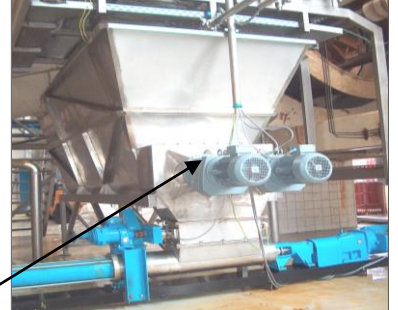


FOOD PROCESSING MACHINES MANUFACTURER

# BATCHER – MARC MIXER

Unit used to mix the fruit marcs, after mash press, with the enzyme proportioning. Mixer made in shape of big tank with installed a pair of screws rotating backwards. Each screw has individual motoreductor installed threw the clutch. Unit basket is placed between two presses – presses are underneath which allows direct marc drop. Unit is also equipped with the automatic water proportioning control and the program regulating screws rotation (time and direction). When the marcs are thrown into the basket screws are starting to rotate in mixing direction with simultaneously proportioning water and enzymes. After mixing: marcs, water and enzymes screws are starting to work backwards and product is pushed into the funnel direction into screw pump. In the end product is pushed back into the presses for additional pressing



# SOFT FRUITS BATCHER PULP -MASH DOSING INTO THE TANK



Unit used to: disintegrate, mix and press fresh fruit mash into barrels or tanks. Product in the shape of fresh fruits (you can also add frozen fruits) is placed in the top charge basket. Than the product is sucked and shredded by a shredder. After the shredder is falling down into the bottom tank. In this tank mixing process starts – homogenization of the mass and pumping in the screw pump funnel direction. Screw pump (with a rotor speed regulation – regulating capacity) is pushing product through the flexible rubber duct into the tank.

Unit is equipped with mass level sensor in the bottom tank protecting the pump against working „dry”. Unit can cooperate with the pipe cooler to cool down the pressed mass. Unit is also equipped with the cleaning closed system. To dispense mash into the barrels you can use weight batching system. Four barrels are set on the euro pallet and the weighing unit. They are filled up one after another manually by the batcher automatically dosing the product accordingly to the set weight.

# DRUM MIXER FOR FROZEN PRODUCTS

Unit used to mix frozen fruits and vegetables.

- One time charge .....250 kg (thickness of the product not less than 700 kg/m<sup>3</sup>)
- Capacity of the mixing drum .....3 m<sup>3</sup>
- Mixing capacity .....1,6 t (in complete work cycle 8 min. for 1 portion)
- Security level of electrical installation IP65 (motoreductor in the hermetical box)
- Loading height.....1300
- Unloading height .....900
- Mixer type: open, horizontal
- Putting charge through the hole on one side of the drum, flood through hole on the other side.
- There are the paddles in the drum (in flooding part they are installed in the way that product is moving back during the mixing and when we reverse rotation in the different way product is taken out from the drum)
- Control panel
- Motoreductor drive..... N=1,1 kW, 3x380 VAC, 50Hz
- Degree of emptying the tank.....100 %

