

VMix 10 - VMix 5

An innovative line of Mixer / Emulsifier with Vacuum

Mixing is an essential and fundamental part of the continuous research and innovation needed to improve product quality.

The **TIMATIC VMix 10** and **VMix 5**, improve the efficiency of mixing and reduce mix-time whilst, at the same time, delivering a better homogenisation of your product.

GENERAL CHARACTERISTICS:

- Microprocessor Scheduling of production process stages.
- Compact, strong external structure of satin stainless steel AISI 304
- Program Storage Facility
- All parts which are in contact with product are constructed in stainless steel AISI 316
- Vacuum pump and control manometer
- · Illuminated Viewing Port with Silicon Wiper

- Long life, Reliable Mechanical Seals
- Removable mixing group for ease of maintenance & cleaning
- Removable Product vessel
- Adjustable feet
- Dimensions: cm 45 x 50 x 85 h
- Finish: Scotchbrite interior with satin exterior
- Motor Lift Facility
- · Ease of use, maintenance and cleaning

CONTROL PANEL:

- Panel with Keyboard Function Control
- Continuous display of process parameters
- Individual selection of each function
- Ability to work in both manual and automatic modes
- Continuous Microprocessor control
- Tactile membrane keyboard for Setting process parameters
- LED's for various functions and alert messages in case of malfunction
- Possibility of storing 50 programmes for a constant reproducibility of the product
- Timer displays for the various phases of work





AGITATION:

- Mixer motor with electronic variable speed control (15-42 rpm)
- Emulsifier motor with electronic variable speed control (500-1600 rpm)
- Mixing Anchor with double effect paddles
- Teflon scrapers with guick release replacement fitting
- · Different models of emulsifier head available



OPTIONS:

- Closed circuit Cooling group
- Automatic washing group
- External Product heating group
- Stainless steel Work table (cm 70 x 70 x 50 h)

HEATING - COOLING:

- 1.2KW Electrical Water Jacket Heating.
- Water Jacket and Product Temperature Setting and Display
- Temperature check with PID regulation
- Cooling with water via solenoid valve with timer operation or with a closed circuit refrigeration group supplied as option
- Thermal insulation of complete structure
- · Water Bath discharge tap

SAFETY:

- Automatic shutdown of the Mixer if lid opened
- Emergency Stop Control with easy reset.
- Low Level Water Bath Indication
- Water Bath over temperature thermostat

TECHNICAL DATA:

	VMix 10	VMix 5
Min capacity	3 Kg	1.5 kg
Width	50 cm	50 cm
Depth	45 cm	45 cm
Max height	85 cm	85 cm
Weight on empty	50 Kg	50 Kg



Via Vitale Rosi 42, 06038 SPELLO (PG) Italy Tel: +39 0742 651941 or +39 0742 301524

Fax: +39 0742 301435

Web: www.timatic.it Email: info@timatic.it