

TM-3 Tempura Batter Mixer



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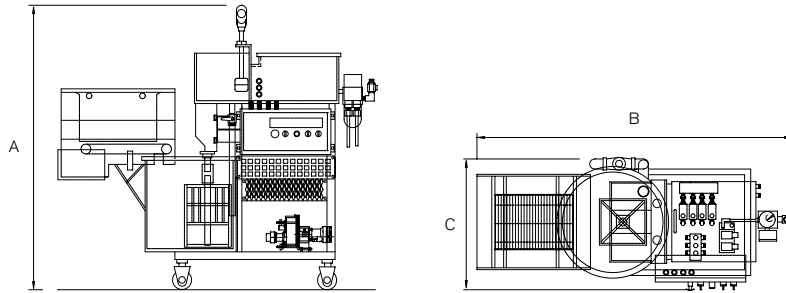
The industry standard for automatic batter control for use with tempura style applicators.

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 thorough cleaning
- Reliable, proven design and hydraulic drive provides maximum process UpTime™



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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		50-100 lbs	23-46 kg
Batter Tank Capacity*		263 lbs	119 kg
*NOTE: Mixer is capable of mixing a two bag batch (50 lb/23kg per bag) Total 26.38 gallons/100 liters 100 lbs/45 kg dry (2 - 50 lb/23kg bags); 120 lbs/54 kg wet = 220 lbs or 100 kg Maximum mix level is 1"/25.4mm below top of the mixing cage Minimum mix time: 55 seconds		31.5 Gallons	119 liters
Batter Transfer Rate (@ 40°F/4°C)		12 GPM	45 l/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 l/min
Refrigerant Temperature		33° F	0.6° C
Glycol		10.5 GPM	39.7 l/min
Refrigerant Temperature		28° F	-2° C
Pressure Drop to Pump @ 10.5 GPM (39.7 l/min)		10 PSI	68 kPa
Ammonia R-717 - regulated GPM (l/min)	Refrigerant Temperature	28° F	-2° C
Set Refrigerants	Minimum	28° F	-2° C
	Maximum	35° F	1.67° C
Tank Pressure Rating *ASME/CRN Approved	Max. Operating	103 PSIG	710 kPa
Noise Rating		83 dB	83 dB
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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