

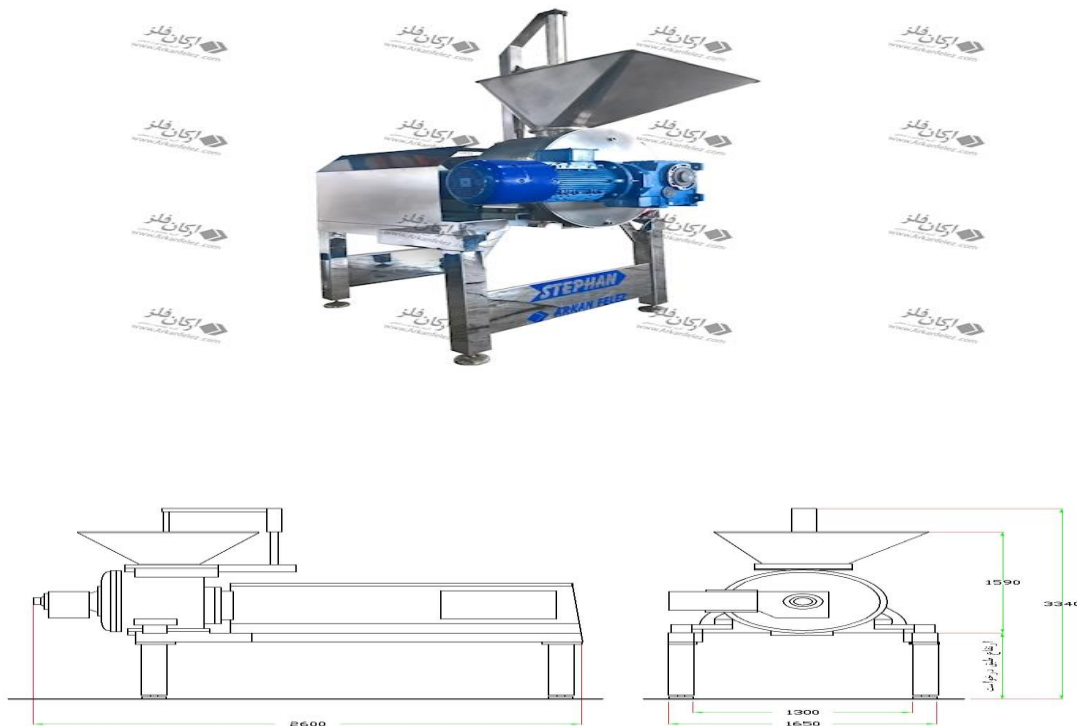
DVM Series Dairy Homogenizer Mixer (Estefan)

Dairy Homogenizer mixer for cooking dairy products based on German's Stefan **Suitable for mixing, baking and processing processed cheese or similar products;**



Technical details

- All parts in contact with the material are made of 316 L steel
- Mixer volume 300 liters (possibility of making other capacities according to the customer's order)
- Simultaneous dispersion, homogenization and emulsion
- Equipped with P.L.C and H.M.I to define different production programs
- Has a scraper (arm pit lathe) to scrape materials from the wall
- It has a powerful electric motor and 3 rows of blades to mix the product in very high concentrations
- Has an inverter to adjust the stirring intensity of the material
- Has a temperature sensor and digital controller
- Double wall tank for injecting steam or hot water into the mixer
- With the ability to add ingredients or hot water during the process
- Direct injection of steam into the product
- Has a steel lift to load materials into the mixer
- It has a vacuum pump and a vacuum sensor to maintain the vacuum until the end of the production process



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