

## PSS SM 700 | Speed Mixer

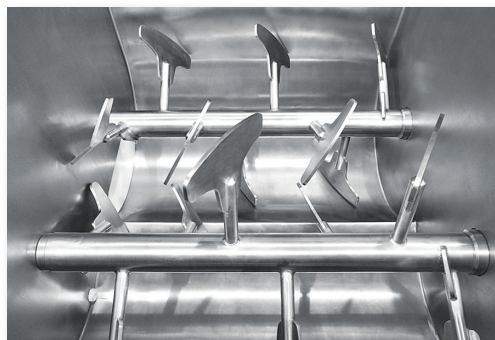
### Advantages

- Mixing of any kind of product
- Even distribution and high quality mixing regardless of product structure
- The fastest mixing times
- Maximally overlapping paddles in almost square, two – level hopper
- The paddles gently move a product to every direction
- No compression or squashing of product
- Fast emptying and minimizing of product remnant
- Setting of required programmes and procedure steps
- The N<sub>2</sub> or CO<sub>2</sub> connections placed behind covers
- Mirror – effect polished surfaces
- Complication – free and fast sanitation
- Cooling system significantly extends the product lifetime and reduces the growth of bacteria



*PSS SM 700 is designed for food industry operations for fast mixing of any kind of products. PSS SM 700 ensures even and gentle mixing regardless of product structure. The mixer achieves the best mixing times thanks to its modern design. The product is mixed up by maximally overlapping paddles in almost square, two – level hopper. Rotating overlapping paddles gently move the product to every*

*direction and deliver a desired final structure. The clearance between the paddles and the hopper is so minimal that there is no compression or squashing of product. PSS SM 700 also optimizes fast emptying because of the two – level hopper and minimizes a product remnant thereby significantly reduces operating time between batches and eliminates unsolicited contamination.*



## Control

PSS SM 700 is controlled from PSS CCP – Central Control Panel – with an option of changing its position. The coloured touch screen enables settings of required programmes and procedure steps. Paddles speeds, mixing and emptying times are elective. With the optional cooling system of N<sub>2</sub> or CO<sub>2</sub>, cooling is adjustable together with impulses and intervals.

## Safety and manipulation

PSS SM 700 meets the EU as well as the US standards. All electronic and moving parts are placed inside the mixer and covered. With the optional cooling system, the N<sub>2</sub> or CO<sub>2</sub> connections are placed behind covers what ensures the safety of the operating personnel.

## Hygiene and sanitation

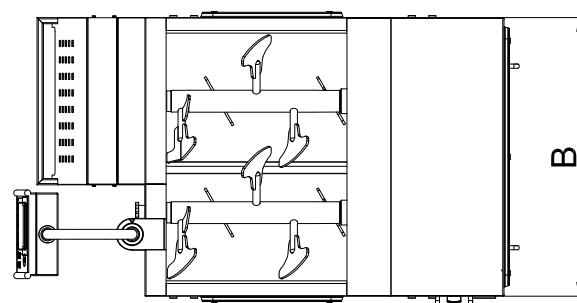
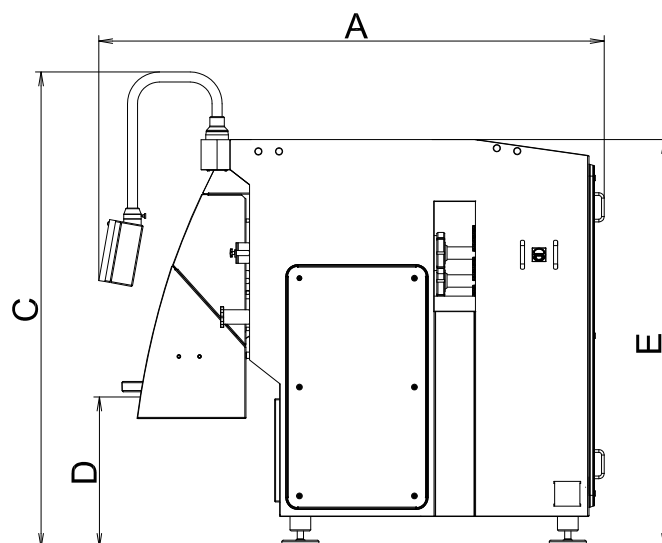
PSS SM 700 is manufactured from stainless steel AISI 304 and all external and internal surfaces that come into contact with product are polished. Hygienic design of PSS SM 700 takes into account the minimizing of bacteria formation. Non-overlapping surfaces and perfect sealing enable a complication - free and fast sanitation. PSS SM 700 has the sealing situated 150 mm from the hopper and makes dismantling and cleaning easy.

## PSS cooling system (N<sub>2</sub> or CO<sub>2</sub>)

PSS SM 700 can be supplied with a cooling system of top N<sub>2</sub> injection and a cooling system of top or bottom CO<sub>2</sub> injection. The cooling system significantly extends the product lifetime and reduces the growth of bacteria. The required crystallization is achieved and the product retains the correct shape during further processing

## Options

- Dust lid without sealing
- Grid cap
- Cover plate with sealing
- Weighing system on frame
- Floor weighing system
- Stand adjusted for weighing
- Temperature sensor
- Cooling system of top N<sub>2</sub> injection
- Cooling system of top CO<sub>2</sub> injection
- Cooling system of bottom CO<sub>2</sub> injection
- Steam injection system
- Water dosing system
- Double jacket
- Isolation
- Mirror – effect polished hopper and paddles
- Inspection platform
- Remote access via internet



PARAMETER	PSS SM 700	
Total hopper volume	900 l	
Net mixing volume	700 l	
Control via frequency converters	yes	
Total input	8 kW	
Weigh of the machine	1 700 kg	
Main dimensions	A	2 420 mm
	B	1 350 mm
	C	2 110 mm
	D	720 mm
	E	1 785 mm
Voltage network	3/PE/N 50Hz 230/400V TN-C-S	
Standardized AC voltage	230/400 V ± 10%	
Control voltage	230/24 V AC	

### Notice:

As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.