

Double shaft mixer with vacuum

SOFTmix vacuum 1000 - 4000 L



- Marel mixers are designed to ensure a quick, gentle and homogeneous mixing process
- Hygienic design

SOFTmix vacuum

SOFTmix vacuum edition with double shaft mixing system, is specifically designed for industrial use. It is equipped with two pneumatic operated front discharge gates for a fast and complete emptying of liquid products. The paddles/wings ensure a quick, gentle and homogeneous mixing process. The electric control unit is based on panel view PLC system which gives the operator easy access to choose automatic preset mixing programs or run it manually. As optional extras, Marel offers a wide range of

equipment such as CO₂/N₂ injection etc. The Marel mixers are specifically designed to meet the strictest hygiene requirements in the industry. Paddles and machine housing are made from AISI 304 stainless steel. The surface is smooth, the design fully welded and there are no horizontal surfaces, hidden corners, bolts or nuts.

The mixers can be stand alone machines or be part of an integrated processing line.

MACHINE CODE	GROSS TANK VOLUME	MIXING VOLUME	MIXER MOTOR	VACUUM PUMP	MACHINE WEIGHT	DIMENSIONS			
						A	B	C	D
PM3023	1000 L	700 L	2 x 5.5 kW	4 kW	2350 kg	2330 mm	2020 mm	2350 mm	2350 mm
PM3025	1500 L	1200 L	2 x 7.5 kW	5.5 kW	2980 kg	2630 mm	2430 mm	2730 mm	3570 mm
PM3026	2000 L	1700 L	2 x 11 kW	5.5 kW	3280 kg	3100 mm	2430 mm	2730 mm	3970 mm
PM3027	3000 L	2200 L	2 x 15 kW	5.5 kW	4140 kg	3100 mm	2770 mm	3150 mm	4180 mm
PM3028	4000 L	2700 L	2 x 18.5 kW	5.5 kW	4480 kg	3420 mm	2770 mm	3150 mm	4180 mm

Marel has a wide range of Mixers characterized by a sturdy and hygienic design. The Marel Mixers offer quick, gentle and homogeneous mixing of fresh or frozen ground meat.



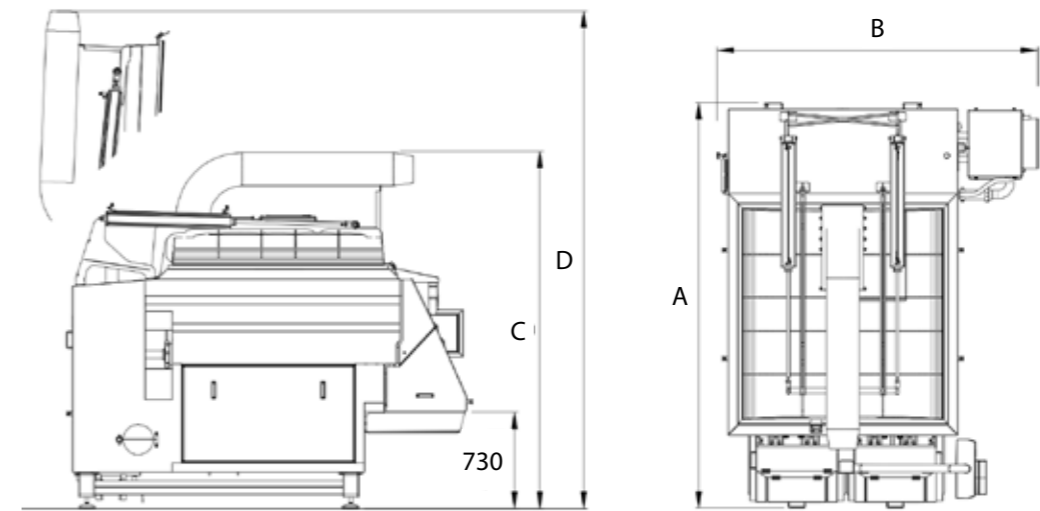
Pivoting digital operator panel mounted on a swivel arm.



Pneumatically operated discharge gates with strong knee-lock.



The weighing cells are mounted inside the main cabinet, protected from cleaning and water spray.



TECHNICAL SPECIFICATIONS

Motor starter	Soft starters/Freq. converter
Voltage	3x400V - 50 c/s or as required
Control voltage	24V DC
Pressure air	7 bar (dry air)
Materials	Stainless steel AISI 304, bead blasted
Vacuum system	Water ring pump + pump foundation, air filter, and connections



Optional features

- Swing-away arm for control panel
- CO₂/N₂ injecting system
- Steam injecting system
- Water dosing system
- Sliding lid (to reduce height)
- Electronic weighing system
- Temperature sensor
- Inspection platform
- Other extras – please consult Marel



Hygienic opening to keep the gear motors apart from the product zone. Easy access for cleaning of the shaft sealings and bearings.



Robust paddle design. Welded on both sides of the mixing shaft.

TRANSFORMING FOOD PROCESSING

