

Food Preparation Systems from KARMA

MODELS 450XVE & 454XVE MULTI PRODUCT POST MIX DISPENSERS

THESE DISPENSERS COME FROM THE FACTORY WIRED FOR A 120 VOLT, 20 AMP CIRCUIT & CAN BE EASILY CONVERTED TO 240 VOLTS IF A 30 AMP CIRCUIT IS AVAILABLE.



- *Single & dual delivery systems*
- *Hot & ambient post mix water delivery*
- *Rugged stainless steel construction*
- *User friendly programmable control*
- *Small & Large batch portion control*
- *Fast delivery (20 qt pan in under 2 min)*
- *Compatible with most powder bases*

**SAUCES, GRAVIES, SOUPS,
POTATOES, HOT BREAKFAST
CEREALS, PAN CAKE & WAF
FLE MIXES, CAKE MIXES &
MORE**



- *Dimensions: Single 9.75" W, Dual 15.75" w, both 22.5" d 24.75" h*
- *Shipping wt: S=45 lbs, D=70 lbs*
- *Electrical: 115v/60hz 20 amps*
- *Plumbing: 1/4 " O.D. flared copper tubing connected to a hot or cold water source having a minimum flow rate of 1.5 gpm. NOTE: a hot water-line source with a shut off valve is recommended.*

People and Products You Can Depend On

**Producers of dependable dispensing equipment
for the food and beverage industries.**

KARMA dispensers are covered by one or more U.S. patents and applications and corresponding foreign patents and applications.



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