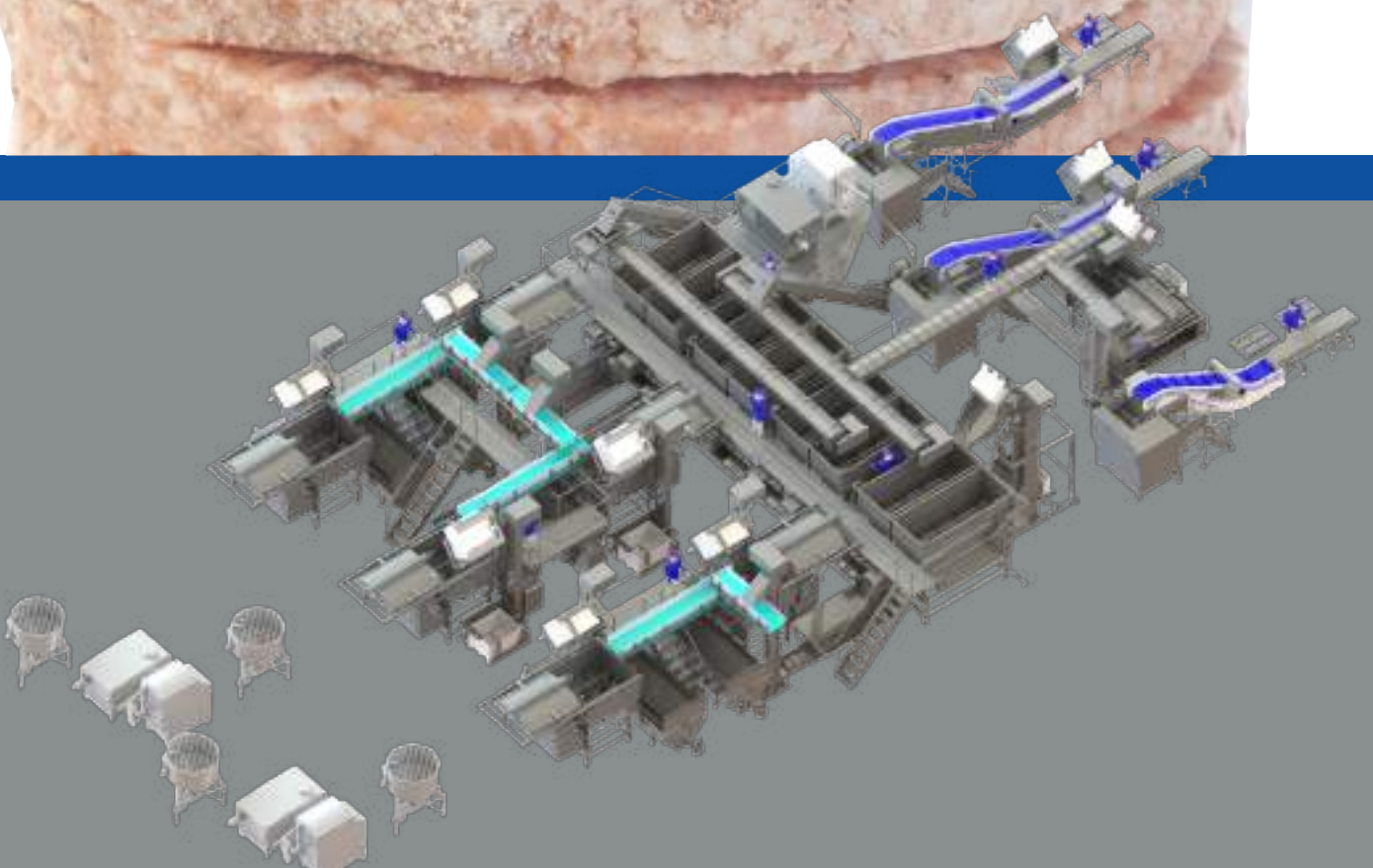


Food Machinery and Solutions by

scansteel[®] foodtech



TWIN SHAFT MIXER GINDER - TSMG SERIES

scansteel foodtech® Twin Shaft Mixer/
Grinder – TSMG 1250/200



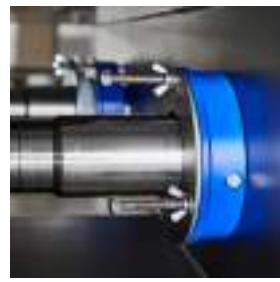
Electrical cabinets/operating panels, Allen Bradley or Siemens as standard.



Side panels for easy access to the interior of the machine.



Hygienic zones.



MIXERS FROM 200 L - 12,000 L



scansteel foodtech® Twin Shaft Intermeshing, TSMI Series.



scansteel foodtech® Twin Shaft Mixer, Standard TSM Series.

scansteel foodtech® mixer programme comprises the following types and sizes:

STANDARD MIXERS	
Twin Shaft Mixers	TSM - From 200 Litres – 12.000 Litres
Twin Shaft Mixers Vacuum	TSMV – From 200 Litres – 12.000 Litres
Single Shaft Mixers	SSM – From 200 Litres – 12.000 Litres
Single Shaft Mixers Vacuum	SSMV – From 200 Litres – 12.000 Litres
INTERMESHING MIXERS	
Twin Shaft Mixers, Intermeshing	TSMI – From 200 Litres – 12.000 Litres
Twin Shaft Mixers, Intermeshing, Vacuum	TSMIV – From 200 Litres – 12.000 Litres

Mixers

MIXERS FROM 200 L - 12,000 L



*Optional mirror polished paddle mixing wings.
Twin Shaft Mixer Intermeshing, TSMI Series.*



Bomb door type discharge gate for intermeshing mixer, TSMI(V).



Mixers

Details of scansteel foodtech®
Discharge Gate System



Details of scansteel foodtech®
Heavy Duty Outrigger Shaft Seal System



Features and Optional Extras

FEATURES:

- Constructed in stainless steel AISI 304.
- Safety equipment for CE conformity.
- Low energy consumption.
- Ideal for frozen meat and fresh/frozen mixtures. A flexible and high-performance mixing is given with both a high peripheral wing speed and a gentle handling of the mentioned raw materials.
- Minimum product residues and cross-mixing of batches, also including fully separated and sealed hygienic zone preventing any possible cross contamination.
- Various lid configurations: rear or side hinged. Optional as pneumatically operated.
- Computerized design of mixing wings and mixer geometry combined with the programmable mixing action ensures optimum processing results for you.
- Low noise level.
- Mixer controls available in range from ordinary push button operated versions to advanced PLC controlled systems. All PLC systems are supplied with reliable and easy accessible finger-touch operator panel with digital read-out of all mixer functions. Make Allen Bradley.

Features and Optional Extras

OPTIONAL EXTRAS:

- Dust lid without sealing.
- Grill lid.
- Plate lid with sealing.
- Weighing system on frame.
- Weighing system, floor mounted.
- Frame prepared for weighing system.
- Temperature sensor (incl. in CO₂ and steam) – PT100.
- CO₂ top injection system with snow horns incl. control and lid.
- CO₂ bottom injection system.
- N₂ top injection system.
- N₂ bottom injection system.
- Steam bottom injection system incl. nozzles.
- Water dosing system, automatic.
- Double jacket for heating/cooling and insulation (not pressurized).
- Polished mixing container inside meat product zone.
- Interlock for trolleys - photo cell.
- Inspection platform, various executions.
- Mixing wings optional as standard paddle or spiral wings. Standard and paddle wings to run either side-by-side or intermeshing.

Mixers

TWIN SHAFT Z-ARM MIXER TSZM 2000

