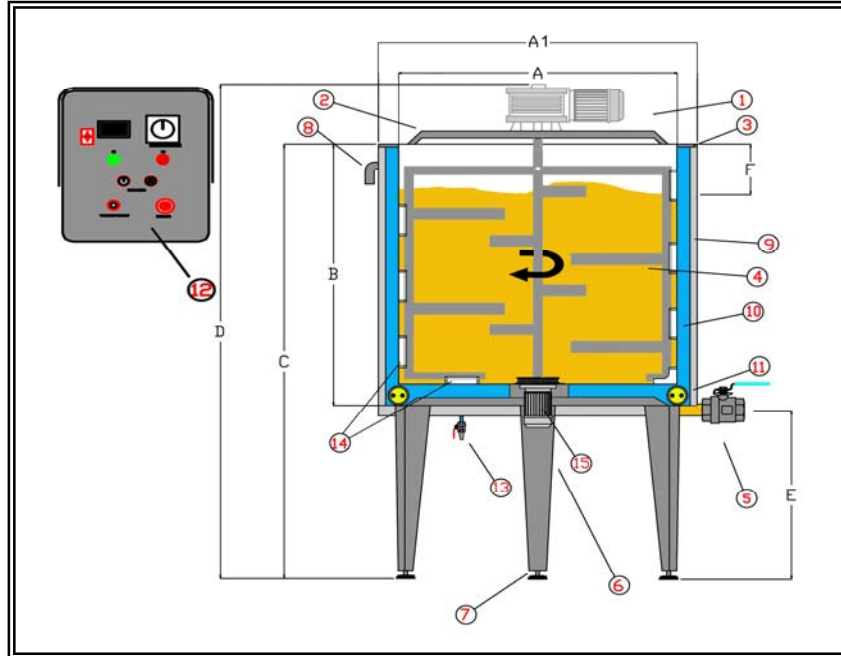


Standard Technical Specifications for CCT Emulsifier



CCT 200	A1	A	B	C	D	E	F	Voltage-Power cons.
	736	636	700	1230	1430	380	150	220-380 V 3,5 Kw
1	Variable speed mixing motor with electronic control (5-10 Rpm)							
2	Support for mixing motor with oil containment							
3	Reinforced top edge profile							
4	Mixing anchor with opposid blades							
5	Drain tap with clamp connection							
6	Support legs							
7	levelling feet							
8	Water jacket overflow							
9	Thermal insulation							
10	Water jacket overflow							
11	Electrical water heating							
12	Control Panel							
13	Water jacket inlet							
14	Interchangeables teflon scrapers							
15	Variable speed emulsifier motor (200 - 900) with electronic control							

Cylindriycal frameworks 304 Stainless Steel	
Internal surface finish: polished	External surface finish: Satin
Saafety plane cover in two pieces with oversize opening	
Control panel complete with: Main switch, safety stop, setting and display of temperature for water bath (CFRCR) Control lamp indication, speed regulation for mixing and emulsifier motor.	

Optional Accessories as below indicated :

Cylindrical framework 316 Stainles Steel	Spray-ball for internal washing
Mixing by impellor having different size and inclination on request.	
Product temperature display	Weighting system and relative display
Other speed options available for emulsifier	

P.S .Dimensions subject to change