

Tilting mixers



MODELS

Automatic tilting Z-arm mixers

- convergent shafts
- mixing container hydraulically tilted
- 1 motoreducer + chain transmission

Vacuum versions:

- | | |
|-----------|------------|
| ■ MZ-350 | ■ MZ-350V |
| ■ MZ-600 | ■ MZ-600V |
| ■ MZ-1000 | ■ MZ-1000V |
| ■ MZ-1500 | ■ MZ-1500V |

Z-arm tilting mixers are equipped in a very strong robust construction and tilted mixing containers with different capacities. Those machines are very universal and irreplaceable in various branches of food production, especially confectionery, delicatessen - production of dumplings and meat in Doner -kebab production.

Mixers are adapted for mixing and standardization of more plastic and frozen meat, protein, cheese, vegetable and fruit products, as well as dough based on flour and confectionery raw products.

Wide range of application is provided by special tilted mixing container and robust construction of the converging Z-shaped mixing shafts, manufactured with proper radius.

Mixers are characterized by high durability and efficiency without excessive service and maintenance costs.

All sizes of mixers are designed with the assumptions for industrial machines.

Vacuum versions:

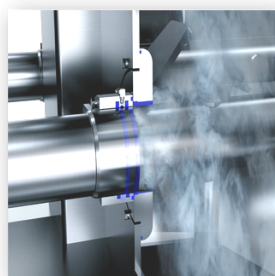
Z-arm mixers are available in vacuum versions with strengthened construction. They are available in all offered capacities.

Vacuum accelerates mixing process, increasing the technical scope, improves standardization effect, structure, appearance, colour and efficiency during the production of different kinds of stuffings, especially meat.

The system of air evacuation, installed in the top cover is protected with the sucking connector, revision container, high quality vacuum pump, pressure sensor and valve unit. The option of quick aeration by pneumatic valve in the cover improves the hygiene level additionally.

PLC control:

PLC control unit enables automatic and manual work. Touch screen provides work visualisation, easy operation, adjustment and programming the parameters of work. As standard, each machine has a PLC control with Modbus communication. Additionally there is an integration with the factory systems like Scada or MES available on request and special order.



HYGIENE ERGONOMICS

Sealing systems with rinsing zones. Option of divided sealings for quick exchange.

SAFETY

Casings, gratings and covers are protected with limit switches. Trolleys presence sensors are installed in the unloading area.



Vacuum versions:

- MZ-350V ■ MZ-1000V
- MZ-600V ■ MZ-1500V



Z-arm tilting mixers

- MZ-350
- MZ-600
- MZ-1000
- MZ-1500

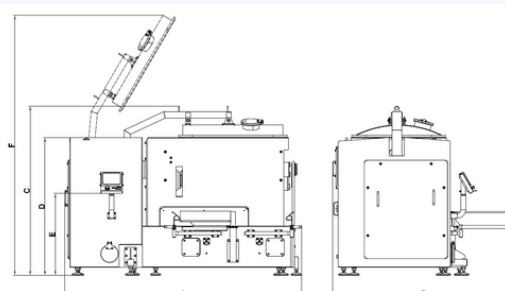


Technical data:

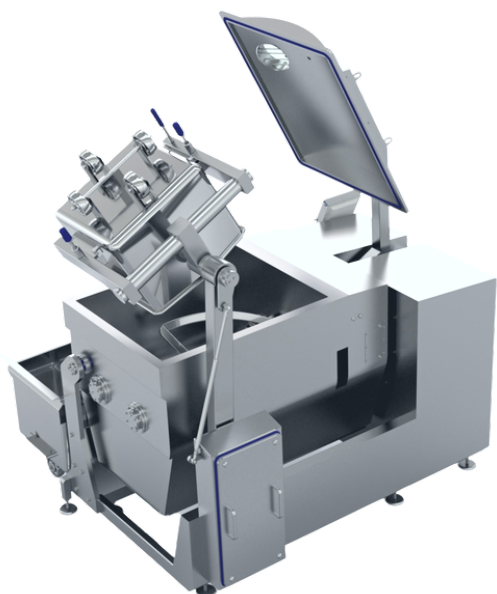
Model:	MZ-350	MZ-600	MZ-1000	MZ-1500
Volume	350 l	600 l	1000 l	1500 l
Smooth speed adjustment:	5 ÷ 34 RPM	5 ÷ 33 RPM / 5 ÷ 39 RPM	5 ÷ 25 RPM	5 ÷ 29 RPM
Standard drive power:	5.5 kW	7.5 kW / (dough) 18.5 kW	15 kW	22 kW
Max. standard payload			50 - 70 %	
Standard opening of the top grating:			hydraulic cylinder	
Unloading:			hydraulic tilting	
Multi-step shaft sealings:			open revision zone with sealing	
Tilting of the mixing container:			hydraulic	
PLC control unit:			touch screen	
Hydraulic aggregate power:	2.2 kW	3 kW	3 kW	3 kW
Standard unloading height with presence sensor:	for one 200 l trolley		for two 200 l trolleys	

Vacuum versions:	MZ-350V	MZ-600V	MZ-1000V	MZ-1500V
Vacuum pump efficiency:	20 m³/h	40 m³/h	60 m³/h	60 m³/h
Standard tight top vacuum cover:			hydraulically opened	

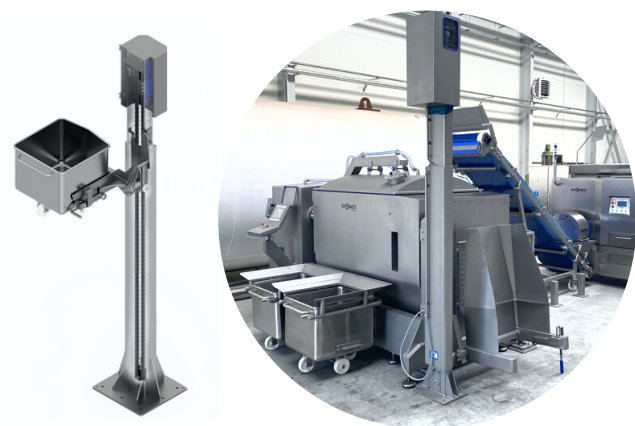
Dimensions:	A	B	C	D	E	F
MZ-350 (V)	2850	2130	1650	1350	970	2500
MZ-600 (V)	3550	2310	1850	1470	1090	2700
MZ-1000 (V)	2980	2300	2120	1730	1030	3260
MZ-1500 (V)	3670	2670	2150	1760	1100	3180



Additional equipment for tilting mixers



- Arm loader ZR-200 for trolleys 200 or 300 l



- Mobile or fixed loading unit with payload up to 300 kg
Model ZM-200 for trolleys 200 or 300 l



- Weighing tensometers

- Integrated or freestanding operating platform
- Belt or worm loading conveyers
- Buffers and pumps
- Systems of dosing spices



- Opened transparent viewer in the top cover
- System of automatic water dosage



- Additional two-hand operated buttons
or additional safety grating for premix
and washing with open top cover



- Paddle mixing shafts