

**PASTE – HORIZONTAL – CHARGEMIX
TYPE HPA - VA**



Produktion Maschine

For Mixing–Emulsifying–Cooking–Cooling–Aerating– De-Aerating- Thickening

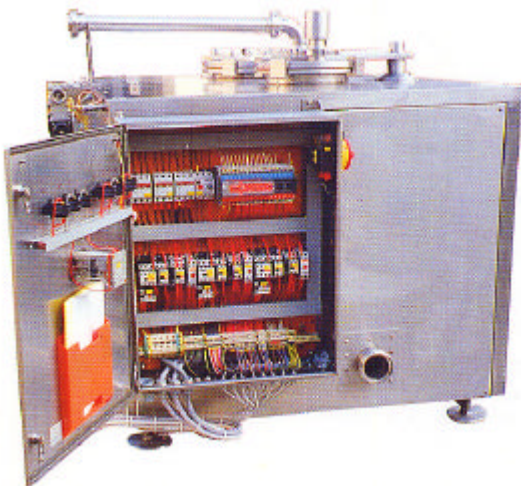
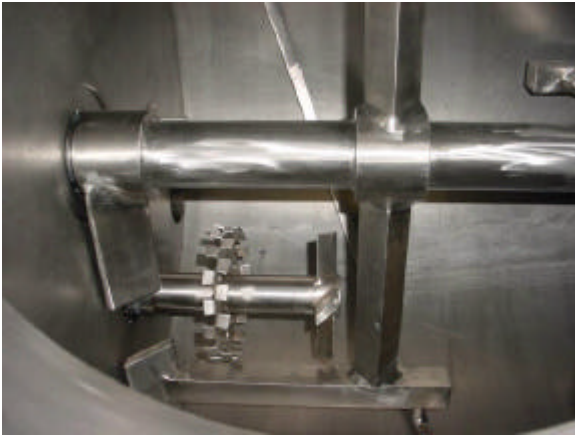
Examples of Application

- Fruit processing - preservatives
- Cottage cheese masses (aerated)
- Honey
- Fruit ice cream - base masses (Processing frozen, ripened fruits to fruit pastes)
- Truffle masses
- Confectionary fillings
- Emulsions
- Aroma mixtures with or without fruit
- Dessert sauces
- Toffee masses
- Pouring mass production
- Peanut butter
- Mixture base for fillings and creams
- Sugar solutions
- Cream production
- Doughs
- Hard candy masses
- Fruit pastes
- Chocolate-masses-fillings (aerated)
- Production of special jellies based on starch, gelatine, agar, pectin, gum arabic
- Baby food (Base mixture for further processing - spray drying)
- Gingerbreads
- Soft caramels
- Marmelades - jams
- Spices
- Hard caramels/ fillings
- Dissolving pectin without evaporation
- Syrup compositions
- Crocant
- Nougat

The Horizontal Mixer is suitable for the batch wise processing of block fat, wafer rework, sugar, cocoa and other dry substances and liquids.

The cutting and mixing as well as aerating (with 4 bar overpressure for wafer cream) takes place in one working cycle.

MIXING-CUTTING-AERATING in one working cycle



Machine Description / Technical Details:

- 100% stainless steel construction
Investment of lasting value
- Horizontal mixer - closed cylinder - polished grain 300
- Pressure-tight up to 1 bar (special constructions: up to 4 bar)
- Vacuum-tight up to -1 bar
- Fully sterilizable
- Filling opening 500 mm with swing lid plus pressure-tight and vacuum-tight special pneumatic sealing
- Inspection opening 300 mm
- Smooth, hygienic, and easy to clean external machine contour
- Mixing equipment in mixing drum: Ribbon mixer, mixing paddle inserts, high-frequency stator/rotor-mixer head Double blade-turbine
- Mixing shaft mountings (situated on the outside)
- Shaft sealings: Slide ring sealings (water lubricated)
- Driving power: three-phase A.C. motors - fixed Rpm
- Discharging connection: Ball valve with threaded pipe according to DIN 11851
- Standard construction includes switchbox and computerized control system for fully automatic production cycles.
- Mixing drum with double casing (depressurized or pressurized max. 2 bar) for
 - heating: steam or hot water
 - cooling: water or cooling liquid
- Electronic temperature indicator of material to be mixed and automatic temperature regulation
- Electropneumatic valve control mechanism for heating and cooling
- Machine supports adjustable in height

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Typeprogramm

TYP	CONTAINER VOLUME in dm ³	LOAD CAPACITY in dm ³ min / max	REQUIRED CONNECT LOAD 3x330V / 50 Hz	MEASUREMENTS CONTAINER DIAMETER in mm length in mm	WATER LUBRICATION CONNECTION	STEAM CONNECTION CONNECTION	HOT WATER CONNECTION ON / OFF HE / HA	COOLING WATER CONNECTION ON / OFF KE / KA	PRESSURIZED AIR CONNECTION 6 bar P	DISCHARGE PIPE THREAD PIPE according to DIN 11851	PRODUCTION WATER CONNECTION Thread pipe n. DIN 11851	Required space L x W x H	Weight kg/m ³
H P A					WS	DA / KD	ON / OFF HE / HA	ON / OFF KE / KA	P	according to DIN 11851	Thread pipe n. DIN 11851	Made in m.	
250	300	80 / 250	15 kW	630 / 1000	1/2"	1/2"	1/2"	1"	NW 10	NW 65	NW 50	1.8x1.5x1.0	1500
500	800	200 / 500	34 kW	785 / 1250	1/2"	1/2"	1/2"	5/4"	NW 10	NW 80	NW 50	2.0x1.3x1.1	1800
1000	1200	350 / 1000	34 kW	950 / 1700	1/2"	1"	1"	5/4"	NW 10	NW 80	NW 50	2.3x1.5x1.3	2200
1500	1800	700 / 1500	37 kW	1100 / 1900	1/2"	1"	1"	6/4"	NW 10	NW 80	NW 50	2.8x1.7x1.5	2700
2000	2400	900 / 2000	40 kW	1270 / 1900	1/2"	1"	1"	6/4"	NW 10	NW 80	NW 50	2.8x1.9x1.7	3200

