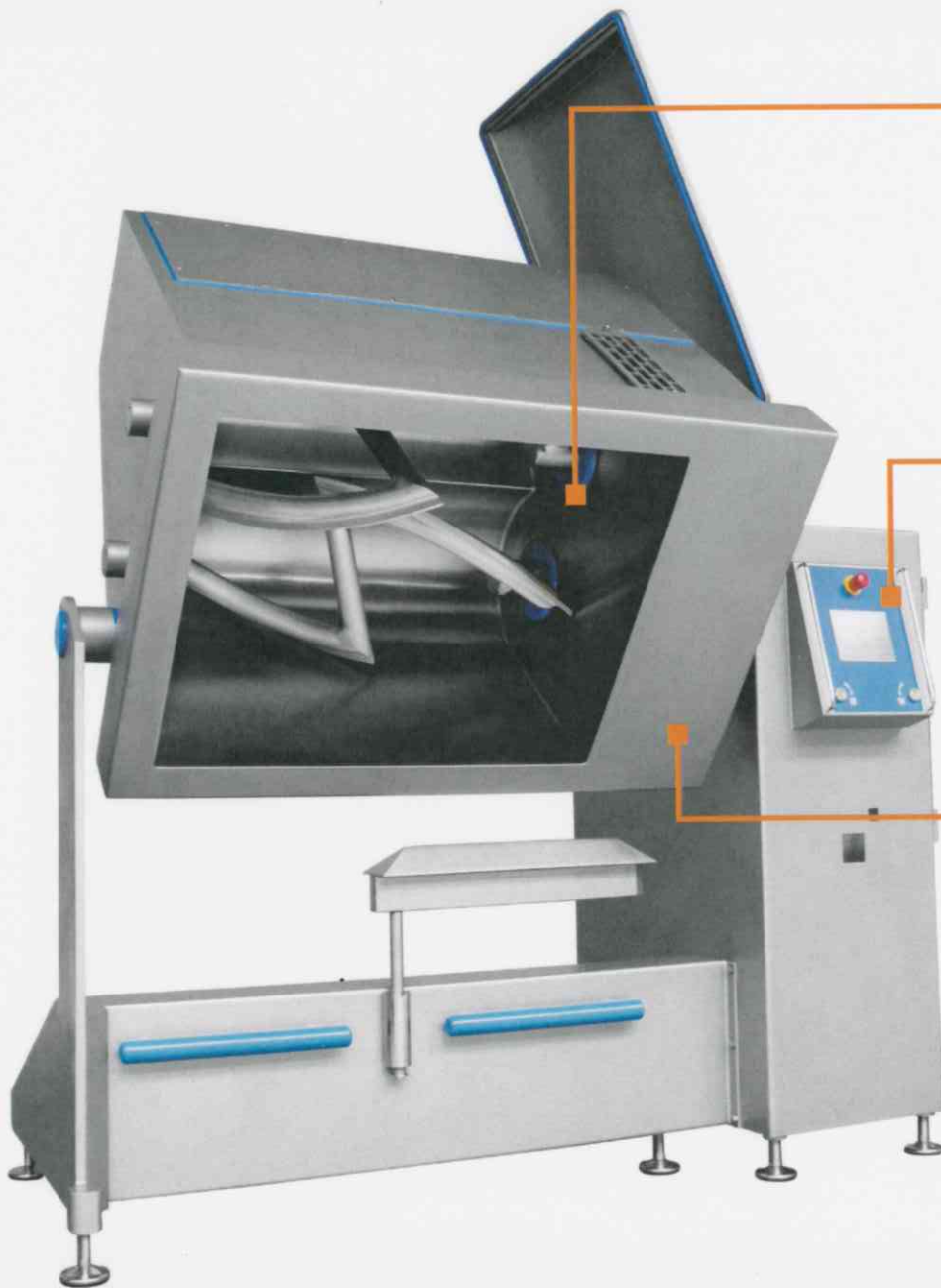


MIX Z & MIX ZV SERIES

The MIX Z and MIX ZV series are the highest quality two-shaft open and vacuum mixers with capacities from 500 to 1500 liters, which are equipped with Z-type shafts or optional paddle shafts. With a wide range of products, individual configuration and a variety of accessories, you can choose a machine that is perfectly suited to your technological requirements and the reliable operation of which you will be enjoying for decades.



INTERMESHING Z-TYPE SHAFT MIXERS WITH TILTING BOWL

MIX
Z & MIX ZV



Z-TYPE INTERMESHING SHAFTS

In MIX Z and MIX ZV series mixers the mixing process is carried out by two intermeshing Z-type or optionally paddle shafts, placed at the same heights. Mixing is carried out by rotating both shafts at the same preset speed inwards or outwards.



UNLOADING

The MIX Z and MIX ZV series mixers are equipped as standard with a hydraulic opening system of the mixing chamber cover and unloading, which is performed by tilting the bowl directly to two euro bins or other containers, which enables easy and quick emptying of the mixing chamber.



CONTROL

The MIX Z and MIX ZV series mixers are equipped as standard with a colour and reliable 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 ZV 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, stuffing or forming.



APPLICATION

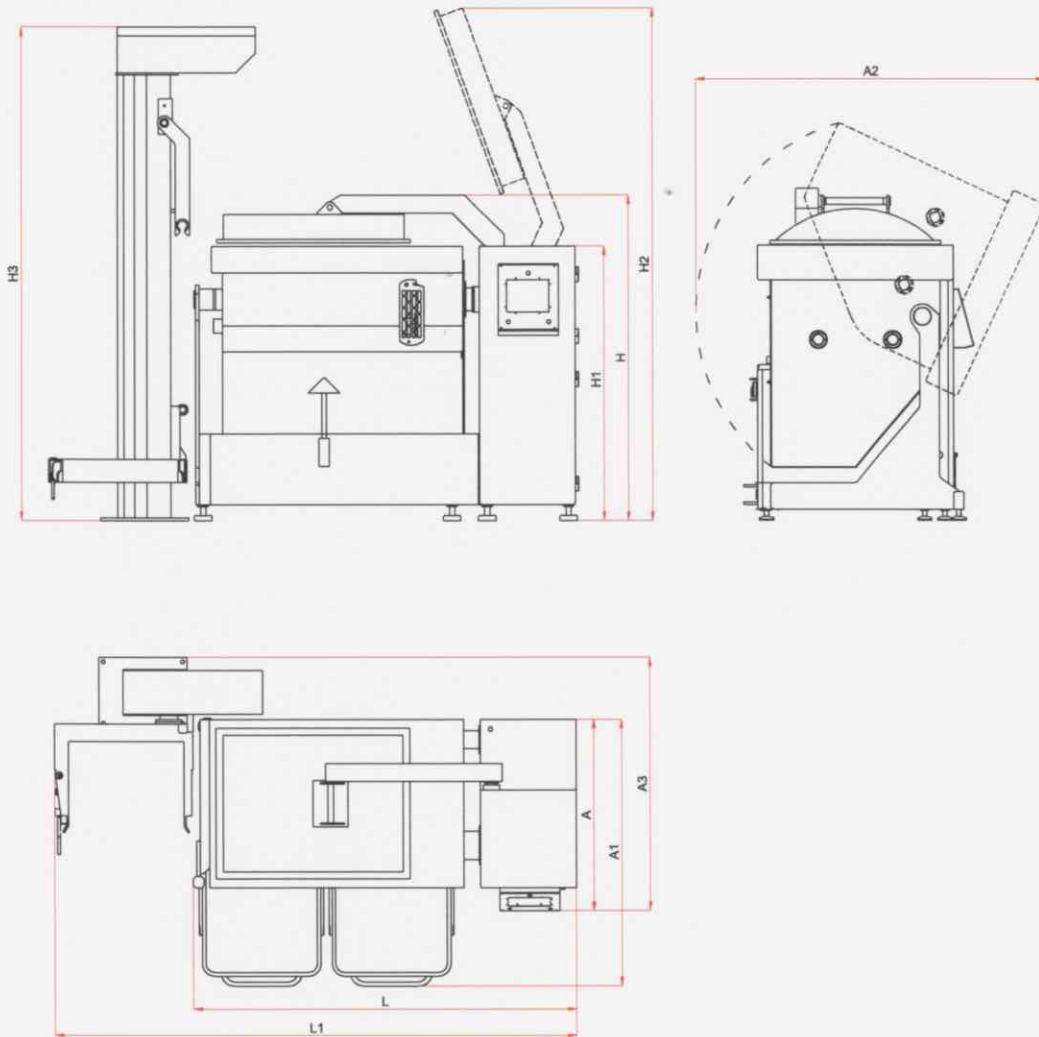
The N&N's MIX Z and MIX ZV series mixers are designed for very intensive mixing of highly fragmented thick and heavy meat stuffing, e.g. in the production of kebab meat as well as bakery and confectionery masses.

SPECIFICATION

MACHINE TYPE [MIX]	300 Z	500 Z	1000 Z	1500 Z
	300 ZV	500 ZV	1000 ZV	1500 ZV
Total capacity [L]	300	500	1000	1500
Max filling [L]	180	300	600	900
Installed power [kW]	7,5	11	22	30
Shaft rotation speed [rpm]	5-48	4-40	4-30	3-28
Standard control				
Mixer net weight [kg]	1100	1420	2850	4050
	1180	1550	3020	4250
Busch vacuum pump [m ³ /h]	-	-	-	-
	21	21	40	63
Fuse [A]	32	50	100	120
Loader option	PW 2/250	PW 2/250	PW 2/250	PW 2/250
Unloading bin DIN 9797	200L 	2x200L 	2x200L 	2x200L 
Opening/Closing lids	 H	 H	 H	 H

MODEL OF MACHINES [MIX]	300 Z	500 Z	1000 Z	1500 Z
	300 ZV	500 ZV	1000 ZV	1500 ZV
Column loader	o	o	o	o
PLC and HMI	S	S	S	S
Smooth variable speed	S	S	S	S
Temperature sensor	o	o	o	o
Water dosing system	o	o	o	o
Weighing system	o	o	o	o
"Easy Clean" shafts seals	o	o	o	-
	-	-	-	-
Additional grid	-	-	-	-
Polished shafts and bath	S	S	S	S
Double jacket max pressure 2.0 Bar	o	o	o	o
Dust proof sealed lid	o	o	o	o
	S	S	S	S
Paddle shafts	o	o	o	o

INTERMESHING Z-TYPE SHAFT MIXERS WITH TILTING BOWL



MODEL OF MACHINES [MIX]	300 Z	500 Z	1000 Z	1500 Z
	300 ZV	500 ZV	1000 ZV	1500 ZV
H [cm]	163	192	201	228
H1 [cm]	140	154	170	195
H2 [cm]	260	290	328	378
H3 [cm]	255	271	282	300
L [cm]	203	216	278	327
L1 [cm]	283	295	358	407
A [cm]	98	110	142	167
A1 [cm]	158	166	183	214
A2 [cm]	152	167	210	246
A3 [cm]	133	145	176	201