

# TM-3 Tempura Batter Mixer



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The industry standard for automatic batter control for use with tempura style applicators.

The TM-3 automatically proportions, mixes and transfers thick and highly leavened batters.

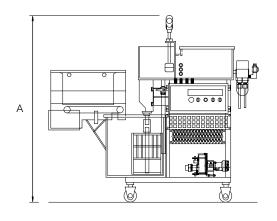
- Mixes and applies a wide range of leavened batters
- Gentle, thorough mixing action maintains batter consistency
- Automatic batter level maintained for consistent coating pick-up
- Provides precise batch-to-batch mixing
- Hydraulic drive provides infinite speed control of mixing action
- Optional cooling system to maintain consistent batter temperature during application
- Durable, hygienic all stainless steel design
- Easy accessibility for through cleaning
- Reliable, proven design and hydraulic drive provides maximum process UpTime™

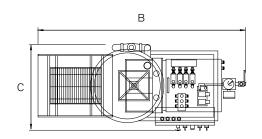






## TM-3 Tempura Batter Mixer





Model	16	
Dimensions	USA	Metric
A (height)	80.4 inch	2042 mm
B (length)	80.5 inch	2045 mm
C (width)	33.8 inch	859 mm

Specifications		
Water Capacity	150 lbs	68 kg
Dry Mix Capacity	50-150 lbs	23-68 kg
Batter Tank Capacity	300 lbs	136 kg
Minimum Mix Time: 55 seconds	43 Gallons	163 liters
Batter Transfer Rate (@ 40°F/4°C)	100 lbs/min	45.5 kg/min

Electrical Specifications			
110/220V/1/60 Hz w/110V controls		FLA	
380-415V/1/50 Hz w/24V controls		4 AMPS	4 AMPS
Total Hydraulic Usage (900 PSI)		8 GPM	30.3 liters
Refrigerant Requirement (refrigerant preferred in order)	Ton-Max	5	17.6 RW
Chilled Water		15-21 GPM	57-79 I/min
Temperature		33° F	0.6° C
Glycol		10.5 GPM	39.7 I/min
Temperature		28° F	-2° C
Pressure Drop to Pump @ 10.5 GPM (39.7 I/min)		10 PSI	68 kPa
Ammonia R-717 - regulated GPM (I/min)	Temperature	28° F	-2° C
Set Refrigerants	Minimum	28° F	-2° C
	Maximum	35° F	1.67° C
Tank Pressure Rating	Max. Operating	170 PSIG	1172 kPa

Crating Dimensions		
Length	88 inch	2235 mm
Width	41 inch	1041 mm
Height	88 inch	2235 mm
Gross Shipping Weight	1300 lb	591 kg
Utility Drawing	U074-02-0001	



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