

## Atmospheric and vacuum execution



**ML 600/600V 750/750V**



**ML 1000/1000V**



**ML 1500/1500V**



**ML 2000/2000V**



**ML 3000/3000V**



**ML 4600/4600V**

Type	ML 600	ML 750	ML 1000	ML 1500	ML 2000	ML 3000	ML 4600
Volume [dm <sup>3</sup> ]	600	750	1000	1500	2000	3000	4600
Maximum load [%]	70-80	70-80	70-80	70-80	70-80	70-80	70-80
Drive power [kW]	2x4,0	2x4,0	2x4,0	2x5,5	2x7,5	2x9,2	2x18,5
Mixing speed [rpm] - smooth adjustment	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 24
Electric protection in the machine [A]	C32	C32	C32	C50	C50	C50	C100
Closing the mixing container	pneumatic grating						

Type	ML 600V	ML 750V	ML 1000V	ML 1500V	ML 2000V	ML 3000V	ML 4600V
Volume [dm <sup>3</sup> ]	600	750	1000	1500	2000	3000	4600
Maximum load [%]	70-80	70-80	70-80	70-80	70-80	70-80	70-80
Drive power [kW]	2x4,0	2x4,0	2x4,0	2x5,5	2x7,5	2x9,2	2x18,5
Mixing speed [rpm] - smooth adjustment	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 24
Vacuum pump efficiency [m <sup>3</sup> /h]/[kW]	40/1,1	40/1,1	63/1,5	63/1,5	100/3,0	160/4,0	250/7,5
Electric protection in the machine [A]	C32	C32	C32	C50	C50	C50	C125
Closing the mixing container	pneumatic lid						

Dimensions \ Type	ML 600	ML 600V	ML 750	ML 750V	ML 1000	ML 1000V	ML 1500	ML 1500V	ML 2000	ML 2000V	ML 3000	ML 3000V	ML 4600	ML 4600V
length [mm]	2470		2790		2830		3290		3060		3870		4120	
width [mm]	1550		1550		1550		1550		1800		1800		2040	
height [mm]	1720		1720		1840		2060		2200		2250		2560	

**Application**

Mixers dedicated for medium and big size industry, ideally suited for mixing commonly produced stuffing, especially meat from the following range: pet food, sausage, ham sausage, fine and coarsely shredded. Universal design and a large range of parameters make the machine ideal for the production of high-yield and traditional products, low-hydrated, as well as for standardization, averaging, pickling meats during the production of cured meats, delicatessen, canned food, pates, ready meals, salads, groats and frozen food. Smooth mixing speed adjustment and vacuum also enable tumbling of small meat pieces.

**Additional features**

Perfect mixing results in a short time, optimal structure and protection of the product, high process safety, robust, stainless steel polished construction, advanced technology, high hygiene standard, automatic PLC control unit with registration of parameters.

**Mixing system**

Two dovetailing shafts with the paddles set alternately and diagonally to the mixing axis, with the reverse rotation direction, provide that the product is evenly moved in the mixing bowl to obtain a homogeneous product. Optionally mixing arms can be manufactured in spiral or paddle-spiral version.

**Product unloading**

Unloading is executed through two discharge flaps opened by pneumatic stainless steel cylinders. Product is transported by mixing arms programmed in the same direction in the 'unloading' mode. The height of unloading is adapted for standard 200 ltr trolleys, optionally can be adapted for non-standard trolleys, palette-boxes or emulsifier.

**Optional equipment**

**Frying and cooking**

Mixer is prepared for connecting steam for supplying the double side heating jacket and thermal oil for lower frying jacket. Heating of the product can be executed by direct injection of steam through nozzles placed in the bottom part of the mixing container.

**Cooling.**

Mixer can be prepared for connecting the cooling system for liquid N2 or CO2. The temperature is lowered quickly with the help of direct, fully controlled gas injection.

**Optional equipment**

Load cell weighing unit, automatic water dosage, product temperature measurement, protective frame or curtain for work with open top cover. Spiral or paddle-spiral mixing arms.

**Loading and unloading devices**

Column loading device, belt or screw conveyor.



Weighing system based on tensometers

