

Atmospheric execution


ML 250

ML 350

ML 500

Vacuum execution


ML 250V

ML 350V

ML 500V

Type	ML 250	ML 250V	ML 350	ML 350V	ML 500	ML 500V
Volume [dm³]	250	250	350	350	500	500
Maximum load [%]	70-80	70-80	70-80	70-80	70-80	70-80
Drive power [kW]	2,2	2,2	3,0	3,0	4,0	4,0
Mixer speed range [rpm] - smooth adjustment	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30	5 ÷ 30
Vacuum pump efficiency [m³/h] / [kW]	-	20/0,75	-	20/0,75	-	20/0,75
Electrical protection in the machine [A]	C16	C16	C16	C20	C20	C20
Closing the mixing container	manual grating	pneumatic lid	manual grating	pneumatic lid	manual grating	pneumatic lid
Dimensions						
length [mm]	1620	1620	1920	1920	2170	2250
width [mm]	950	1050	950	1050	1050	1120
height [mm]	1420	1520	1420	1520	1550	1650

Application

Mixers dedicated for small and medium 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.

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

Mixing system

Two dovetailing shafts with the paddles set alternately to the mixing axis, with the reverse rotation direction, provide that the product is moved in the mixing bowl to obtain a homogeneous filling.

Product unloading

Unloading is executed through one discharge flap opened manually in atmospheric mixers and pneumatically in vacuum execution. The height of unloading is adapted for one standard 200 ltr trolley, 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.

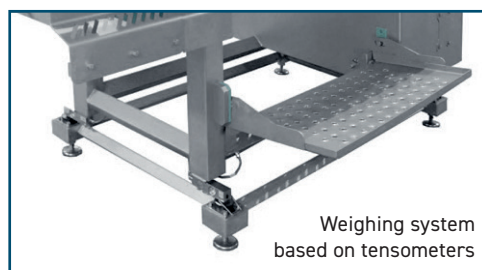
Mixer can be prepared for connecting the cooling system for liquid N2 or CO2. The temperature is lowered quickly with the help of direct, fully controlled gas injection.

Optional equipment

Weighing unit, automatic water dosage.

Loading and unloading

Column loading device, belt or screw conveyor.



Weighing system
based on tensometers

