

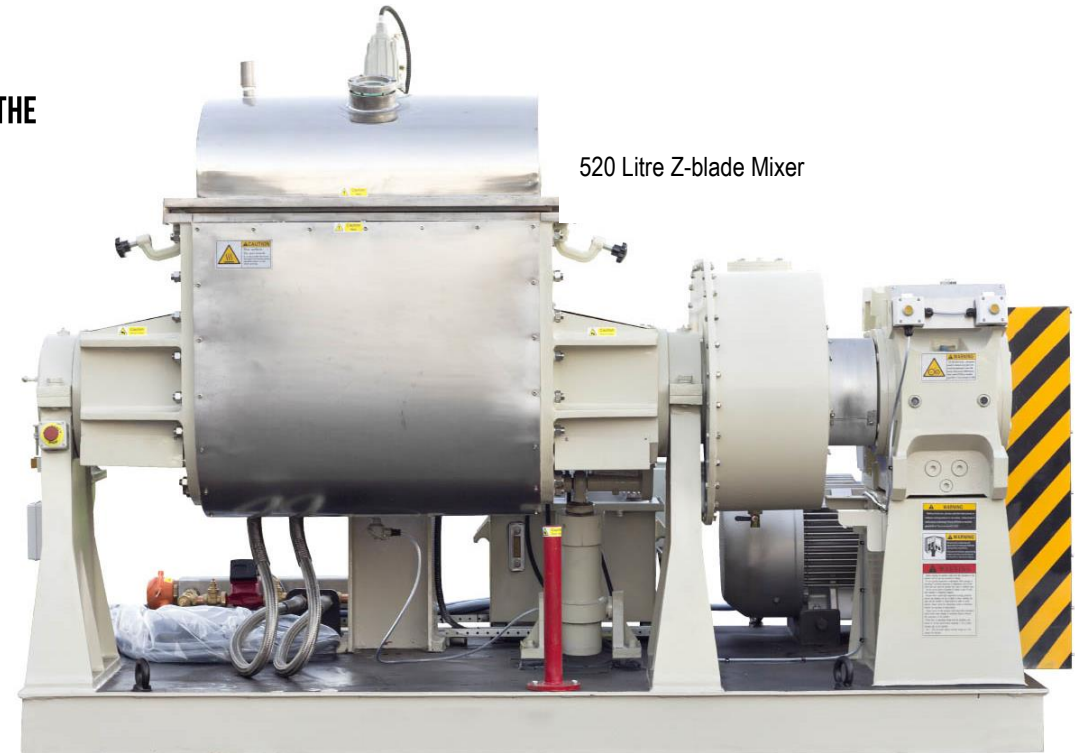
Z BLADE MIXERS — ZB02, ZB03, ZB04 & ZB05

FOR TOUGH TO MIX PRODUCTS. SUITABLE FOR BUBBLE GUM AND CHEWING GUM MASSES, THE MIXERS WILL ALSO MIX MANY OTHER STIFF PRODUCTS.

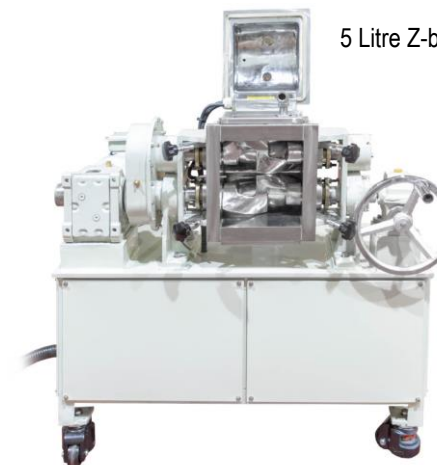
The Loynds range of heavy-duty Z-Blade Mixers, a series encompassing the ZB02, ZB03, and ZB04 models, designed for the rigorous demands of the confectionery industry. These mixers excel in processing bubble gum and chewing gum masses, as well as being able to process a wide range of stiff and difficult to mix products.

FEATURES

- **Diverse Capacity Range:** The Z-Blade Mixers are available in five sizes to cater to varying production needs. They offer capacities of 5 litres, 50 litres, 220 litres, 320 litres & 520litres ensuring a solution for every scale of operation, from small batches to large-scale production.
- **Heating System:** Each mixer is jacketed and equipped with a self-contained heating system. This facilitates precise temperature control, essential for maintaining the quality and consistency of gum and heavy paste-type products.
- **Hydraulic Power Tilting and Lid Opening:** The mixers include hydraulic power tilting and lid opening, controlled seamlessly from the main control panel. This integration enhances operational efficiency and safety, streamlining the mixing process. Angle of tilt is 95 degrees. On the top of each lid is an illuminated sight glass port for easy viewing of inside the mixing chamber.
- **Food-Grade Stainless Steel Construction:** The internal build of the mixers adheres to food-grade standards, utilizing stainless steel. This ensures the longevity of the equipment but also compliance with food safety regulations.
- **Sigma Style Blades:** The incorporation of sigma style blades allows the mixer to thoroughly blend heavy and viscous products, achieving a consistent mix critical in confectionery manufacturing. 2 mixing speed available, 51 and 35rpm.
- **Laboratory Size Availability:** For research and development or small-scale production, a laboratory-sized Z blade mixer is also available. This option provides the same high-quality mixing capabilities in a more compact form, ideal for experimental or limited production runs.



520 Litre Z-blade Mixer



5 Litre Z-blade Mixer

Z BLADE MIXERS – ZB02, ZB03 & ZB04

SPECIFICATIONS

Overall Length

ZB01: 1200mm
 ZB02: 1400mm
 ZB03: 2400mm
 ZB04: 2800mm
 ZB05: 2800mm

Overall Width

ZB01: 650mm
 ZB02: 1000mm
 ZB03: 1300mm
 ZB04: 1650mm
 ZB05: 1800mm

Overall Height

ZB01: 1100mm
 ZB02: 1250mm (hood up 1700mm)
 ZB03: 1350mm (hood up 2000mm)
 ZB04: 1700mm (hood up 2450mm)
 ZB05: 1800mm (hood up 2550mm)

Material

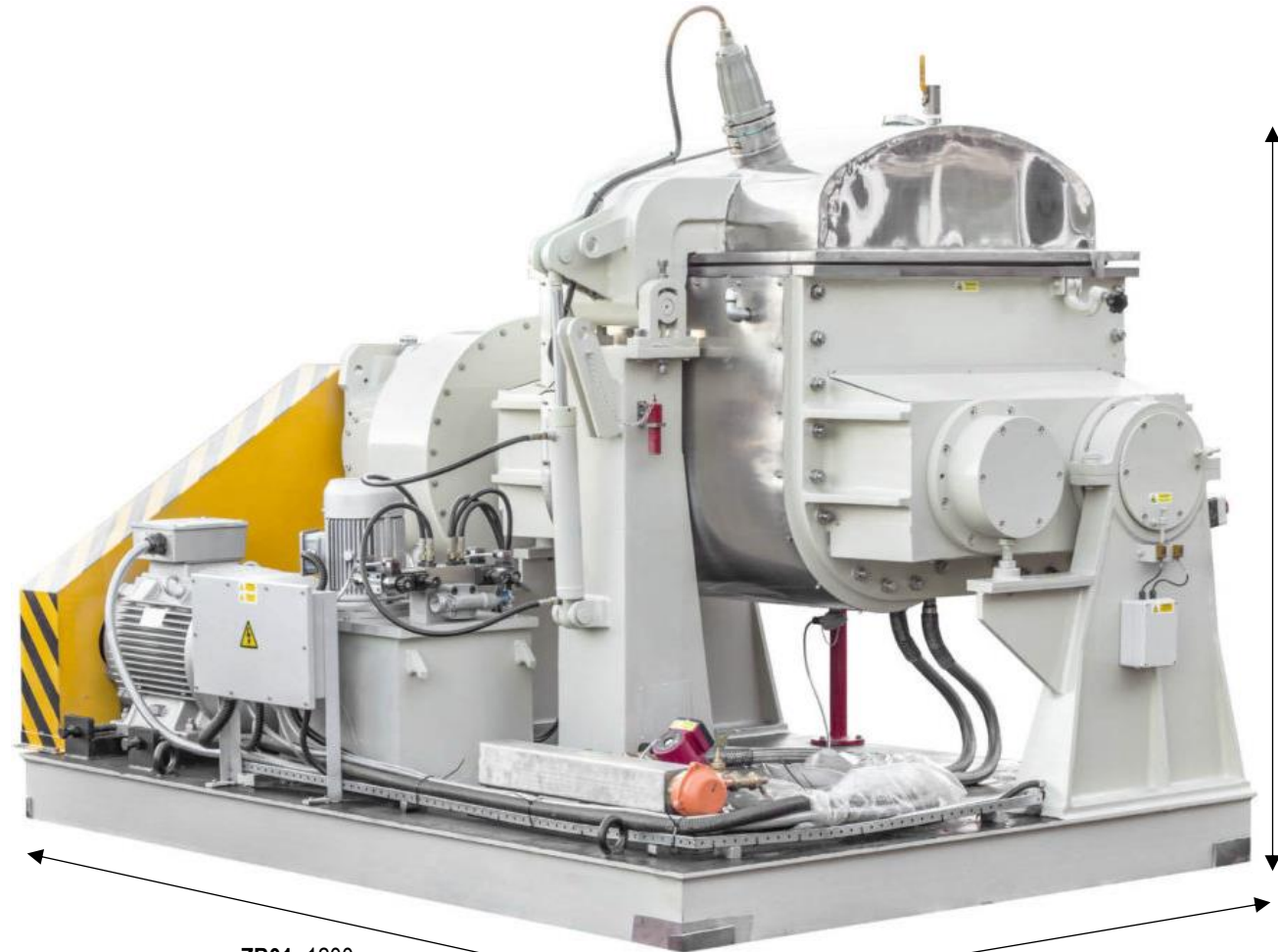
Cast Steel, Painted

Capacity

ZB01: 5l ZB02: 50l ZB03: 220l ZB04: 320l ZB05: 520l

Power

ZB01: 1.5kw ZB02: 5.5kw ZB03: 15kw ZB04: 18.5kw ZB05: 30kw



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