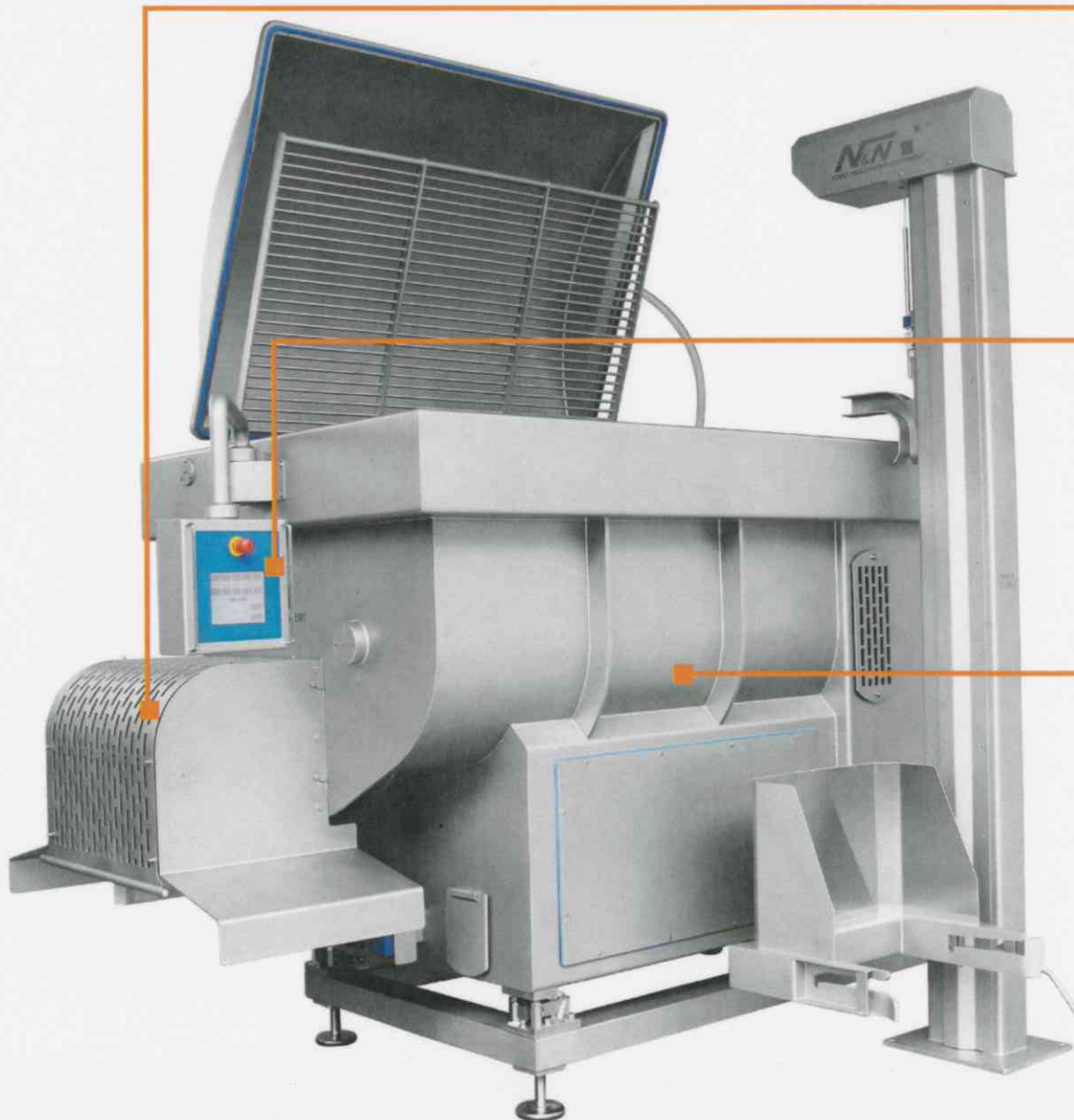


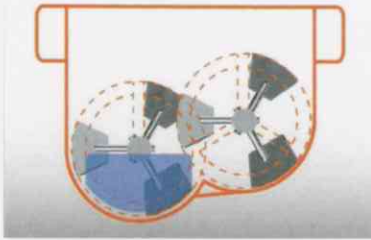
MIX & MIX V SERIES

The MIX and MIX V series are the highest quality open and vacuum intermeshing twin shaft paddle mixers with capacities from 180 to 6000 liters. With a wide range of capacities, individual configuration and a variety of accessories, you can choose a mixer that is perfectly suited to your technological requirements and the reliable operation of which you will be enjoying for decades.



INTERMESHING TWIN SHAFTS PADDLE MIXERS

MIX
& MIX V



INTERMESHING PADDLE SHAFTS

In the MIX and MIX V series the mixing process takes place through two dependent and intermeshing paddle shafts, placed at different heights. Mixing is carried out by rotating both shafts in the opposite direction with the same preset speed inside or outside.



UNLOADING

The N&N's MIX and MIX V series, thanks to a large ejection flap located at the lower half of the mixing bowl and low clearance between the shafts and the bowl, have a very short ejection time of the mixed product, while leaving only minimal amount of product between the individual batches.



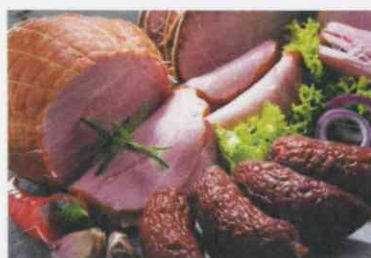
CONTROL

Depending on the model, MIX and MIX V series mixers are equipped with reliable manual operator panel or colour HMI touch screen, which is user-friendly and intuitive to use. The software allows access control, manual and automatic operation and up to 100 mixing programs, where each can consist of 5 programmable steps.



VACUUM SYSTEM

The MIX V series vacuum mixers have a reinforced bowl construction and a solid and tight top cover, which allows to achieve a vacuum of up to 99%. Vacuum improves protein extraction, liquids absorption, distribution and absorption of spices and other additives, enables density control, and eliminates air bubbles before emulsification, filling or forming.



APPLICATION

The MIX and MIX V series machines are the most universal type of mixers available on the market, which are able to gently, effectively and quickly mix most types of products, regardless of viscosity and stickiness, such as stuffing and meat, poultry and fish cuts, vegetables, fruits, cereal mixes, dairy products, up to animal feed.

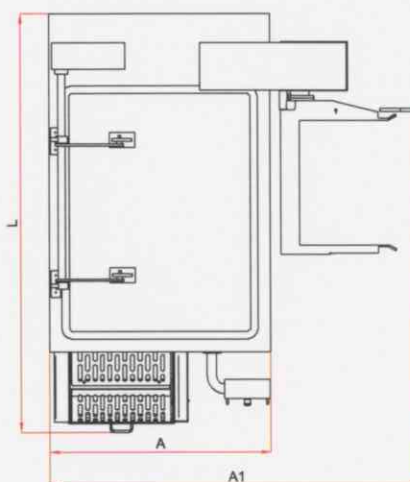
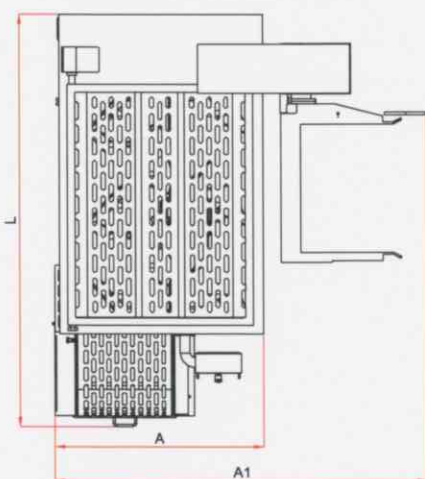
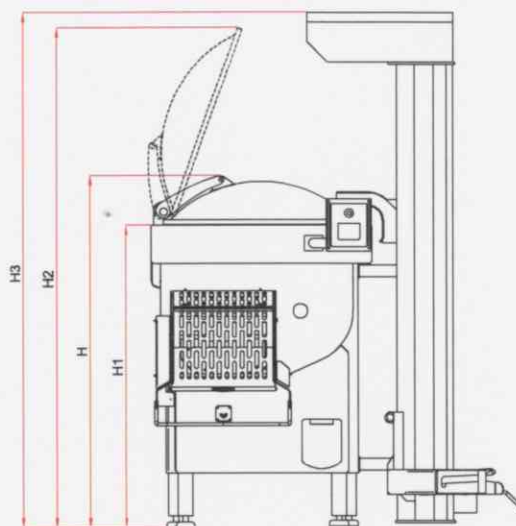
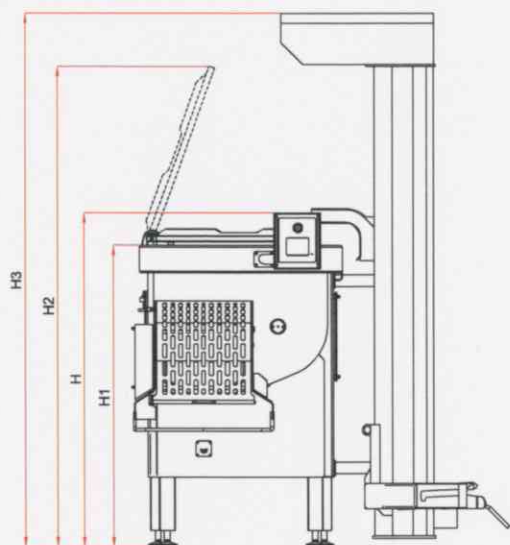
SPECIFICATION

MACHINE TYPE [MIX]	180	300	450	650	900	1200	1500	2000	2400	3000	3600	4500	6000
	180 V	300 V	450 V	650 V	900 V	1200 V	1500 V	2000 V	2400 V	3000 V	3600 V	4500 V	6000 V
Total capacity [L]	180	300	450	650	900	1200	1500	2000	2400	3000	3600	4500	6000
Max filling [L]	135	225	338	488	675	900	1125	1500	1800	2250	2700	3375	4500
Motor power [kW]	1,8/2,4 2,5	3,7/4,4 4,0	4,5/5,5 5,5	6,5/8,5 11,0	9,3/11,5 11,0	15,0	15,0	22,0	22,0	30,0	37,0	45,0	45,0
Shaft rotation speed [rpm]	30/60 6-60	24/48 5-48	20/40 5-40	18/36 4-36	16/32 4-30	15/30 4-30	14/28 3-28	3-25	3-25	2-22	2-22	2-22	2-22
Standard control													
Mixer net weight [kg]	388 460	520 620	570 720	930 1150	1100 1300	1560 1810	1920 2320	2460 2940	3080 3630	3920 4560	4580 5550	5100 6250	6450 7800
Busch vacuum pump [m³/h]	- 21	- 21	- 21	- 40	- 40	- 63	- 63	- 100	- 100	- 160	- 160	- 205	- 305
Fuse [A]	16 20	20	20 25	25 50	32 50	63	63	100	100	120	140	160	160
Loader option	PZ 2/250	PZ 2/250	PZ 2/250	PZ 2/250	PZ 2/250	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000
Unloading bin DIN 9797	200L 	200L 	200L 	200L 	200L 	1x200L 	1x200L 	2x200L 	2x200L 	2x200L 	2x200L 	delav 	delav
Opening/ Closing lids													
Required pressure [bar]	- 6	- 6	- 6	6	6	6	6	6	6	6	6	6	- 6

MODEL OF MACHINES [MIX]	180	300	450	650	900	1200	1500	2000	2400	3000	3600	4500	6000
	180 V	300 V	450 V	650 V	900 V	1200 V	1500 V	2000 V	2400 V	3000 V	3600 V	4500 V	6000 V
Column loader	o	o	o	o	o	o	o	o	o	o	o	o	o
PLC and HMI	o s	o s	o s	o s	o s	o s	o s	s	s	s	s	s	s
Smooth variable speed	o s	o s	o s	o s	o s	o s	o s	s	s	s	s	s	s
Temperature sensor	o	o	o	o	o	o	o	o	o	o	o	o	o
Water dosing system	o	o	o	o	o	o	o	o	o	o	o	o	o
Weighing system	o	o	o	o	o	o	o	o	o	o	o	o	o
"Easy Clean" shafts seals	o	o	o	o	o	o	o	o	o	o	o	o	o
Additional grid	- o	- o	- o	- o	- o	- o	- o	- o	- o	- o	- o	- o	- o
Polished shafts and bath	o	o	o	o	o	o	o	o	o	o	o	o	o
Double jacket max pressure 2.0 Bar	o	o	o	o	o	o	o	o	o	o	o	o	o
Dust proof sealed lid	o s	o s	o s	o s	o s	o s	o s	o s	o s	o s	o s	o s	o s

INTERMESHING TWIN SHAFT PADDLE MIXERS

MIX
& MIX V



MIX

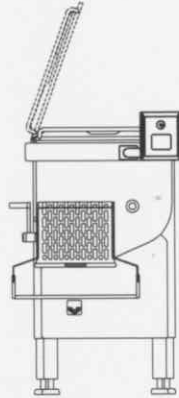
MIX V

MODEL OF MACHINES [MIX]	180	300	450	650	900	1200	1500	2000	2400	3000	3600	4500	6000
	180 V	300V	450 V	650 V	900 V	1200 V	1500 V	2000 V	2400 V	3000 V	3600 V	4500 V	6000 V
H [cm]	140	152	162	177	186	191	205	223	240	252	264	294	315
H1 [cm]	125	133	142	153	160	165	177	190	206	212	224	250	250
H2 [cm]	188	207	226	250	264	281	301	328	346	362	388	422	430
H3 [cm]	226	251	251	271	271	282	282	325	325	358	358	438	438
L [cm]	172	180	195	228	221	243	265	311	350	370	402	443	455
A [cm]	78	86			113	211	137						
	85	93	100	110	118	131	141	162	188	191	200	208	218
A1 [cm]	158	166			193	291	217						
	165	173	180	190	198	211	221	242	359	361	374	378	388

STATIONARY MIXERS

MIX, MIX V, MIX S, MIX SV

TYPE A
RIGHT-HAND SYSTEM

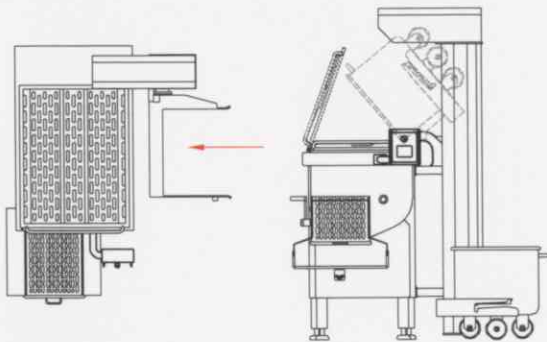


TYPE B
LEFT-HAND SYSTEM

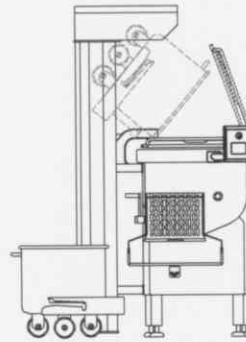


STATIONARY MIXERS

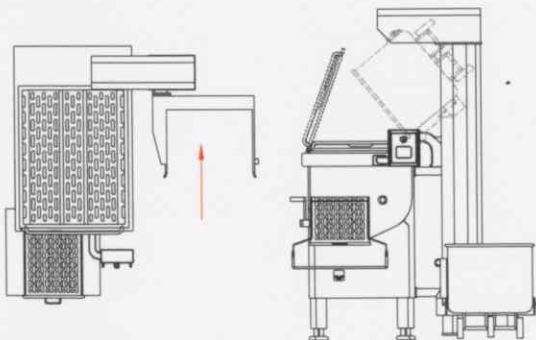
MIX, MIX V, MIX S, MIX SV +
COLUMN LOADER PZ 2/250 & PW 2/250



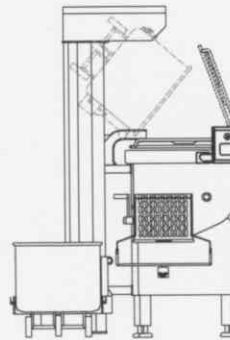
TYPE A
RIGHT-HAND SYSTEM
LOADER 90°



TYPE B
LEFT-HAND SYSTEM
LOADER 90°



TYPE C
RIGHT-HAND SYSTEM



TYPE D
LEFT-HAND SYSTEM

OPTIONS



COLUMN LOADERS

All models of mixers can be equipped with one or two column loaders for standard DIN9797 euro bins or one loader for dolav container. Screw and belt conveyers are available on individual request.



PLC AND HMI

An advanced type of control by means of a HMI and PLC colour touch panel. An unquestionable advantage is the advanced, but intuitive and user-friendly interface created by the internal team of programmers.



EASY CLEAN SHAFT SEALS

A system of monolithic silicone seals to help maintain the ideal cleanliness of the mixing bowl by quick and easy disassembly for precise washing without the use of tools.



TEMPERATURE MEASUREMENT

The sensor built in the mixing bowl allows to have the temperature of the mixed product under constant control and gives the possibility to interrupt the process if the set parameter is exceeded. Easy reading and archiving on the control panel is an additional advantage.

***Option only available with PLC and HMI**



DOSAGE OF WATER

The system of automatic dosing of any chosen amount of water or other liquids with similar physical parameters to the kneading-trough at any time in the manual process mode or in a predefined stage of the process in the automatic mode.

***Option only available with PLC and HMI**



WEIGHING SYSTEM

The use of load cells mounted underneath the trough allows for accurate and precise weighing of products whilst in production, added and removed quantities and gives the ability to automatically start and stop the loading and unloading processes.

***Option only available with PLC and HMI**



SMOOTH GRINDER SPEED ADJUSTMENT

Possibility to adjust the grinding screw speed in full range.

***Option only available with PLC and HMI**



SMOOTH SHAFT SPEED ADJUSTMENT

The rotating speed of the mixing shafts can be adjusted in the full range.

***Option only available with PLC and HMI**



ANALOGUE/BUTTON CONTROL

The simplest type of control available via a control panel with reliable buttons.