

Paddle mixers systems



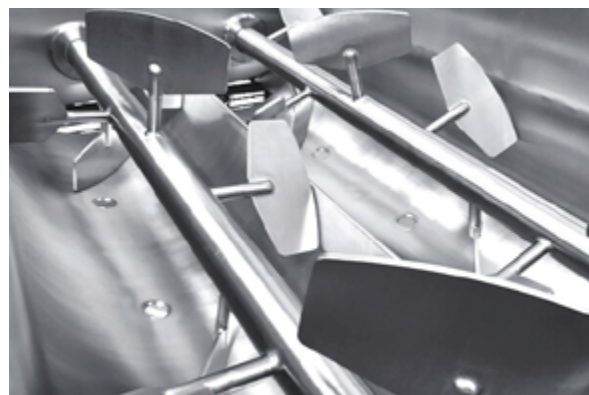
HiTec Paddle mixers

Paddle mixers systems



PROCESSING | SOLUTIONS | TAILOR MADE

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MODELS

Paddle mixers - series M

- converging shafts
- 1 discharge flap
- drive from 1 motoreducer + chain drive

Vacuum versions:

- | | |
|----------|-----------|
| ■ ML-250 | ■ ML-250V |
| ■ ML-350 | ■ ML-350V |
| ■ ML-500 | ■ ML-500V |

Paddle mixers - series L

- diverging shafts
- 2 discharge flaps
- direct drive from motoreducers

Vacuum versions:

- | | |
|-----------|------------|
| ■ ML-600 | ■ ML-600V |
| ■ ML-750 | ■ ML-750V |
| ■ ML-1000 | ■ ML-1000V |
| ■ ML-1500 | ■ ML-1500V |
| ■ ML-2000 | ■ ML-2000V |

Paddle mixers - series XL

- diverging shafts
- 2 discharge flaps
- direct from 2 motoreducers + chain transmissions

Vacuum versions:

- | | |
|-----------|------------|
| ■ ML-3000 | ■ ML-3000V |
| ■ ML-3700 | ■ ML-3700V |
| ■ ML-4600 | ■ ML-4600V |
| ■ ML-6300 | ■ ML-6300V |

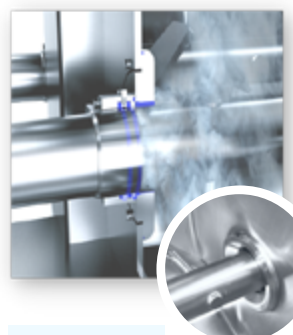
Our production includes a wide range of high quality industrial stuffing mixers, starting from smaller standard models to large industrial, technologically advanced ones with a wide range of applications in the food industry, especially meat industry.

The automated paddle or optional spiral mixing shafts are designed for mixing and standardization of stuffings in meat, poultry, cured meat, delicatessen, fish, vegetable and fruit, confectionery, baby food, convenience food and pet food production.

Particularly proven in the production of sausage stuffing, ham stuffing, canned sausages, cured meats, both highly efficient and traditional.

A wide range of applications is achieved by the appropriate design of the mixing container and paddles, placed at an appropriate angle on two shafts.

Mixers are characterized by high durability and efficiency without excessive service and maintenance costs. All sizes of mixers are designed on the basis of assumptions for high industrial applications.



HYGIENE ERGONOMICS

Sealing systems with rinsing zones. Optional split-lock sealings for quick exchange.

SAFETY

Casings, gratings and covers protected with limit switches. Trolley presence sensors in the discharge zone.



VACUUM

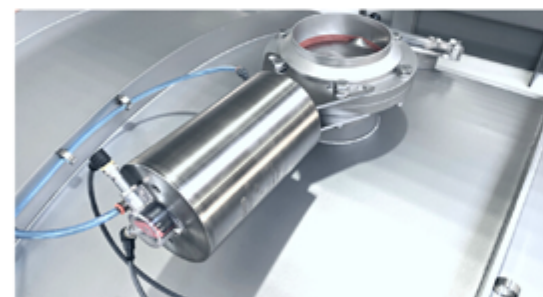
Mixers in vacuum version with strengthened construction, available in all offered capacities.

Vacuum accelerates mixing process, increasing the technological range, improves the effect of standardization, structure, appearance, colour and performance in the production of various stuffings, especially meat stuffings.



The air extraction system, located above the edge of the mixing container, is equipped with a protected suction chimney, an inspection tank, a high-quality pump, a pressure sensor and a valve system.

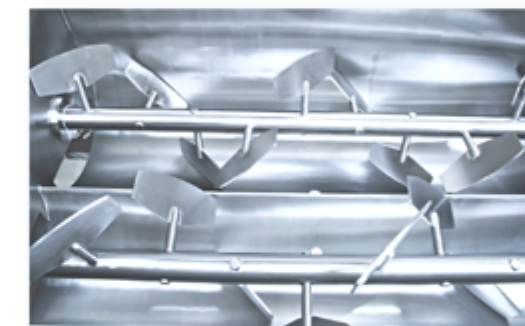
The option of quick aeration via pneumatic valve in the lid further increases the hygiene level.



Vacuum pump can be placed inside the machine's frame or outside, in optional stainless steel casing.



The system of smooth adjustment of the mixing speeds with appropriate shape of blades or spirals allows additional tumbling of fine meats, production of coarsely grinded stuffings for obtaining ham products, such as 'krakowska' sausage, which require preservation of the appropriate structure.



CONTROL UNIT

PLC control enables automatic and manual operation. The mixer's turns adjustment system controls overloading the drives. The touch screen provides visualization of operation and clear operation, administration of programing and archivisation of all parameters as well as saving of programs in steps.

As standard, each machine is equipped in a PLC control with Modbus communication. On request it is possible to additionally integrate our machines with factory systems such as Scada or MES.



Vacuum versions:

- ML-250V
- ML-350V
- ML-500V



Paddle mixers
M series

- ML-250
- ML-350
- ML-500

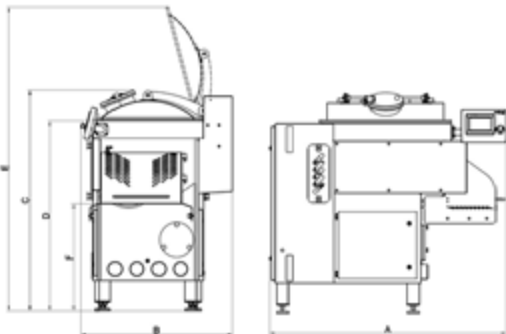


Technical data:

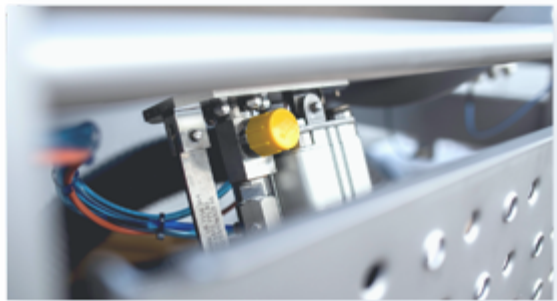
Model:	ML-250	ML-350	ML-500
Volume:	250 l	350 l	500 l
Drive of mixing shafts from motoreducer:	2,2 kW	3,0 kW	4,0 kW
Max. standard payload:		70-80 %	
Smooth adjustment of mixing shaft speeds:		5 ÷ 30 RPM	
Opening of the top grating:		manual with the help of gas spring	
Front discharge:		sealed discharge flap with manual lever	
Multi-step shaft sealing system:		open revision zone	
PLC control unit:		touch screen	
Standard discharge height:		to 200 ltr trolley with presence sensor	

Models in a vacuum version	ML-250V	ML-350V	ML-500V
Standard vacuum pump efficiency:	20 m³/h	40 m³/h	40 m³/h
Standard tight top cover:		pneumatically opened	
Front unloading:		sealed discharge flap pneumatically opened	

Dimensions	A	B	C	D	E	F
ML-250	1640	950	1430	1310	2020	740
ML-250V	1640	1050	1530	1310	2060	740
ML-350	1930	930	1430	1310	1990	740
ML-350V	1930	1080	1520	1310	2120	740
ML-500	2160	1070	1560	1300	2230	750
ML-500V	2280	1110	1640	1410	2330	700



- Automatic water dosing system
- Additional manual or pneumatic grating for mixing with open vacuum cover
- Opened transparent viewer in the top vacuum cover
- Additional two-hand operated buttons for pre-mixing product or machine cleaning with open top cover
- Adaptation for connecting the cooling system with gas injection



Additional equipment for
mixers - M series

Loading unit for 200 l trolleys

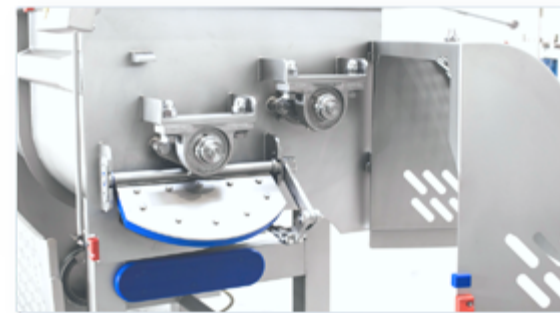
Loading device for standard bins 200 and 300 l, with maximum payload up to 300 kg.



- Increased height of the machine adapted for unloading into bigbox container, buffer or conveyer's hopper
- Integrated or free standing working platform



- Bottom frame with weighing tensometers



- Pneumatic unloading flap

Vacuum versions

- ML-600V

■ ML-750V
- ML-1000V

■ ML-1500V

■ ML-2000V

Paddle mixers
L series

- ML-600
- ML-750
- ML-1000
- ML-1500
- ML-2000

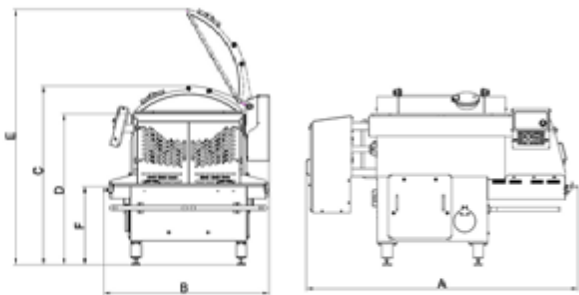


Technical data:

Model:	ML-600	ML-750	ML-1000	ML-1500	ML-2000
Volume:	600 l	750 l	1000 l	1500 l	2000 l
Drive of mixing shafts from 2 motoreducers:	2 x 4 kW	2 x 4 kW	2 x 4 kW	2 x 5,5 kW	2 x 7,5 kW
Optional motoreducer drive power:			2 x 5,5 kW	2 x 7,5 kW	2 x 9,2 kW
Max. standard payload:			70-80 %		
Smooth adjustment of mixing shaft speeds:			5 ÷ 30 RPM		
Opening of the top grating			pneumatic cylinder		
Front discharge:		two sealed discharge flaps pneumatically opened			
Multi-step shaft sealing system:		open revision zone with sealing type Split Interlock			
PLC control unit:			touch screen		
Standard discharge height:		for two 200 ltr trolleys with presence sensors			

Models in a vacuum version	ML-600V	ML-750V	ML-1000V	ML-1500V	ML-2000V
Standard vacuum pump efficiency:	40 m³/h	40 m³/h	40 m³/h	60 m³/h	100 m³/h
Standard tight top cover:			pneumatically opened		

Dimensions	A	B	C	D	E	F
ML-600 (V)	2670	1610	1740	1490	2480	760
ML-750 (V)	2990	1610	1740	1490	2480	760
ML-1000 (V)	3200	1540	1830	1550	2750	740
ML-1500 (V)	3670	1550	1970	1670	2860	820
ML-2000 (V)	3650	1900	2390	1990	3350	910



Vacuum versions

- ML-3000V

■ ML-3700V
- ML-4600V

■ ML-6300V

Paddle mixers
XL Series

- ML-3000
- ML-3700
- ML-4600
- ML-6300

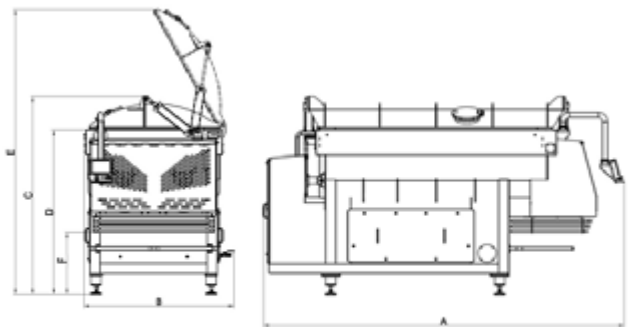


Technical data:

Model:	ML-3000	ML-3700	ML-4600	ML-6300
Volume:	3000 l	3700 l	4600 l	6300 l
Drive of mixing shafts from 2 motoreducers:	2 x 9,2 kW	2 x 11 kW	2 x 22 kW	2 x 30 kW
Optional motoreducer drive power:	2 x 15 kW	2 x 18,5 kW	2 x 30 kW	2 x 37 kW
Smooth adjustment of mixing shaft speeds:	5 ÷ 30 RPM	5 ÷ 30 RPM	5 ÷ 25 RPM	5 ÷ 25 RPM
Max. standard payload:	70-80 %			
Opening of the top grating	pneumatic cylinder			
Front discharge:	two sealed discharge flaps pneumatically opened			
Multi-step shaft sealing system:	open revision zone with sealing type Split Interlock			
PLC control unit:	touch screen			
Standard discharge height:	for two 200 ltr trolleys with presence sensors			

Models in a vacuum version	ML-3000V	ML-3700V	ML-4600V	ML-6300V
Standard vacuum pump efficiency:	160 m³/h	160 m³/h	200 m³/h	250 m³/h
Standard tight top cover:			pneumatically opened	

Dimensions	A	B	C	D	E	F
ML-3000 (V)	4620	1690	2380	1980	3420	740
ML-3700 (V)	3700	2020	2660	2280	3720	1050
ML-4600 (V)	4300	2170	2660	2350	3500	1050
ML-6300 (V)	5260	2300	2890	2510	3780	1050





Mixers with heating and cooling L/XL Series

Heating system - double jacket and direct steam injection

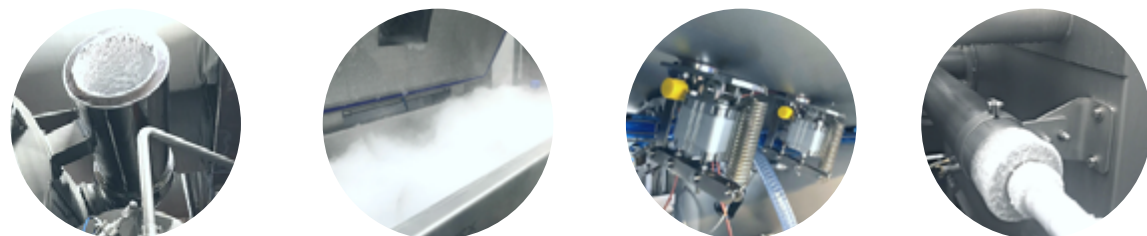
Double oil heating jacket and additional direct steam injection enable to perform the defrostation process, cooking and frying of different kind of products in the production of meat, poultry, cured meat, delicatessen, fish, vegetable and fruit, confectionery, baby food, convenience and pet food products.

Optionally the paddles can be equipped in scrapers.



Cooling system with gas injection

LN2 or CO2 liquid gas injection is used for lowering product temperature, that is essential for forming, and additionally for improvement of the quality and microbiological safety of products especially convenience food (hamburgers, nuggets), culinary meat, stuffings, sauces and other meat and vegetable products, requiring immediate temperature lowering during the mixing and standardization cycle.



- Freestanding or mobile working platforms for operators



- Bottom weighting frame with tensometer sensors



- Higher versions of the machines prepared for unloading into bigbox containers, buffers or conveyor's hopper

Additional equipment for mixers L/XL Series

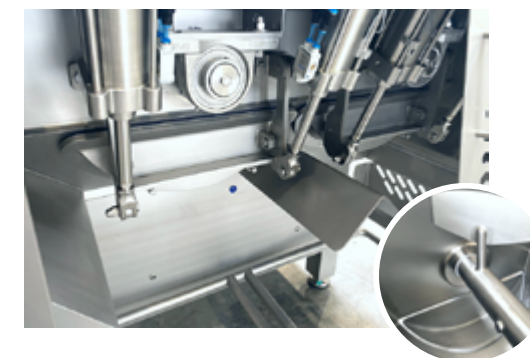
- Automatic water dosing system
- Additional manual or pneumatic grating for mixing with open vacuum cover
- Opened transparent viewer in the top vacuum cover
- Additional two-hand operated buttons for pre-mixing product or machine cleaning with open top cover
- Safety rope or light curtains



- Spiral or ribbon mixers



- Sealings of mixing shafts - type Split Interlock



- Special angled unloading flaps with bottom and side opening