

PÂTE À CHOUX



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Pâte à choux, caramel, chocolate

pastry technology

patamix *Evo*

Patamix's high-performance technology supports half-load operation and multiple consecutive cycles without needing to clean the machine between each cycle.



For Pâte à Choux

Automatic program for pâte à choux according to the traditional method. Dedicated stirrer.



For Chocolate

It can be used as a melting tank to melt large quantities of chocolate, for subsequent tempering or for coating products, with a capacity of up to 60 kg. Dedicated stirrer.



For Caramel

To melt sugar for the production of caramel, crèmeux, icing, nougat and many other derivatives (dulce de leche, toffee, fudge, etc.). Dedicated stirrer.



pastry technology

Features

- Automated production: Patamix alerts when to add ingredients and when to extract the product.
- Three probes accurate to a tenth of a degree constantly monitor the actual product temperature and show it on the display.
- Special heating elements allow heating up to a temperature of 180°C.
- Fast forced heat dissipation process through special fans.
- Half-load working mode.





Patamix Evo



Stirring system consisting of a fixed and a moving part that, working in synergy, ensure perfect product texture.



Stainless steel sieve grid.

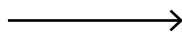


Advantages

- + Efficiently manages every step of production
- + No water consumption required for cooling
- + Designed for melting large quantities of chocolate
- + Saves processing time with high-volume production capabilities
- + Reduces the risk of burning the product
- + Flexible production options, from half loads to continuous cycles
- + Highly practical with easy-to-clean, detachable components
- + Even, gentle heat distribution in the tank prevents burning of delicate ingredients



Watch the video



patamix

by Christophe Adam

Model dedicated exclusively to the production of pâte à choux.

Two automatic programs:

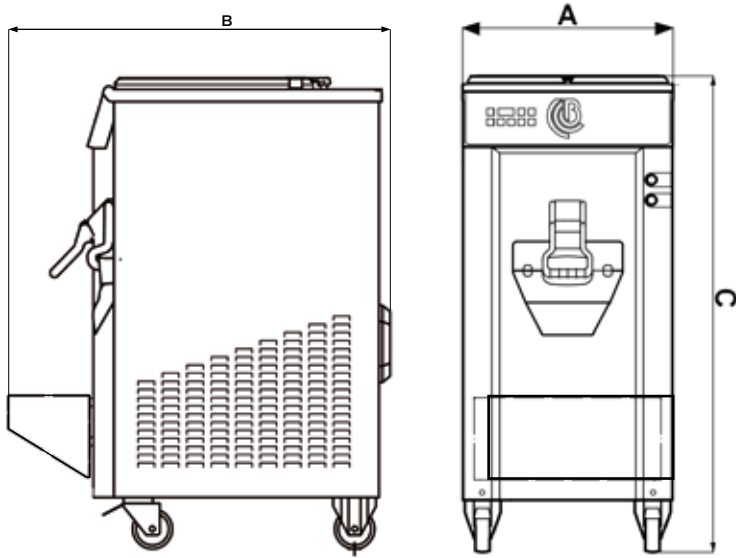
- Pâte à choux according to the **traditional method**
- Pâte à choux according to **Christophe Adam's recipes**



Patamix



Technical data



Models	PATAMIX EVO			PATAMIX	
	Pâte à choux	Chocolat	Caramel	Pâte à choux	
Min/Max production	kg/cycle	25 / 50	20 / 60	10 / 25	25 / 50
Power supply	Volt/Hz/Ph	400/50/3			
Width (A)	cm	51		51	
Depth (B)	cm	96,5		93,9	
Height (C)	cm	115,6		115,6	

Other voltages available upon request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



Complete data sheet



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