

# MultiMix Industrial





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## 1 TILTING COVER:

Manual or electrically operated opening, depending on the vessel size. Automatic locking system as an option.

Standard equipment of cover:

- sight glass with light for product observation during the process
- electric driven vessel scrapper
- dosing funnel
- vacuum control valve

## 2 HEATING / COOLING:

Indirect heating and/or cooling by double jacket.

Direct steam injection available as an option.

## 3 VACUUM SYSTEM:

Integrated vacuum system.

## 4 EMPTYING VALVE:

Pneumatic or manual hygienic valve for emptying of the product.

## 5 CONTROL SYSTEM:

Standard equipped with up to date Siemens PLC, full visualization of the process and touch screen. Manual operation or the full automatic program are the choices for operating the machine.

Manage and save your recipes. With the recipe, management system individual process stages can be selected as a sequence and parameter set step by step. Recipe can be stored and recalled for the next production.

## 6 TILTING VESSEL:

Electrically driven vessel, tilting up to 90°, ensure efficient mixing and easy discharge also of high viscose products.

## 7 ELECTRIC DRIVE:

High-speed cutter with a frequency converter for knives speed regulation, from 0 to 3000 rpm.

## TECHNICAL DETAILS

| Type             |    | Mm 70     | Mm 140    | Mm 250    |
|------------------|----|-----------|-----------|-----------|
| Capacity         | l  | 70        | 140       | 250       |
| Max. temperature | °C | 125       | 125       | 125       |
| Main motor power | kW | 20        | 30        | 50        |
| Speed            |    | Variable  | Variable  | Variable  |
| Material         |    | AISI 316L | AISI 316L | AISI 316L |





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