

Atmospheric Models

MZ-350

MZ-500

MZ-640

MZ-1000

Vacuum Models

MZ-350V

MZ-500V

MZ-640V

MZ-1000V

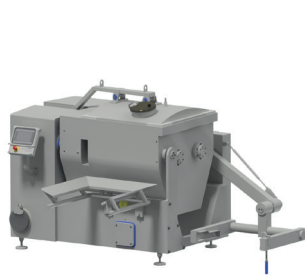


Description Atmospheric Models

Tilting „Z”- type mixers are dedicated for middle and large food processing plants. Mixers are ideal for mixing products heavy for unloading, sticky, hard, not very hydrated and frozen products in meat and poultry processing plants, KEBAB-DONER factories, convenience food factories as well as for mixing, whipping flour pastes, gingerbread and confectionery masses. Mixers are equipped in a strong drive, robust construction, efficient hydraulic unit and strong range of turns and powers. Special Z-shaped mixing arms work alternately and provide fast averaging and unification of the product.

Description Vacuum Models

Vacuum improves and accelerates the mixing process additionally, increasing the technological scope of production. It is possible to obtain a better effect of standardization, structure, appearance, coloring and efficiency in the production of various stuffings, especially in the field of meat processing. The system of smooth adjustment of the speed of the paddles of appropriate design also accelerates tumbling, thus enabling the production of coarsely ground meat stuffing during production meat stuffing, hams and KEBAB-DONER products with maintaining the appropriate muscle structure.



MZ 350 / 350V



MZ 500 / 500V



MZ 640 / 640V



MZ 1000 / 1000V

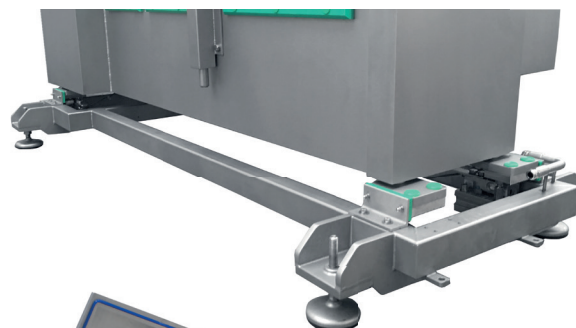
Type	MZ 350	MZ 500	MZ 640	MZ 1000
Volume [dm³]	350	500	640	1000
Maximum load - fresh grinded meat [%]	70-80	70-80	70-80	70-80
Maximum load - grinded meat slightly frozen [%]	50-70	50-70	50-70	50-70
Drive power [kW]	5,5	9,2	9,2	15,0
Hydraulic drive power [kW]	1,5	1,5	1,5	3,0
Mixing speed [rpm] - smooth adjustment	5 ÷ 40	5 ÷ 40	5 ÷ 40	5 ÷ 40
Type	MZ 350V	MZ 500V	MZ 640V	MZ 1000V
Vacuum pump efficiency [m³/h]/[kW]	20/0,75	40/1,1	40/1,1	63/2,0
Dimensions				
length [mm]	2830	2340	2510	3020
width [mm]	2130	2030	2030	2310
height [mm]	1650	1680	1880	2100

Basic configuration

- Two interlocking mixing shafts made of full solid materials
- Hydraulically tilted mixing container
- Unloading provided by hydraulic tilting inside 200 ltr standard trolleys
- PLC control unit.
Touch pad screen with colour graphic interface, protected with protective film and raised plexiglass cover.
Clear programming of the parameters of work, recording recipes and process registration



- **HYGIENE CONCEPT.**
3-zone mixer construction with division for the drive chamber, revision zone and mixing container provides proper hygiene standard, easy exchange of the bearing and sealing units.
A multi-stage slip seal unit with separation of zones.
Special shape and seating of cover sealings, flaps and side covers.
Easily accessible zones for cleaning.
Two-hand control for changing the position of the mixing shafts.
- Folding or free-standing platform for operator



Special configuration

- Bottom frame with tensometers.
Tensometer sensors are connected to the PLC control unit in order to provide weighing and control of the ingredients
- With heating and blanching system through double jacket

Options:

- System of automatic water dosage with the possibility of programming
- System of automatic greasing of the sliding parts
- Column loading device for standard 200 ltr trolleys (max total weight of up to 250 kg)
- Column loading device for containers type BIGBOX, PALETTBOX. Available for models MZ-1000/MZ-1000V (max total weight of up to 1000 kg)

