



	Type 159 C	Type 159 CV	Speed in r.p.m.
Mixer	11kW *	11kW	2850
Agitator	0.55kW	0.55kW	31
Vacuum pump		0.75kW	2870
Mixer	0.55kW		707
Lifting motor		0.48kW	15

* as special design pole-changing 9/11 kW.
n=1500/3000 r.p.m. available

Mixing container volume		
Nominal volume *	320 / 420	420
Standard	Liters	Liters
Usable volume *	200 / 300	300
Standard	Liters	Liters

* or according to customer specification

Capacity (depending on the product)		
Maximum capacity	approx. 1500 lgh	approx. 1500 lgh

MAYONAISE MACHINE - HOMOGENISATOR "HERBERT", TYPE 159 CV

- vacuüm
- tankinhoud 420L
- batches van ± 300L
- transfer speed (water) 500L/min.

- capaciteit hoofdmotor homogenisator 11 kW
- capaciteit vacuümpomp 0,75 kW
- menger met schrapers aan de zijkant en bodem 0,55 kW
- PLC Touch gestuurd (Siemens)
- afmetingen (l x b x h) : ± 2.100 x 1.500 x 2.400 mm
- installatie geschikt voor de productie van mayonaise, dressing en ketchup

+

ingrediënten tank

- 200L met vlinderroerwerk 1,1 kW
- schraper op bodem en zijkant 0,37 kW
- diameter: ± 850 x 1.800 mm

+

ingrediënten tank

- 200L met vlinderroerwerk 1,1 kW
- diameter: ± 850 x 1.800 mm

Een extra PLC sturing is inbegrepen om de ingedriënt tanks en de homogenisator samen te laten werken, met bijgaande kleppen en vloeistofmeters.

This machine is highly suited for the production of homogeneous and dispersion products. The new mixing unit with the designation 159 permits the production, in one work process, of a homogeneous basic substance, into which lumpy products can be subsequently stirred. A powered adjustment unit makes it possible to switch off the homogenizing station; the product is gently circulated, and lumpy product parts can be added and stirred without the use of additional paddle mix containers. The machines are thus suitable for the mixing, stirring, dispersing and homogenizing of liquid, viscous and, even, strongly viscous products. Consequently, mayonnaises of all quality grades, ketchups, spicy sauces, dressings, emulsions, dips, remoulades, soups and other products can be manufactured. For the processing of homogeneous products the machines are supplied without an adjustment unit. The individual ingredients are added either directly into the mixing container or by means of a side funnel. Connections, which make a direct filling of the machine possible, are available. Until it reaches the desired consistency, the product circulates between the mixing container and the mixing unit and then the final product is pumped out of the machine.

In this case, the homogenizing process takes place under vacuum conditions; the product is thereby continuously vented and thus has a longer durability and is protected against oxidation and discoloration. For cleaning purposes, the mixing container can be separated from the mixing unit, so that all parts which come into contact with the product can be reached quickly and easily. A bearing plate completely separates the drive from the mixing area.

Interested? Contact us!
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