

MIXER FOR SALT AND SPICES OF 100 KG



This machine mainly constitutes of a truncated cone where a scroll in vertical position is placed, that moves the product from down to up; in the upper part there are spreading devices that uniformly spread the product on all the cone surface.

This mixing phase produces an homogeneous mixture.

It's not possible to use wet products or liquid substances.

The ejection of mixed product is carried out through a gate placed in the lower part of the hooper.

The duration of the cycle is adjustable thanks to a timer placed on the control panel board.

If the cycle isn't stopped before it ends, it will stop automatically when the selected time has elapsed.

All structures comprise of stainless steel Aisi 304.

The machine described above is in accordance with and conforms to the European machine directive in the domain of safety, noise and hygiene.

TECHNICAL DATA FOR MIXERS OF KG.100

Absorbed electric power:	2 kw 220/380 volt
Dimensions:	1250 x850x h 1770 mm
Inlet height:	1200 mm
Outlet height:	500 mm
Min. mixing:	15 kg

Mixers 100Kg

