



Оборудование для
смешивания Variomix
VarioMix Mixing technique



VarioMix IKVM 500 VAC

Непревзойденное оборудование для смешивания Variomix с поворотным резервуаром
The ultimate mixing technology with tiltable vessel

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The ultimate mixing technology with tiltable vessel



Очень короткий цикл смешивания

Extremely short mixing cycles



Всегда достаточный резерв производительности благодаря прекрасно спроектированным устройствам привода

Always enough performance reserve thanks to generously designed drives



Запатентованная система поворота для максимальной выгрузки любого продукта

Patented tilting for best discharge of any product



Программируемые параметры смешивания

Programmable mixing parameters



Две независимые открытые спирали – удобны для всех продуктов

Two independent open spirals – suitable for any product



Запатентованная система «Cam View» для визуального контроля производственного процесса

Patented Cam View System for visual control during the process



Регулируемый уровень вакуума для каждого этапа процесса

Adjustable vacuum level for each process step



Максимальная выгрузка благодаря очистному устройству для обеспечения минимальных остатков продукта

Cleanest discharge – plug-on scraper for minimum product rests

Эксплуатационные показатели
Performance Features



Прекрасное сочетание высокоэффективного оборудования INOTEC VarioMix и простой, аккуратной выгрузки с помощью поворотного резервуара.

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INOTEC VarioMix technique

The perfect combination of the highly efficient INOTEC VarioMix technology and the simple and gentle discharge of a tilting vessel.

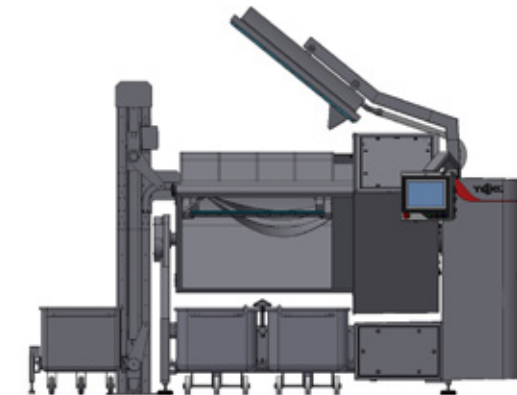
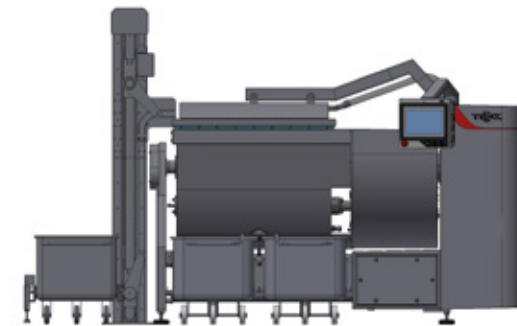
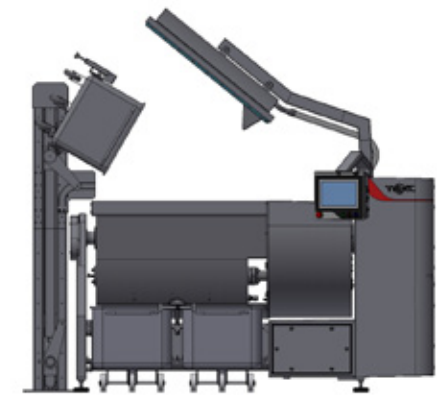
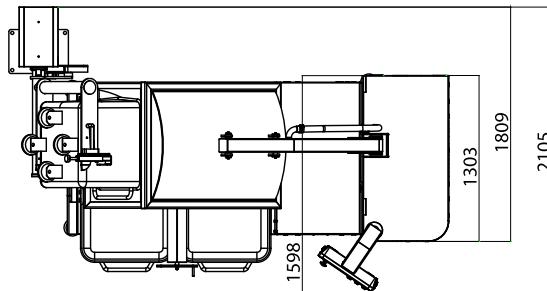
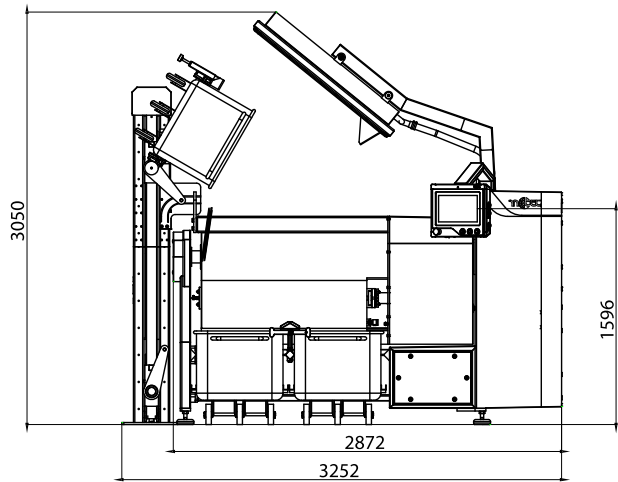
Quick mixing times, gentle preparation and an optimum homogeneity - the INOTEC VarioMix series reaches these targets better than any other mixing system.

The INOTEC VarioMix with tiltable mixing vessel is ideal for small batch productions with a wide variety of different products. The patented tilting of the mixer vessel up to an angle of 120° and the plug-on scraper for the external spiral allow the best and most gentle discharge for any viscosity of the mixed product.



The clear, illustrated and intuitively operated INOTEC Touch iT control leads to the desired product. With photo and image based operator guidance for entering mixing parameters and reading out messages of irregularities.

The INOTEC Process Sequence Control is an universal, intuitive interface for your individual processes



Gesamtvolumen [Liter]	<i>Total volume [Liter]</i>	750
Nutzvolumen [Liter]	<i>Usable Volume [Liter]</i>	500
Steuerung	<i>Control</i>	INOTEC Touch iT, 15,6", Process Sequence Control 20 Produktspeicher / 20 product memories
Gewicht [kg]	<i>Weight [kg]</i>	2.600
Stromanschluss*	<i>Power supply*</i>	3 / PE / 400 V / 50 Hz *
Motor Spirale innen	<i>Drive internal spiral</i>	3,5 kW
Motor Spirale aussen	<i>Drive external spiral</i>	5,5 kW
Motor Neigung Mischtrog	<i>Drive tilting vessel</i>	1,1 kW
Wasserringvakuumpumpe SIHI	<i>Water ring vacuum pump SIHI</i>	2,2 kW
Vorsicherung	<i>Prefuse</i>	3 x 50 A
Zuleitung 400 V	<i>Cable 400 V</i>	4 x 10 mm ²
Druckluft	<i>Compressed air</i>	100 Liter / min. 6 bar
Edelstahlmaschinenkonstruktion	<i>Machine construction in stainless steel</i>	CE (89/392/CEE)
Entleerung in 2 Normwagen **	<i>Discharge in 2 standard trolleys**</i>	200 L

* Andere Stromanschlußwerte auf Anfrage / different power supply upon request

** Andere Auslaufhöhen als Option / other discharge heights as option

Bilder und Abbildungen ähnlich. Irrtümer und technische Änderungen vorbehalten / Images and pictures similar. All specifications subject to change without notice

Aggressives und sanftes Mischen – alles mit einer Maschine

Wegen seiner einzigartigen, schonenden Mischtechnik ist der VarioMix ideal für zahlreiche Anwendungsgebiete z.B. für Lebensmittel: Salami- und Hackfleischprodukte, Feinbrätmassen/Einmischen von Einlagen, Frischkäsemischungen, Teige und Massen sowie pulverförmige und körnige Produkte. Vor allem empfindliche Produkte (z.B. Fisch und Meeresfrüchte, Kartoffeln oder Nudeln) und vielfältige Convenienceprodukte lassen sich optimal mischen.

Keine Entleerung ist schonender als die über einen gekippten Mischtrug, daher ist dieser Mischer ideal für das Massieren großer Fleischstücke geeignet.



Aggressive and gentle mixing – all in one machine

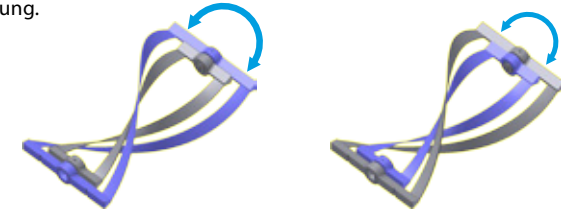
The unique, gentle mixing and blending technology of the VarioMix opens a wide area of applications, e.g. salami and minced meat products, fine minced products/mixing-in of dices and decorations, fresh cheese blends, pastes and doughs, powders and grains, deli salads. Especially delicate products like fish and seafood, potatoes and pasta, as well as many other convenience products are mixed and blended in the most efficient and gentle way.

No discharge is more gentle as a tilting vessel and therefore this mixer is ideal for the massaging of big meat pieces.

Ihr Produkt verdient den richtigen Mischer

Ineinander liegende, sich voneinander unabhängig bewegende Spiralwellen. Jede Spirale mit separatem Antrieb und per Frequenzumrichter stufenlos regelbar. Einzigartige Anpassung an Ihr Produkt und Ihren Prozess.

Große 120° einstellbare Trogneigung und patentierter Aufsteckabstreifer für sauberste Entleerung.



Your product deserves the most suitable mixer

Interacting spirals with individual drives which are speed controlled. Unique adaption to your product and your process.

Big 120° adjustable vessel inclination and patented plug-on scraper for cleanest discharge.



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