



REGETHERMIC

Emulsifying, Pureeing and texture modification of wet pumpable product from mixer kettle

Works with a variety of products including: Soups, sauces, gravies and mash potato

Mobile Homogeniser

Versatile Vitamiser, Homogeniser and transfer pump

Features

- Easy to use controls with Emergency stop for added safety
- Capable of pumping upto 2000gk's of product per hour
- Variable speed motor enables operator to control the flow depending on product thickness/viscosity
- High quality food grade pipes and tri-clover connections for ease of cleaning
- Connections can be tailored to suite most configurations of equipment



Mobile Homogeniser

Model	240V single phase model	400V 3 Phase model
External Dimensions	800(W) x 6505 (D) x 1746 (H) mm	800(W) x 6505 (D) x 1746 (H) mm
Power Requirements	240V, 3.6kW, 15A	400V, 3~, 4.5kW, 10A
Manufacturing Material	304 grade stainless steel	304 grade stainless steel

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