

TM-4 Tempura Batter Mixer



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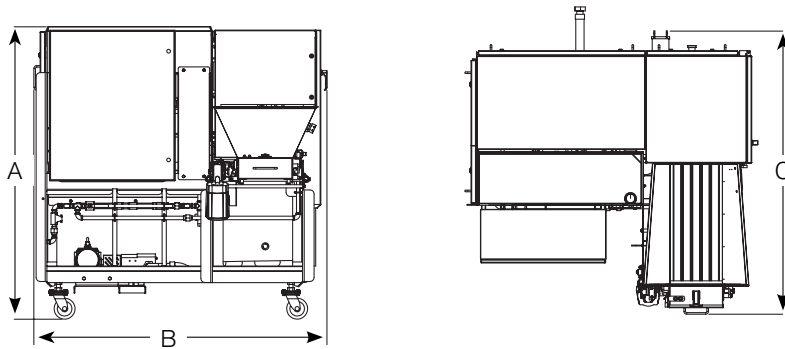
The industry standard for automatic batter control for use with tempura style applicators.

The TM-4 automatically proportions, mixes and transfers thick and highly leavened batters.

- Mixes a wide range of leavened batters
- Gentle, thorough mixing action maintains batter consistency
- Automatic batter level maintained in batter applicator for consistent coating pick-up
- Provides precise batch-to-batch mixing
- Electric 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 through cleaning
- Reliable, proven design and electric drive provides maximum process UpTime™



TM-4 Tempura Batter Mixer



Model		TM-4	
Dimensions		USA	Metric
A. Height (+4 inch/101 mm for caster adjustment)		69.9 inch	1776 mm
B. Length		70.0 inch	1779 mm
C. Width		67.8 inch	1722 mm
Specifications			
Water Capacity		150 lbs	68 kg
Dry Mix Capacity		50-100 lbs	23-46 kg
Batter Tank Capacity		300 lbs 43 Gallons	136 kg 163 liters
Minimum Mix Time: 55 seconds			
Batter Transfer Rate	@50Hz	12 GPM	45 l/min
	@60Hz	15 GPM	56 l/min
Electrical Specifications			
380-415V/3/50 Hz w/24V controls		17 AMPS	17 AMPS
230V/3/60 Hz w/24V controls		28 AMPS	28 AMPS
380V/3/60 Hz w/24V controls		17 AMPS	17 AMPS
460V/3/60 Hz w/24V controls		14 AMPS	14 AMPS
575V/3/60 Hz w/24V controls		12 AMPS	12 AMPS
Refrigerant Requirement (refrigerant preferred in order)	Ton-Max	5	17.6 RW
Chilled Water		15-21 GPM	57-79 l/min
Temperature		33° F	0.6° C
Glycol		10.5 GPM	39.7 l/min
Temperature		28° F	-2° C
Pressure Drop to Pump @ 10.5 GPM (39.7 l/min)		10 PSIG	68 kPa
Ammonia R-717 - regulated GPM (l/min)	Temperature	28° F	-2° C
	Minimum	28° F	-2° C
	Maximum	35° F	1.67° C
Tank Pressure Rating	Max. Operating	170 PSIG	1172 kPa
Crating Dimensions			
Length		78 inch	1981 mm
Width		78 inch	1981 mm
Height		76 inch	1931 mm
Gross Shipping Weight		1800 lb	817 kg
Utility Drawing		U074-03-0000	



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