



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



KARL SCHNELL HORIZONTAL MIXER



ID:

0000000203473

MAKE

KARL SCHNELL

CAPACITY

2000 L

STEAM PRESSURE

3 bar

AIR CONSUMPTION

180 NL/DH

FREQUENCY

50 Hz

VOLT

400 v

AGITATOR

INCLUDED

MADE OF

STAINLESS STEEL

MODEL

740

POWER

11 KW / 15 HP



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SPACE TOTAL DIMENSIONS

LENGTH	2,300 m	WIDTH	2,000 m	HEIGHT	2,500 m	WEIGHT	2.256,00 Kg
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WORKING DIMENSIONS

LENGTH	1,400 m	WIDTH	1,450 m	HEIGHT	1,200 m
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DESCRIPTION

This Karl Schnell Type 740 mixer is a robust industrial machine designed for efficient mixing tasks. It features a twin-shaft paddle mixer with a capacity of 2,000 litres.

The mixer is constructed from stainless steel, ensuring durability and ease of cleaning. It stands on four adjustable feet for stable positioning. The interior features two vertical mixing shafts fitted with mixing paddles, with all stainless steel surfaces clean and polished.

The double horizontal ribbon design is excellent for incorporating dry ingredients (such as starches, salts, additives, spices or thickeners) into wet or fatty bases without clumping them.

Specific non-vacuum applications:

- Meat and sausages: Mixing meat mixtures for sausages, burgers or pâtés.
- Wet pet food: Incorporating flours, water, fats and meat by-products before passing to extruders or autoclaves.
- Thick sauces and jams: Homogeneous mixing of viscous textures requiring constant yet gentle agitation to avoid breaking up the suspended ingredients.
- Processed and melted cheese: Widely used in the manufacture and standardisation of processed cheese or mozzarella.

Production may vary depending on the product.





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