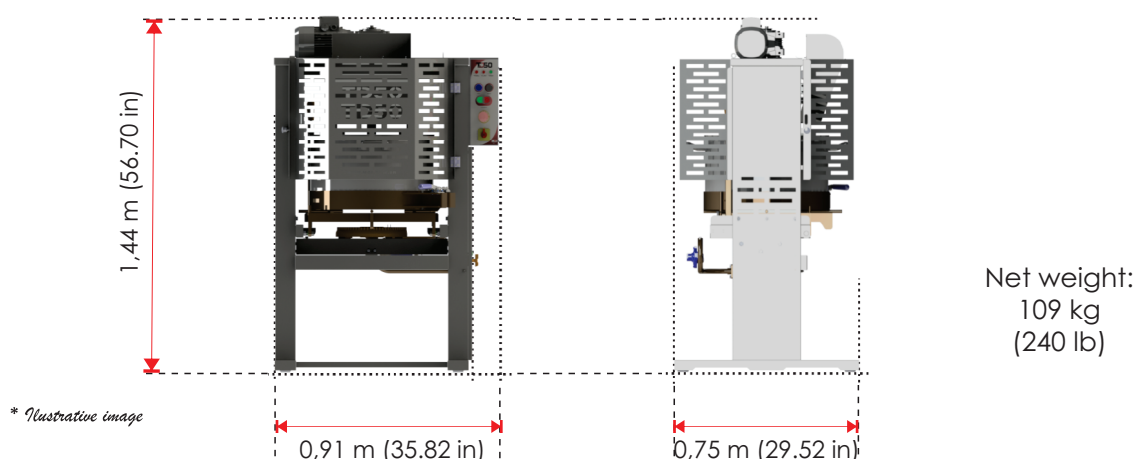





Description:

The TD50 machine ideal for producing up to 50 liters of product, features a planetary mixing fork and aluminum pan, giving uniformity in mass, productivity, economy and operational safety for your business.

It can be used for the preparation of cooked pasta, mixing the kibe dough, shredding chicken, preparation of various fillings, sweets (optional mixing fork) among other products.



Transportation and logistics info:	Height: 1,70 m (66.93 in) Widht: 0,98 m (38.58 in) Lenght: 1,25 m (49.21 in)		Gross weight: 174 kg (384 lb)													
Electrical data: 220 V	<table><tr><td>Power</td><td>Total current</td><td>Phase ware gauge</td><td>Earth ware gauge*</td><td>Plug</td><td>Exclusive circuit breaker</td></tr><tr><td>600 W</td><td>8 A</td><td>1,5 mm²</td><td>1,5 mm²</td><td>Brazilian plug 10A</td><td>Bipolar 10A</td></tr></table> <p>Power cord length = 1.7 m * The MCI equipment must be installed with adequate grounding according to the information above. Failure to do so may cause electrical damage and consequent loss of MCI warranty.</p>				Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	Exclusive circuit breaker	600 W	8 A	1,5 mm ²	1,5 mm ²	Brazilian plug 10A	Bipolar 10A
Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	Exclusive circuit breaker											
600 W	8 A	1,5 mm ²	1,5 mm ²	Brazilian plug 10A	Bipolar 10A											
Gas consumption per hour:	LPG - 0,8 kg/h															
Type of gas	LPG or natural gas - according to the customer's previous definition.															
Motorization:	Mixing fork motor - 3/4 CV															
Productive capacity: Volumetric capacity of the pan: 50 liters	<table><tr><td></td><td>maximum capacity</td><td>minimum capacity</td></tr><tr><td>cooked dough</td><td>35 kg</td><td>8 kg</td></tr><tr><td>shred chicken</td><td>20 kg</td><td>10 kg</td></tr><tr><td>kibe</td><td>25 kg</td><td>8 kg</td></tr></table>					maximum capacity	minimum capacity	cooked dough	35 kg	8 kg	shred chicken	20 kg	10 kg	kibe	25 kg	8 kg
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Water boiling time:	24 litres of water boils in about 20 minutes
Cooked dough time:	In about 5 to 15 minutes
Mixing fork speed:	1 speed
Flame burner	Automatic ignition 
Removed the dough from the pan:	Basculable pan
Operation supply pressure in the GLP gas:	Feed pressure can be variable from 1.0 to 1.5 kgf / cm ² It is important to consider, if there is more than one equipment connected in the same gas distribution line, the supply pressure will be constant, however, the gas flow will be reduced, making the flames weaker.
Mixing fork:	One fork for cooked dough, kibe dough and shred chicken 
Optional purchase	Mixing fork for candy , type brigadeiro, beijinho, etc, with teflon scraper. Stainless steel pan
Safety components The TD50 has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure operator safety for prevention of accidents.	
Control panel:	