

PSS UM 160, UM 250, UM 330 | Universal Mixers

Advantages

- Effective mixing of raw and cooked pre-grind meat and mixing of mixtures and salads of various types
- Quality and tender mixing of processed material
- Preparation of mixtures with homogeneous structure and top quality
- Product with desired final structure is obtained thanks to practical and useful function of stirrers
- Uncomplicated unloading of mixed material and reduction of product residue in hopper
- Simple control by buttons placed in field of vision with easy access
- Safety cover prevents a possible injury of operating personnel during work with the machine
- Smooth surface and non-overlapping areas
- Uncomplicated and fast sanitation



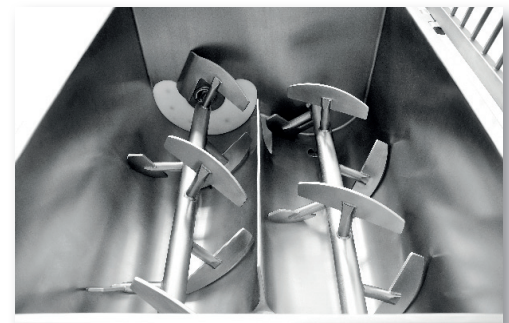
■ UM 160

PSS UM Universal Mixers are used for effective mixing of raw and cooked pre-grind meat as well as mixing of various mixtures and salad types. PSS UM Mixers ensure a quality and gentle processed material mixing. The result of the operation is a mixture characterized by homogeneous structure and top quality. PSS UM Mixers are equipped with one level hopper, in

which a product is gently mixed by worm or paddle stirrers depending on the processed product type and customer requirements. The product with desired final structure can be achieved by practical and purposeful functions of the stirrers. The characteristic line of the mixers is also uncomplicated discharging of mixed material and reduction of product residue in the mixer.



■ UM 330



Control

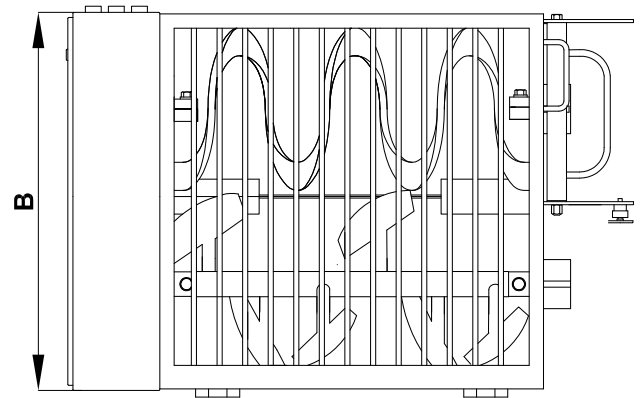
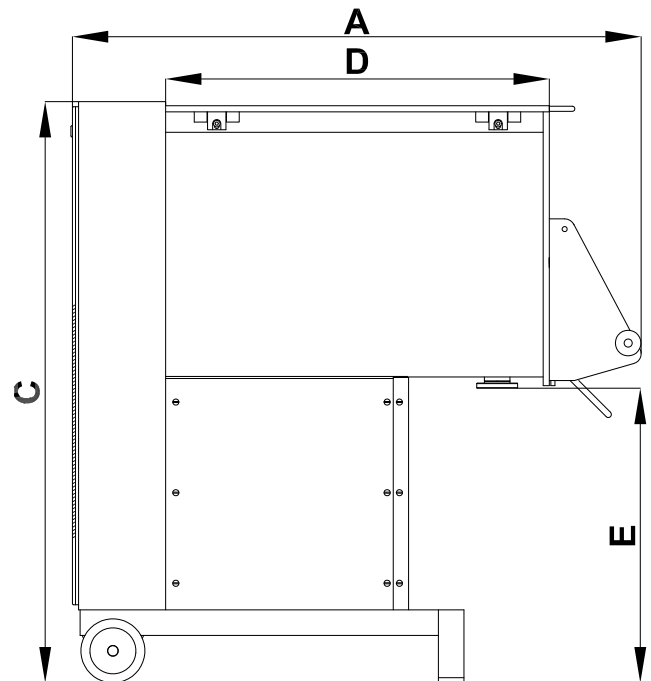
PSS UM mixers are simply controlled by control buttons for switching ON and OFF, as well as for mixing direction control of individual mixing arms. All control components are placed in field of vision with easy access.

Safety and manipulation

PSS UM mixers have their hoppers shielded by safety cover, which prevents possible injury of operating personnel during work with the machines. All electronic and moving parts are placed inside the mixers and also are safely covered.

Hygiene and sanitation

PSS UM mixers are manufactured from stainless steel AISI 304 and all external and internal surfaces, coming into contact with product, are polished. Uncomplicated and fast sanitation is allowed thanks to smooth surfaces, non-overlapping areas and overall machine designs. PSS UM mixers meet the highest hygiene requirements and respond to all international hygienic and safety regulations.



PARAMETER	PSS UM 160	PSS UM 250	PSS UM 330	
Total hopper volume	160 l	250 l	330 l	
Net mixing volume	120 l	200 l	250 l	
Control by frequency converter	yes	yes	yes	
Total input	2,3 kW	3,2 kW	4,2 kW	
Machine weight	330 kg	370 kg	800 kg	
Main dimensions	A	1 100 mm	1 200 mm	1 320 mm
	B	720 mm	720 mm	900 mm
	C	1 135 mm	1 250 mm	1 400 mm
	D	750 mm	711 mm	706 mm
	E	575 mm	700 mm	856 mm
Stirrers speed	37 rpm	37 rpm	42 rpm	
Voltage network	3/PE/N 50Hz 230/400V TN-C-S	3/PE/N 50Hz 230/400V TN-C-S	3/PE/N 50Hz 230/400V TN-C-S	
Standardized AC voltage	230/400 V ± 10%	230/400 V ± 10%	230/400 V ± 10%	
Control voltage	230/24 V AC	230/24 V AC	230/24 V AC	

Options

- Pneumatic opening of discharging cover
- Frequency converter
- Polished hopper
- Polished worms/paddles

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 some specifications and technical parameters of its products.