



LOW & DUFF (DEVELOPMENTS) LTD

Machinery manufacturers to the chocolate, confectionery and allied food trade engineers and fabricators.

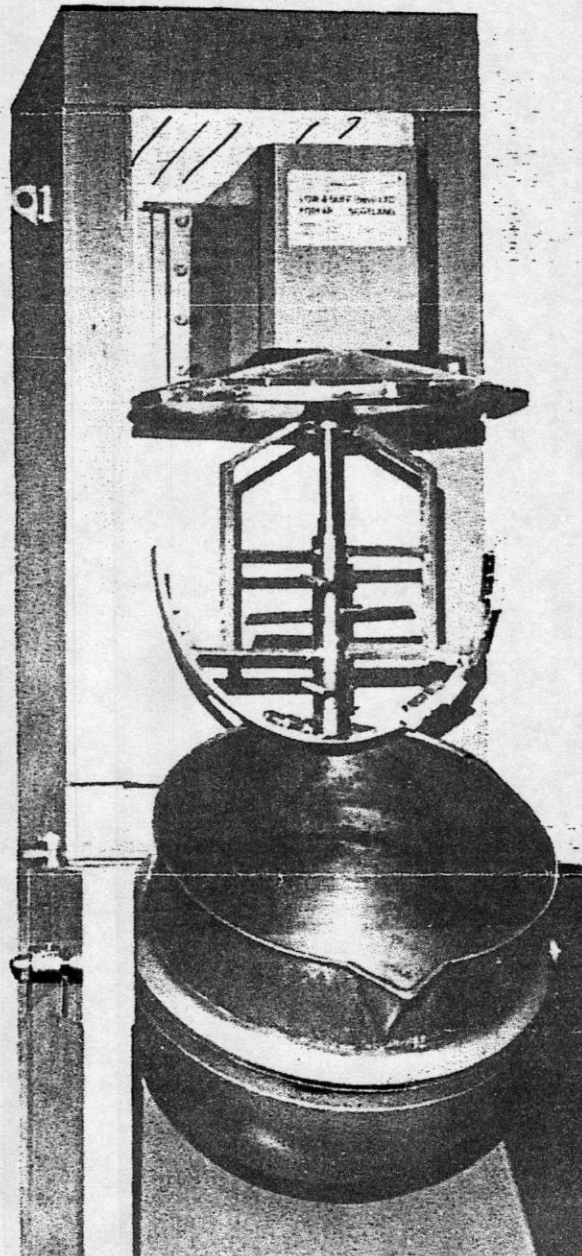
ELLIOT INDUSTRIAL ESTATE ARBROATH SCOTLAND

Telex 76118

Tel.: 0241 78373

L & D HEAVY DUTY VERTICAL MIXER

Made in sizes 22, 33 and 44 imp. gallons batch capacities.



Automatically temperature controlled Vertical Cooking and Mixing Machine specially designed to meet the most stringent standards of hygiene, and equipped with the power and speeds to fulfil all the mixing duties involved in confectionery manufacture

Packaging - Processing

Bid on Equipment

1-847-683-7720

www.bid-on-equipment.com

HEAVY DUTY VERTICAL MIXER SPECIFICATIONS

DESIGN

The working parts are totally enclosed to provide a functional exterior that is smooth, streamlined, easily cleaned and virtually hose-proof. For the servicing and cleaning of interior parts there is a lift-off panel at the back.

POWER

A vertical motor transmits power to the mixing mechanism and the arrangements is fully reliable, and simple for easy maintenance. At all speeds 6 h.p. is transmitted thus permitting the mixing of highly viscous materials such as toffee, etc. The standard mixer gives final speeds of 40-60-120 r.p.m. but single, two and four speed models are available.

PAN

Working capacity is 33 Imp. gallons and diameter at the joint is 30 in. The pan can be of copper or stainless steel with a mild steel jacket or have a stainless steel inner shell with all-welded mild steel jacket. When a copper pan is used, we can fit this with a stainless steel mouth for added strength. Tilting is by hand-operated safety worm gear which cannot over run. A non-tilting pan with bottom outlet is also available. A rigid lid, which automatically locks in the open and closed positions, obviates spillage at any speed.

For inspection of the mix or addition to it, a hinged panel is incorporated and a connection is provided for steam extraction.

STEAM JACKET

The jacket which has an automatic air release valve, can be designed for steam pressures up to 150 p.s.i. Both jacket and pan are hydraulically tested in our works to double the working pressure and a certificate is issued for insurance purposes.

AGITATOR

On standard machines this consists of a highly polished gun metal outer bow* to which are attached hinged scrapers that contact the entire working surface of the pan. Inside these are simple acting or contra-rotating stirrers.

* Bronze and stainless steel agitators are available and design can be to customer's specification

MIXING HEAD

This is very robustly made to withstand fast mixing speeds. It houses its own oil bath, but oil cannot leak to contaminate the mix. The head is raised and lowered by a $\frac{3}{4}$ h.p. independent motor with magnetic brake which operates at both extremes. For safety, the drive to the agitator is cut-out by limit switches when the head is moved from the working position. In emergencies such as a power cut, the head can be moved manually.

LUBRICATION

All main drive components are lubricated by a circulating pressure system requiring minimum attention. A gauge for the assessments of function is conveniently located. Subsidiary points, which only require lubrication at intervals, are served by centrally grouped grease nipples.

ELECTRICS

All connections are complete for immediate attachment to the mains. The control gear is housed in a movable cabinet and consists of isolator switch and the push buttons for controlling the three speeds of the stirrers and the raising and lowering of the mixing head.

EXTRAS AVAILABLE

This machine can also be supplied as a vacuum unit to customer's requirements.

MACHINE		OVERALL DIMENSIONS			PAN		WORKING CAPACITY	MOTOR	R.P.M.
		Length	Width	Height	Dia.	Depth			
VMM	English Metric	5' 8" 1727 mm	4' 11" 1499 mm	9' 8" 2946 mm	30" 762 mm	27½" 699 mm	33 Imp. galls. 150 litres	6 h.p.	40-60-120

*Made in U.K.

We reserve the right to alter or amend without prior notice, the above specification.