

AUTOMATIC MIXING MACHINE-MX



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is suitable to homogeneously mix a wide range of foodstuff (raw/cooked whole/in pieces vegetables and fruits, sauces and pre-cooked pasta, basic ingredients of sauces such 'Genovese basil pesto', ground flavourings into solid powders like salt and spices, etc.) for the following filling/packaging.



System with Bin Tilter, Mixing machine and volumetric extraction pump integrated in a basil pesto production line



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MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Tank with semi-cylindrical cradle bottom for product containment and mixing;
- Rotating shaft provided with paddles, properly shaped, for product mixing and forwarding towards the unloading area;
- Upper lid equipped with openable door and handle to inject the product to be mixed (provided in case of manual product feeding);
- Opening/closing door for the automatic unloading of the mixed product (standard extraction system);
- Control panel;
- Safety devices in compliance with EU regulations. (moving parts are duly protected by carters).

The transmission of different movements is obtained by means of pneumatic system and electric motors.

NOTE: all machine components meant to be in contact with foodstuff, comply with current EU regulations on this subject.



OPERATING PRINCIPLE:

Products to be mixed are outpoured into the mixing tank (by hand or by an automatic lift). The motorized shaft installed inside the tank performs a homogeneous mixing of the products, in-fed thanks to specially provided shaped paddles, alternately rotating in both directions.

Once the desired mixing quality is reached, the unloading of the mix, can occur by timing and modes which vary according to the extraction device, can happen (auger in case of ground powder flavourings; volumetric pump for pasty/semi-liquid products; hopper with automatic door for a chopped vegetable mix or a pre-cooked pasta with sauce).

In case the standard unloading device is included (automatically driven door), at the end of the mixing cycle the door may be opened to allow the product outpouring in a proper collection device. Paddle rotation, at that moment, will occur only in the direction facilitating the mixed product moving towards the extraction mouths. Once the loading is finished, the door may close again allowing the start of a new mixing cycle.

The mixing machine can be managed by its own control panel or be controlled by a switchboard on the line.

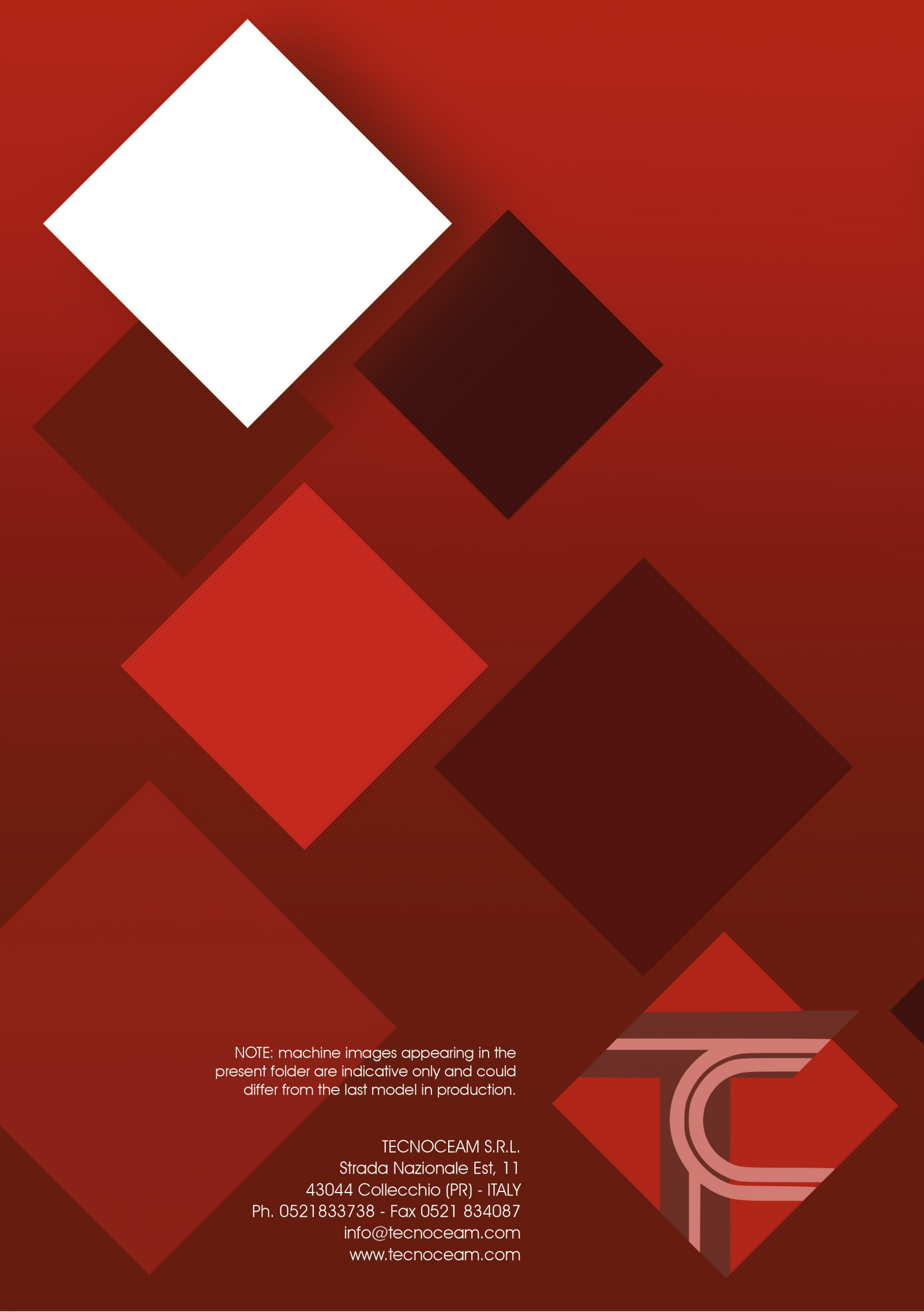
ADVANTAGES:

- Homogeneous and product caring treatment;
- Wholly automatic cycle management with the possibility to set time and speed of all the mixing cycle phases from the control panel;
- Possibility of machine sizing and setting according to specific production needs;
- Easy access to inner components for cleaning and maintenance.



OPTIONAL available upon request:
Mixed product extraction devices
alternative to standard ones (auger,
volumetric pumps).

RELATED MACHINES:
Drum/bin filter;
Centrifuge.



NOTE: machine images appearing in the
present folder are indicative only and could
differ from the last model in production.

TECNOCEAM S.R.L.
Strada Nazionale Est, 11
43044 Collecchio (PR) - ITALY
Ph. 0521833738 - Fax 0521 834087
info@tecnoceam.com
www.tecnoceam.com

