





























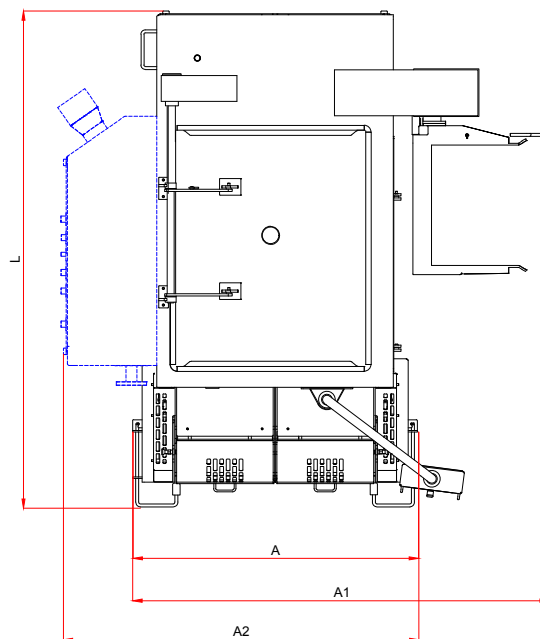
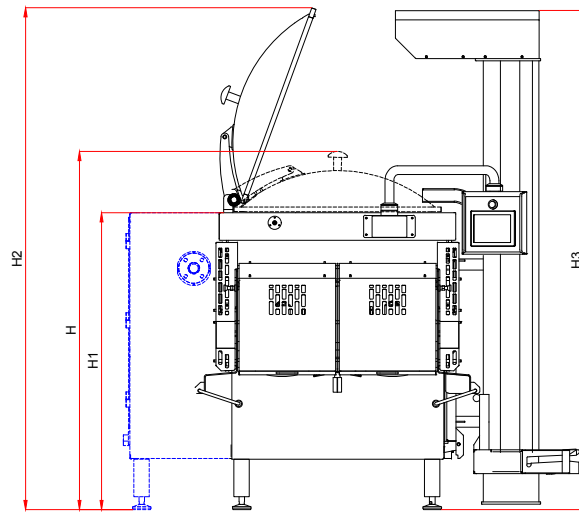


# MIX COOK SERIES SPECIFICATION

MACHINE TYPE [MIX COOK]	500 SV	750 SV	1000 SV	1250 SV	1600 SV	2100 SV	2600 SV	3200 SV	3800 SV	4800 SV
Total capacity [L]	500	750	1000	1250	1600	2100	2600	3200	3800	4800
Max filling [L]	375	560	750	940	1200	1575	1950	2400	2850	3600
Installed power [kW]	2x3	2x5,5	2x5,5	2x5,5	2x7,5	2x11	2x11	2x15	2x15	2x22
Shaft rotation speed [rpm]	5-40	4-36	4-30	4-30	3-28	3-28	3-25	3-22	2-20	2-18
Standard control										
Mixer net weight [kg]	1220	1620	1920	2070	3220	3720	4570	5620	6540	7340
Busch optional vacuum pump [m <sup>3</sup> /h] option available with vacuum type of mixer	25	45	45	72	72	100	100	160	205	205
Fuse [A]	25	32	32	32	40	63	63	100	100	120
Loader option	PZ 2/250	PZ 2/250	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000	PZ 2/250 or PW 2/1000
Steam train	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco	Included - Spirax Sarco
Minimum steam inlet pressure [bar]	3	3	3	3	3	3	3	3	3	3
Max temperature of jacket [°C]	120	120	120	120	120	120	120	120	120	120
Unloading bin DIN 9797	200L 	200L 	2x200L 	2x200L 	2x200L 	2x200L 	2x200L 	2x200L 	2x200L 	2x200L 
Opening/Closing lids	 P	 P	 P	 P	 P	 P	 P	 P	 P	 P
Required pressure [bar]	6	6	6	6	6	6	6	6	6	6

MODEL OF MACHINES [MIX]	500 SV	750 SV	1000 SV	1250 SV	1600 SV	2100 SV	2600 SV	3200 SV	3800 SV	4800 SV
Column loader	o	o	o	o	o	o	o	o	o	o
PLC and HMI	S	S	S	S	S	S	S	S	S	S
Smooth variable speed	S	S	S	S	S	S	S	S	S	S
Temperature sensor of jacket and product	S	S	S	S	S	S	S	S	S	S
Water dosing system	o	o	o	o	o	o	o	o	o	o
Weighing system	o	o	o	o	o	o	o	o	o	o
Additional grid	o	o	o	o	o	o	o	o	o	o
Polished shafts and bath	S	S	S	S	S	S	S	S	S	S
Direct steam injection	o	o	o	o	o	o	o	o	o	o
Scrapers on shafts	o	o	o	o	o	o	o	o	o	o
Cooling of jacket with tap water	o	o	o	o	o	o	o	o	o	o
Ball valves for draining	o	o	o	o	o	o	o	o	o	o
Steam filtration system	o	o	o	o	o	o	o	o	o	o

# MIX COOK SERIES SPECIFICATION



MODEL OF MACHINES [MIX COOK]	500 S	750 S	1000 S	1250 S	1600 S	2100 S	2600 S	3200 S	3800 S	4800 S
	500 SV	750 SV	1000 SV	1250 SV	1600 SV	2100 SV	2600 SV	3200 SV	3800 SV	4800 SV
H [cm]	165	181	195	202	205	225	227	252	282	302
H1 [cm]	149	161	162	172	167	185	187	221	232	252
H2 [cm]	230	265	273	294	311	340	350	378	398	430
H3 [cm]	251	271	282	282	300	300	325	325	358	406
L [cm]	260	265	270	290	340	371	373	381	405	436
A [cm]	130	145	155	166	176	192	205	212	229	232
A1 [cm]	195	205	227	236	246	262	275	408	299	305
A2 [cm]	182	197	206	218	228	244	258	271	283	290



TECHNICAL DRAWING AND PICTURES ARE FOR REFERENCE PURPOSES ONLY AND MAY DIFFER FROM THE ACTUAL PRODUCT.