



patamix *Evo*

The machine for Pâte a Choux, Caramel, Chocolate and their various forms



*Patamix Evo
for Chocolate*

Patamix Evo, serving as a melting tank, is a useful tool to melt large quantities of chocolate for tempering or covering your products.

*Patamix Evo
for Caramel*

Patamix Evo is excellent for the processing and production of caramel. With the ability to melt sugar, this machine allows the production of caramel, cremeux, glasse, pastries, nougat and many other derived products.

*Patamix Evo
for Pâte a Choux*

Patamix Evo allows to prepare Pâte a Choux following the traditional method, thanks to an automatic program. Patamix Evo for Pâte a Choux is the key to making top-quality products such as Beignets, Eclairs and Profiteroles.

New agitation system consisting of one fixed and one movable element which, working as one, ensure a unique texture.

Faster natural cooling process thanks to specially designed cooling fans.

Patamix Evo can contain up to 60kg of chocolate!

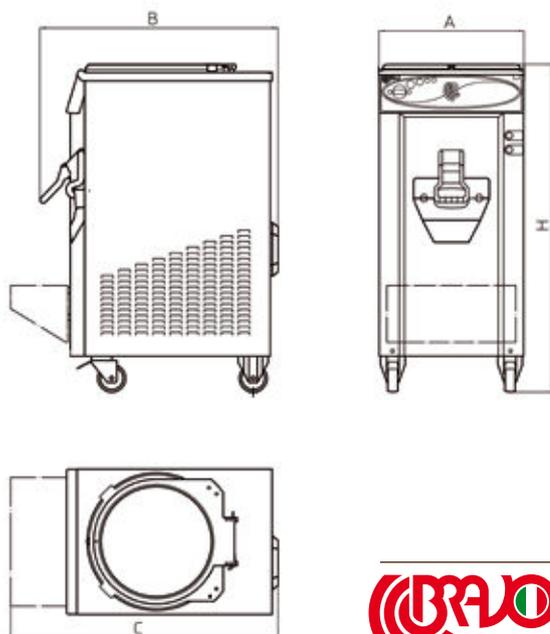


TECHNICAL FEATURES

- Available in model 50 (50 kg of product per cycle)
- Equipped with bronze blades
- Stainless steel upper grid for sifting the flour

ADVANTAGES & STRENGTHS

- It allows to process 3 products with a single machine, and much more
- It can melt large quantities of chocolate
- Shorter production times
- Production flexibility (half-load or consecutive cycles working modes)



TECHNICAL DATA		50
Min mixture *1	kg/cycle	25
Max mixture *1	kg/cycle	50
Voltage *2	Volts/ Hz/Ph	400/50/3
Max. power	kW	9,7
Width (A)	cm	51
Depth (B)	cm	83,6
Depth (C)	cm	93,9
Height (H)	cm	115,6
Weight	kg	140

*1 Hourly production may change depending on the type of mixture and the density of the finished product . *2 Also available in 60 Hz.