



Universal mixing and cutting Machine 150 L

Art.-Nr.: 3.701.55

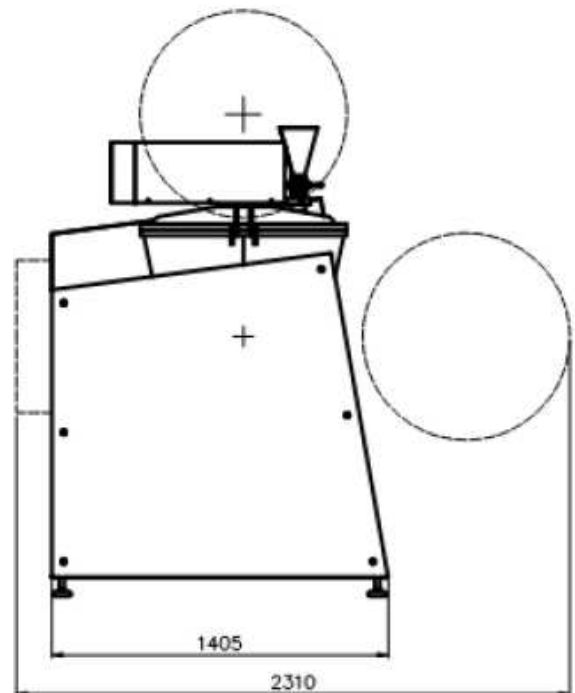
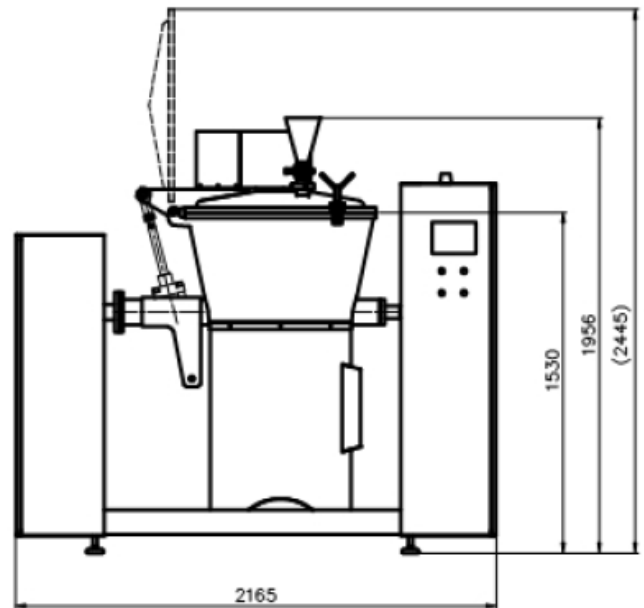
Universal mixing and cutting machine

The machines are created for preparation of following products- processed cheese, processed cheese with vegetables and/ or ham, dairy creams and pates, mayonnaise, ketchup, baby food products, cooked meals, steamed food, chocolate fillings, marzipan, surimi, emulsions, different in taste and composition seasonings, and sauces, and other products made on analogue recipes in food processing plants, emulsions. It consists of a vessel with a reduction gear and three cutter knives. The lid of the vessel opens/ closes by an electromechanical linear drive and during the working process it is fixed with clamps. Upon a request the machine can be build with a pneumatic lock. The warm isolated container (standard warm isolated) can be in 80 L,150 L and 300L versions. The linear drive can tip the vessel or let the function of rotation in 30°. As option can be offered the double jacket- for indirect cooling and heating. The sealing of the main shaft of the machine is extra performance with a water cooler. As option can be offered an extra pump for homogenization. The control unit is computerized- DELTA Holland with touch screen display. As an option, it can be equipped with Siemens Control. The controller allows to save 10 programs and every program can be programmed with 25 working steps. During the operation the working requirements Should- and Is- parameters are shown on the display. The controller allows automatical dosage of water, glucose, palm oil and supply of dry products (sugar, powder milk etc.). An accident is shown on the display, as a failure message. The machine is with an access system of directed programming. The machine can be diagnosed and programmed any time from our service center. The machine can be equipped in a vacuum pump which allows cooking already by 60°, dosage of powder products. The machine can be made with 1-speed or 2-speed motor, depends on the needs of the client. All machine parts being in contact with food are made from acid stainless steel AISI 316 and other machine parts are made of stainless steel AISI 304. The machine complies with the council directives No.2006/42/EC and 2006/95/EC and USDA regulations and USDA regulations.

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technical data:

capacity: 150 L
performance (with all options): 34 kW
power supply: 400V/ 50Hz
protection type: IP 65
air: 6 bar
knives rotation, fluent,
stepless adjustment: 300 -3000 U/min
stirrer rotations, fluent
stepless adjustment: 10- 70 U/min
steam supply: 240 kg/h
steam pressure*: 3.5 bar /135°C
connection of pneumatical system: 8 mm
dimensions – length: 2165 mm
- width: 1405 mm
width by tipping: 2410 mm
height by opened lid: 2445 mm
weight: 1270 Kg



*operating pressure can be reduced to 3 bars. The basic machine consists of 80 L drum AISI 316, without heat exchange- coat (with steam), with thermoisolation, cutter knife – 3 pcs. 5 mm, stirrer 70 r/Min., programming possibilities, aluminium pneumatic cylinder, speed motor – 22 kW.