

STEIN

Ultra V™
Batter Mixer



Simplifies the flexibility of batch mixing with semi-automated features, for a wide range of batters.

The Heritage is built on the principal that less is more



Stein ProMIX™ Automatic Batter Mixer

The ProMIX is a reliable high-capacity flexible automatic batter mixer. It mixes a wide variety of conventional batters and delivers them to multiple types of batter applicators. One ProMIX unit can be used to simultaneously mix batter for two separate batter applicators.

Standard features

- Stainless steel construction
- Mixing tank is lined with embossed refrigeration coils
- Tank fittings allow connection to existing in-plant refrigeration systems using chilled water, glycol or ammonia
- Dry feed hopper
- Touch-screen interface with programmable logic controller (PLC) for automatic viscosity, temperature measurement and level control
- Water-tight electrical control box
- All controls machine-mounted in a stainless steel NEMA 4X enclosure
- Brookfield Viscometer
- Stainless steel mixer
- Stainless steel batter transfer pump with stainless steel motor
- Batter connection kit: Tygon tubing and stainless steel fittings to one batter machine

Operating benefits

- High capacity/volume, with minimal labor input
- PLC touch-screen controls simplify operation
- Uniformly mixes a very wide variety of batters, with no lumps
- Can deliver to two different batter applicators
- Batter and dry-mix level monitoring ensure continuous operation
- Variable batter-level controls let you set batch size, to minimize waste
- Lower hopper height gives easy access for operation and cleaning

Economic benefits

- Operational reliability, with minimal downtime
- One ProMix can serve two batter applicators
- Minimal time for product changeover
- Single stainless steel pump reduces maintenance and increases recirculation efficiency
- High output ensures fast payback

Quality benefits

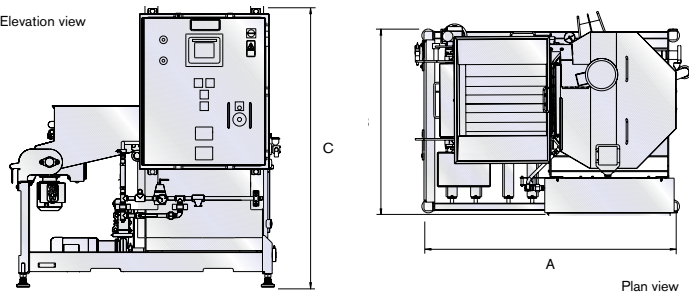
- Consistent batter viscosity means consistent product quality. High-speed stainless steel mixer improves mixing and eliminates lumps
- Electronic monitoring keeps batter viscosity within 1% of set point

- Continuous circulation ensures uniform product consistency
- Data storage capabilities enable better control and greater product uniformity

Safety benefits

- Easy access, for quick, thorough hygiene and food safety control
- Open frame design eliminates areas for batter build-up and simplifies inspection and cleaning
- Single stainless steel pump improves ability to clean
- No chain, sprocket or belt drives. Sealed stainless bearings

Model	ProMIX	
Dimensions	USA	Metric
A. Lenght	64 in.	1630 mm
B. Width	48 in.	1220 mm
C. Height	63 in.	1590 mm
Specifications		
Water input		
Nominal	60 PSI	414 kPa
Minimum	40 PSI	276 kPa
Dry mix hopper capacity	100 lbs.	45 kg
Mixing tank volume	55 gal.	208 l
Batter mixing capacity	3000 lbs./hr.	1360 kg/hr.
Cooling requirements	60000 BTU/hr.	17.6 kW/hr
Refrigerant temperatures		
Minimum	28°F	-2°C
Maximum	35°F	2°C
Preferred refrigerants (order of preference)*		
1. Water at 33 °F (0.5 °C)	20–25 GPM	79–95 lpm
2. Glycol at 28 °F (–2 °C)	14 GPM	53 lpm
3. Ammonia (R-717) at 28 °F (–2 °C) Regulated by back pressure valve	2–3 GPM	7.6–11.3 lpm
Tank pressure rating, max	170 PSI	1172 kPa
Tank pressure rating, operating	20 PSI	138 kPa
Certifications		
National Board registered		
ASME code stamps 103 PSI at 100° F		
CRN upon request		
Feed pump alternatives		
Standard	Waukesha (centrifugal)	
Optional	Positive displacement	
Electrical specifications		
Available voltages	230 V, 3-phase, 60 Hz / 21A	
	380 V, 3-phase, 60 Hz / 23A	
	460 V, 3-phase, 60 Hz / 11A	
	575 V, 3-phase, 60 Hz / 10A	
	380–415 V, 3-phase, 50 H / 14A	
Sound level		
dB (Scale A) at 3 ft. (1 m)	77 dB	





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CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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