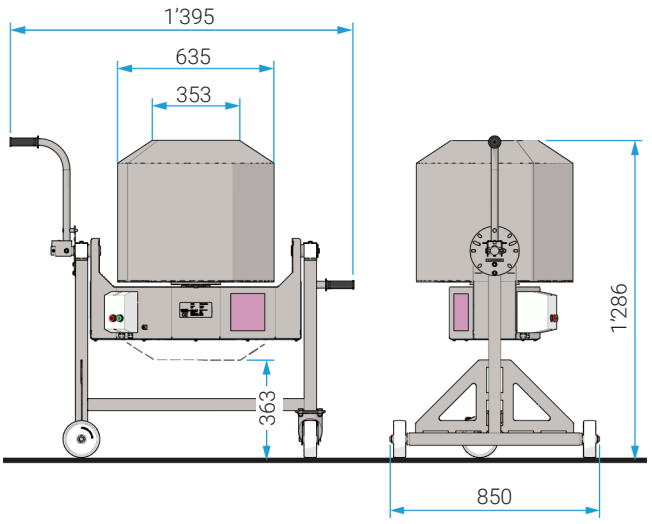
Barrel volume	148 litres
Rotational speed	25 rpm

ELECTRICITY

Rated voltage (tolerance ± 5%)	3x 400 VAC 3LNPE
Rated current	2 A
Assigned frequency	50 Hz
Maximum power	0.25 kW
Power cable 5 x 1,5 (#005180) length	5 m
European-style 5-pin plug, red (#005442)	

DIMENSIONS

Measures in mm



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