Danmatic

Mixing and Holding tank for liquid



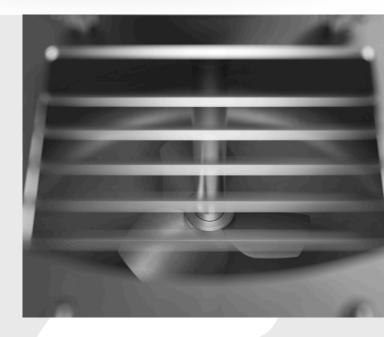
MIXING AND HOLDING TANK

Mixing and holding tank for water solutions used together with Danmatic's moistening unit. The tank ensures a homogeneous supply of liquid and makes mixing of new batches an easy task.

The tank is an option for mixing starch solutions and other mixtures to be used in a Moistening Unit during production. The tank is a complete unit equipped with a gearmotor and impeller which continuously is mixing the liquid.

By pressing a button, the speed of the propeller can be increased, to ensure an optimal and fast mixing of new batches. The impeller is automatically returning to its normal speed after a few minutes.

An opening in the lid of the tank, makes it easy to add ingredients to the mix with the hand shovel included.



Danmatic is your partner in innovating automated baking. We design and produce best-in-class baking technology used by market-leading bakeries across the world. Scan this QR code for more information about the machine.



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MIXING AND HOLDING TANK

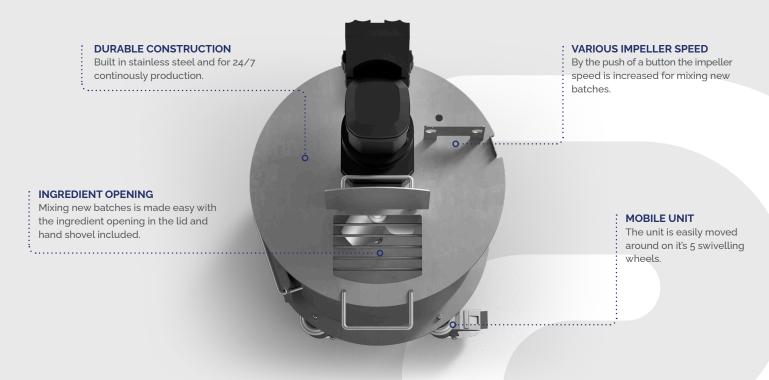
Benefits

- Ensures a homogeneous supply of liquid at all times.
- Fast mixing of new batches.
- Easy to drain and clean.
- · Safe storage and tidy workplace.



Technical data

- Holding capacity: 70 Litres.
- Mounted on 5 pcs. swivelling wheels.
- ³⁄₄" ball valve fitted in the bottom.
- Gearmotor with frequency inverter.



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