

Plant-Based Food Machinery and Solutions by

# scansteel<sup>®</sup> foodtech



## TWIN SHAFT MIXER GRINDER - TSMG SERIES

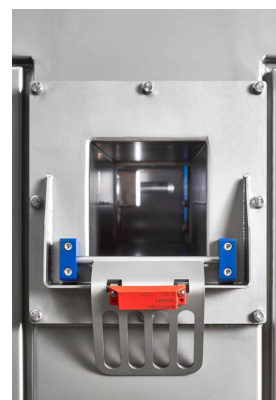
scansteel foodtech® Twin Shaft Mixer/  
Grinder – TSMG 1250/200



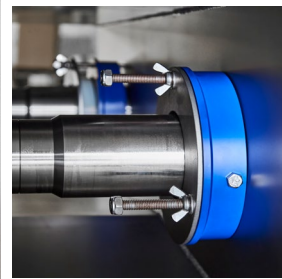
Electrical cabinets/operating panels, Allen Bradley or Siemens as standard.



Side panels for easy access to the interior of the machine.



Hygienic zones.



## MIXERS FROM 200 L - 12,000 L



scansteel foodtech® Twin Shaft Mixer,  
Standard TSM Series.

scansteel foodtech® mixer programme comprises the following types and sizes:

STANDARD MIXERS	
Twin Shaft Mixers	TSM - From 200 Litres – 12.000 Litres
Twin Shaft Mixer/Grinder	TSMG – Sizes 700/200 to 3250/300 Litres



# Mixers

## MIXERS FROM 200 L - 12,000 L



*Optional mirror polished paddle mixing wings.  
Twin Shaft Mixer Intermeshing, TSMI Series.*

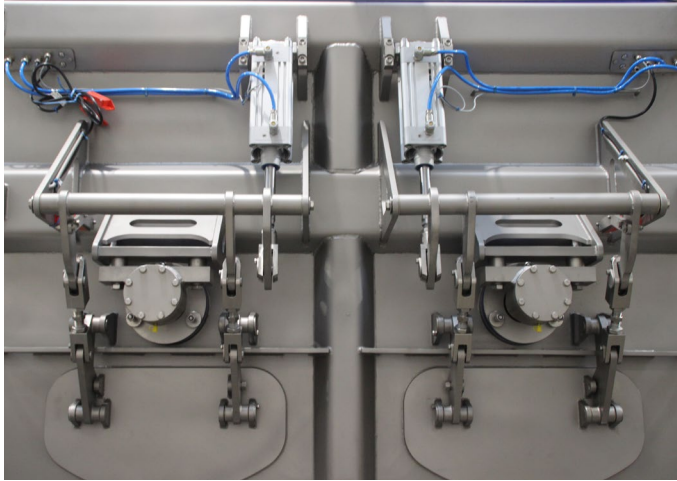


*Bomb door type discharge gate for intermeshing mixer, TSMI(V).*

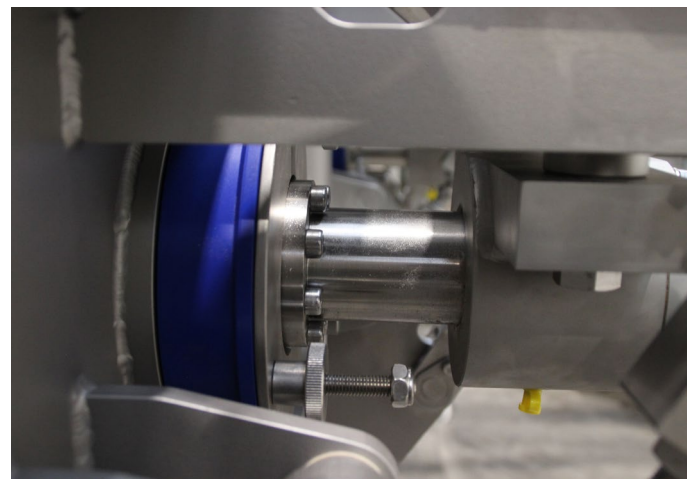


# Mixers

**Details of scansteel foodtech®  
Discharge Gate System**



**Details of scansteel foodtech®  
Heavy Duty Outrigger Shaft Seal System**



## Features and Optional Extras

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### FEATURES:

- Constructed in stainless steel AISI 304.
- Safety equipment for CE conformity.
- Low energy consumption.
- Ideal for frozen meat and fresh/frozen mixtures. A flexible and high-performance mixing is given with both a high peripheral wing speed and a gentle handling of the mentioned raw materials.
- Minimum product residues and cross-mixing of batches, also including fully separated and sealed hygienic zone preventing any possible cross contamination.
- Various lid configurations: rear or side hinged. Optional as pneumatically operated.
- Computerized design of mixing wings and mixer geometry combined with the programmable mixing action ensures optimum processing results for you.
- Low noise level.
- Mixer controls available in range from ordinary push button operated versions to advanced PLC controlled systems. All PLC systems are supplied with reliable and easy accessible finger-touch operator panel with digital read-out of all mixer functions. Make Allen Bradley.

## Features and Optional Extras

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### OPTIONAL EXTRAS:

- Dust lid without sealing.
- Grill lid.
- Plate lid with sealing.
- Weighing system on frame.
- Weighing system, floor mounted.
- Frame prepared for weighing system.
- Temperature sensor (incl. in CO<sub>2</sub> and steam) – PT100.
- CO<sub>2</sub> top injection system with snow horns incl. control and lid.
- CO<sub>2</sub> bottom injection system.
- N<sub>2</sub> top injection system.
- N<sub>2</sub> bottom injection system.
- Steam bottom injection system incl. nozzles.
- Water dosing system, automatic.
- Double jacket for heating/cooling and insulation (not pressurized).
- Polished mixing container inside meat product zone.
- Interlock for trolleys - photo cell.
- Inspection platform, various executions.
- Mixing wings optional as standard paddle or spiral wings. Standard and paddle wings to run either side-by-side or intermeshing.

# Our Global Agents & Distributors



**HIGHLIGHTED BLUE AREAS SHOW GEOGRAPHIC LOCATION OF scansteel foodtech® AGENTS AND DISTRIBUTORS.**





# Our Global Agents & Distributors



Jamie Culpitt  
Mobile: +61 432 605 627  
E-mail: jamie@focustrading.com.au  
Website: www.focustrading.com.au

Darryl Russ  
Mobile: +61 459 261 052  
E-mail: darryl@focustrading.com.au



Dmitriy Sadovskiy  
Mobile: +375 29 6394354  
E-mail: dir@steiner.by  
Website: www.steiner.by



Harry Jorissen  
Mobile: +31 (0) 6 11867762  
E-mail: harry@vertec.nl  
Website: www.vertec.nl



Antonio Carlos Filleti  
Mobile: +55 11 98331-0887  
E-mail: antonio.filleti@fimach.com.br  
Website: www.fimach.com.br



Aaron Chabino (Sales)  
Phone: +1 816-880-9321  
E-mail: achabino@scanamcorp.com  
Website: www.scanamcorp.com



Bjarne Hvolbøll  
Mobile: +45 20 31 38 65  
E-mail: bh@nemco.dk  
Website: www.nemco.dk



Mr. Pertti Laurila  
E-mail: pla@nemco.fi  
Website: www.nemco.fi

Bjarne Hvolbøll  
Mobile: +45 20 31 38 65  
E-mail: bh@nemco.dk



Laurent Castagnos  
Phone: +33 (0)6 72 217 663  
E-mail: l.castagnos@bfrsystems.com  
Website: www.bfrsystems.com

Vincent Lefebvre  
E-mail: v.lefebvre@bfrsystems.com

# Our Global Agents & Distributors



Barry France  
Mobile: +44 (0)776 696 5886  
E-mail: bf@selo.eu  
Website: www.selo.com

Chris Keenan  
Mobile: +44 (0)788 155 1420  
E-mail: ck@selo.eu



Raz Pessach  
Mobile: +972 (0) 52 6440 318  
E-mail: raz@pessach.net  
Website: www.pessach.net

Haim Rosenberg  
Mobile: +972 (0) 54 245 1152  
E-mail: haim@pessach.net



Andrea Lazzari  
Phone: +39 045 8350877  
E-mail: andrea@lazzarieuipment.com  
Website: www.lazzarieuipment.com



Jose Luis Malagon  
Phone: (044 81) 82 53 03 90  
E-mail: jmalagon@quendalfoodtech.com



Harry Jorissen  
Mobile: +31 (0) 6 11867762  
E-mail: harry@vertec.nl  
Website: www.vertec.nl



Sandie Hussey  
Telephone: +64 (07) 855 3633  
E-mail: sandie@foodmis.co.nz  
Website: www.foodmis.co.nz



Odd Breigutu  
Phone: +47 22 91 44 03  
E-mail: odd@bokken.no  
Website: www.bokken.no

Petter Breigutu  
Phone: +47 22 91 44 08  
E-mail: petter@bokken.no



Marcin Królicki (CEO)  
Mobile +48 601 150 997  
E-mail: m.królicki@premac.pl  
Website: www.premac.pl

Tomasz Mikołajczak  
Phone: +48 537 721 960  
Email: t.mikolajczak@premac.pl

# Our Global Agents & Distributors



Alexander Bobrow  
E-mail: aab@foodpromtech.ru  
Website: www.foodpromtech.ru

Alexey Grinchuk  
E-mail: ayg@foodpromtech.ru



Rodney Macer Wright  
Mobile: +27 (0) 11 466 0408  
E-mail: rodney@summitpros.co.za  
Website: www.summitpros.co.za



Javier Lopez  
Mobile: +34 667 669 556  
E-mail: javier@picsl.es  
Website: www.picsl.es



Peo Blomqvist  
Mobile: +46 (0)706 010 111  
E-mail: pb@nemco.se  
Website: www.nemco.se

Bjarne Hvolbøll  
Mobile: +45 20 31 38 65  
E-mail: bh@nemco.dk



Bahadır KABASAKAL  
Telephone: +90 532 737 19 29  
E-mail: bahadir@albateknik.com  
Website: www.albateknik.com



Olexiy B. Kolodchenko  
Mobile: +38 067 5061112  
E-mail: olexiy@steiner.com.ua  
Website: www.steiner.com.ua



Barry France  
Mobile: +44 (0)776 696 5886  
E-mail: bf@selo.eu  
Website: www.selo.com

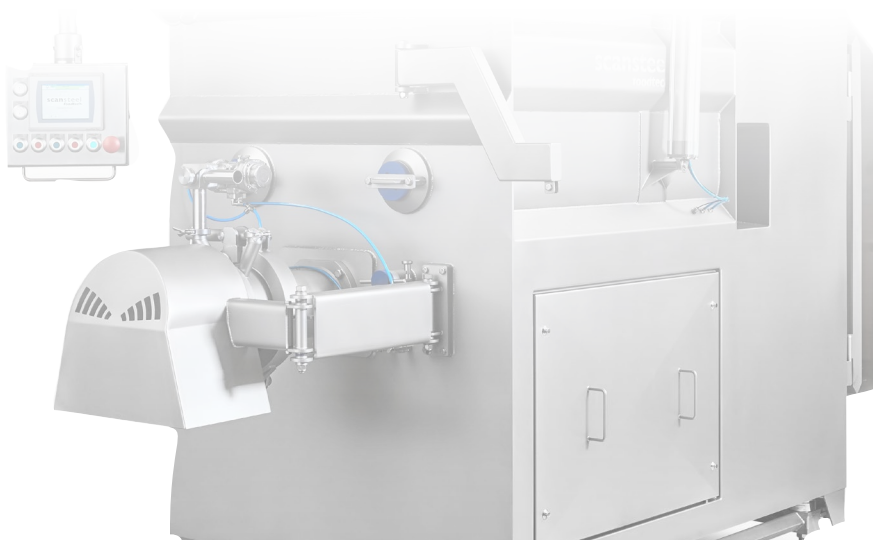
Chris Keenan  
Mobile: +44 (0)788 155 1420  
E-mail: ck@selo.eu



Aaron Chabino (Sales)  
Phone: +1 816-880-9321  
E-mail: achabino@scanamcorp.com  
Website: www.scanamcorp.com



10,450 m<sup>2</sup> factory in Denmark, Headquarters of: scansteel foodtech A/S & Koncept Tech ApS



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**scansteel foodtech A/S**

Industrivej 6  
4200 Slagelse  
Denmark

Phone: +45 7027 1410

Fax: +45 7027 1411

[www.scansteelfoodtech.com](http://www.scansteelfoodtech.com)