



# MIXERS AND TANKS

The mixing system for brine MENOZZI MM 350-3000 dissolves in water salt, sugar, starches, oils, gums, spices etc. without foaming. All ingredients are easily loaded in the hopper thanks to the sack-chute and thanks to the large waist the hopper is provided with.

By starting the pump the ingredients are efficiently mixed in a short time and form a perfectly homogeneous and emulsified brine.

The prepared brines remain than suspended because of the action of the pump (regulated by a timer) that re-circulates the brine and, at the end, transfers it to the injector or to the storage tanks.

All the machines can be adapted to the different need of each customer and equipped with the following devices:

- Double by glycol + external insulation (MMR-G)
- Double jacketing for cooling by ammonia + external insulation (MMR-A) ASME certified
- Double jacketing for heating by hot water + external insulation
- Double jacketing with coil for indirect cooling + external insulation
- Thermal probe and temperature display
- Litre-counter at the inlet for loading the tank with water
- Maximum and minimum level sensor.
- Control panel box with double door and double seal.
- Automatic valves (electro pneumatic).
- Mechanical paddle agitator.
- AISI 316 stainless steel

Complete automatic system for mixing, storing, cooling and transferring different brines. Our engineering staff is at disposal of the customer to develop customized systems.



1 Utmost hygiene, all pipes can be inspected and easily disassembled. Piping made in AISI 316 stainless steel. Hygienic weldings for the food industry.



2 Helpful and ergonomic sack-chute for ingredients loading



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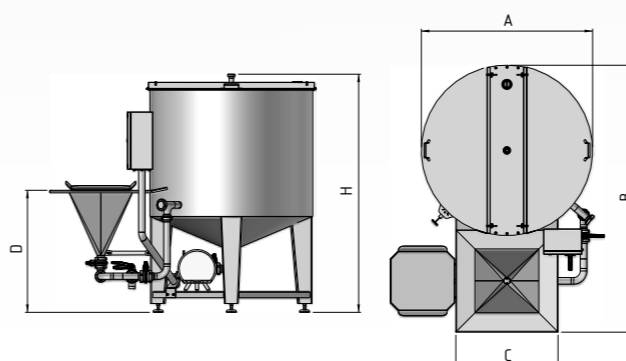


3 5 positions valves made of AISI 316L, certified hygienic design, also available with handle of stainless steel.



- 1 Automatic valves (electro pneumatic)
- 2 Touch screen IP6gK
- 3 Mechanical paddle agitator
- 4 Ultrasonic level sensor
- 5 Jacketing cooling
- 6 Washing cycle discharge

|                   |      | MM500   | MM1000  | MM1250  | MM1500  | MM2200  | MM3000  |
|-------------------|------|---------|---------|---------|---------|---------|---------|
| Tank capacity     | lt   | 500     | 1000    | 1250    | 1500    | 2200    | 3000    |
| Hopper capacity   | lt   | 40      | 40      | 40      | 40      | 40      | 40      |
| Pump power        | Kw   | 1,5     | 2,2     | 3       | 3       | 4       | 4       |
| Pump capacity     | lt/h | 15.000  | 25.000  | 27.000  | 27.000  | 30.000  | 30.000  |
| Electrical supply | v    | 230/400 | 230/400 | 230/400 | 230/400 | 230/400 | 230/400 |
| Control panel     | v    | 24      | 24      | 24      | 24      | 24      | 24      |



|         | A      | B    | C   | D   | H    |
|---------|--------|------|-----|-----|------|
| MM 500  | Ø 1200 | 1800 | 800 | 950 | 1660 |
| MM 1000 | Ø 1330 | 1900 | 800 | 950 | 1670 |
| MM 1250 | Ø 1330 | 2100 | 800 | 950 | 1870 |
| MM 1500 | Ø 1330 | 2100 | 800 | 950 | 2060 |
| MM 2200 | Ø 1330 | 2100 | 800 | 950 | 2660 |
| MM 3000 | Ø 1470 | 2230 | 800 | 950 | 2900 |



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