

N&N Z-Arm Mixer MIX-500ZV

The double mixer ensures an optimal mixing ratio for your product. A closed lid and insulated tub walls make it possible to run up to 98% vacuum.

Producing under vacuum improves the curing of product, protein extraction and makes control of the pre-mix density possible. A wide variety of products can be mixed in a delicate but efficient way.

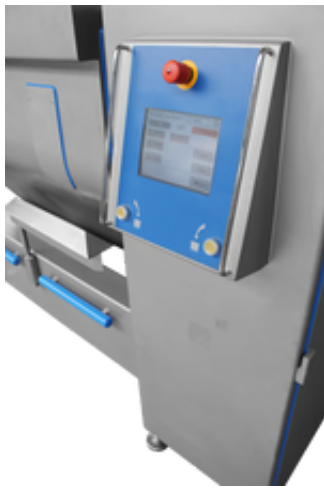
The mixer is suitable for salads, meat products and different types of dough. The ability to tilt the tub allows it to be quickly and easily emptied directly into the standard wagons after mixing to keep the production process as streamlined as possible.

An easy-to-use touchscreen screen offers the possibility to pre-program up to 100 different programs of up to 5 adjustable steps. This way you can quickly switch between producing different products. There is also the possibility for an attached lift.



Specifications

Brand	N&N	Installed Power	13,5 kW
Vacuum	Yes	Standard control	Touchscreen PLC and HMI
Capacity	500 Liter	Speed	Variable speed
Mixing speed	4-40 RPM	Opening/closing lids	Hydraulically
		Dimensions excl. lift (LxWxH)	2150 x 1100 x 2850 mm
		Dimensions incl. lift (LxWxH)	2150 x 1400 x 2850 mm
		Weight	1500 kg



Do you have any questions? Feel free to contact us!

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