



BRINE MIXERS

MM

low viscosity brines



- 1** Helpful and ergonomic sack -chute for ingredients loading
- 2** Utmost hygiene, all pipes can be inspected and easily disassembled. Piping made in AISI 316 stainless steel. Hygienic weldings for the food industr
- 3** 5 positions valves made of AISI 316L, certified hygienic design, also available with handle of stainless steel.

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.

		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	400 V / 50Hz					

OPTIONAL ACCESSORIES:



Valves with handle of stainless steel



Automated electro-pneumatic valves



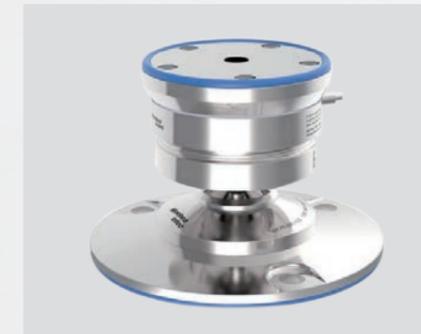
Temperature probe



Electronic control of the minimum and maximum product level



Liter counter on the inlet and / or outlet piping of the tank



Load cells



Double jacketing for cooling/ heating and insulation

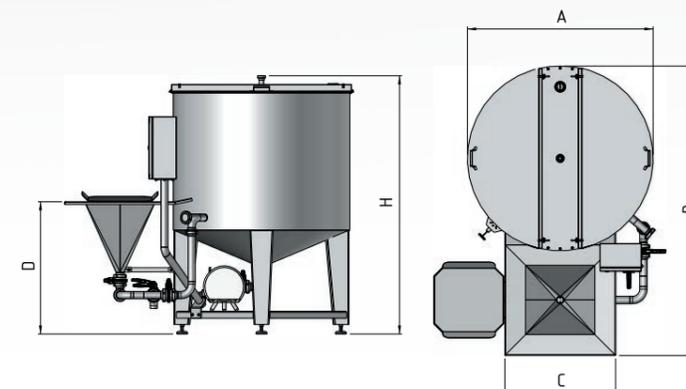


Mechanical paddle stirrer



High speed crushing propeller

The internal parts of the pump and all valves and pipes are made of AISI 316 stainless steel. On request, it is possible to make the entire mixing tank of AISI 316 stainless steel



	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

MM ATOM

high viscosity brines

- 1 Hopper with integrated bag holder support surface
- 2 Hopper and piping are completely and easily removable for simple and effective maintenance and sanitation
- 3 Vertical centrifugal pump with honeycomb crushing grid



Menozzi High Shear Mixers MM-ATOM 1000-3000 are employed to produce viscous emulsions, that is to dissolve in water ingredients such as: starches, proteins, pectines, karrageen and caseinesinates or for the preparation of saturated brines. The vertical centrifugal pump is seated directly under the hopper. The mixing chamber of the pump is provided with a grid that acts as a crushing mill and as a high speed mixer. This high shear pump pushes the products through the grid, that breaks any smallest part of each ingre-

redient so that also the most difficult ones are micronized and dissolved. Also the thickest brines become homogeneous and impalpable, without any lump. The brine is much more stable and it sediments very slowly. This brings a huge advantage in the injection phase and to the quality of the final product. Further to this, mixing time to prepare brine is remarkably shorter. The capacity of mixing and dissolving the ingredients of this machine is so high that it is used in confectionary, to prepare creams or viscous and dense thick emulsions.

		MM-ATOM 1000	MM-ATOM 1250	MM-ATOM 1500	MM-ATOM 2200	MM-ATOM 3000
Tank capacity	lit	1000	1250	1500	2200	3000
Hopper capacity	lit	50	50	50	50	50
Pump power	Kw	from 5.5 to 16				
Electrical supply	v	400 V / 50Hz				

OPTIONAL ACCESSORIES:



Valves with handle of stainless steel



Automated electro-pneumatic valves



Temperature probe



Electronic control of the minimum and maximum product level



Liter counter on the inlet and / or outlet piping of the tank



Load cells



Double jacketing for cooling/ heating and insulation



Booster pump

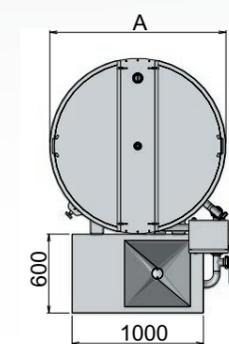
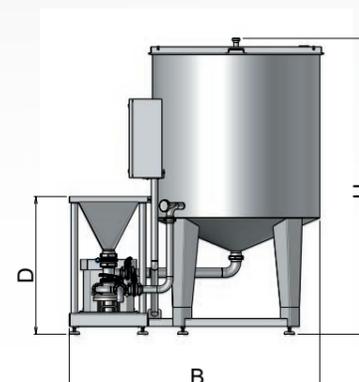


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	A	B	C	H
MM-ATOM 1000	Ø 1330	1910	1050	1770
MM-ATOM 1250	Ø 1330	1910	1050	1970
MM-ATOM 1500	Ø 1330	1910	1050	2160
MM-ATOM 2200	Ø 1470	1910	1050	2400
MM-ATOM 3000	Ø 1470	2000	1050	3000

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 Automatic valves (electro pneumatic)
- 2 Touch screen IP69K
- 3 Mechanical paddle agitator
- 4 Ultrasonic level sensor
- 5 Jacketing cooling
- 6 Washing cycle discharge



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