

ZETA Double arm mixer manufactured by **GRUBER HERMANOS, S. A.** are indicated in kneading process and/or mixing of pastes and/or dense products.

This kind of mixers are specially suitable for kneading and mixing process for the chemical, pharmaceutical, plastic and laboratorie industries.

The "Doble Z" kneading arms are built with a geometric studied producing an homogeneous mixing throughout the machine, allowing no dead zones.

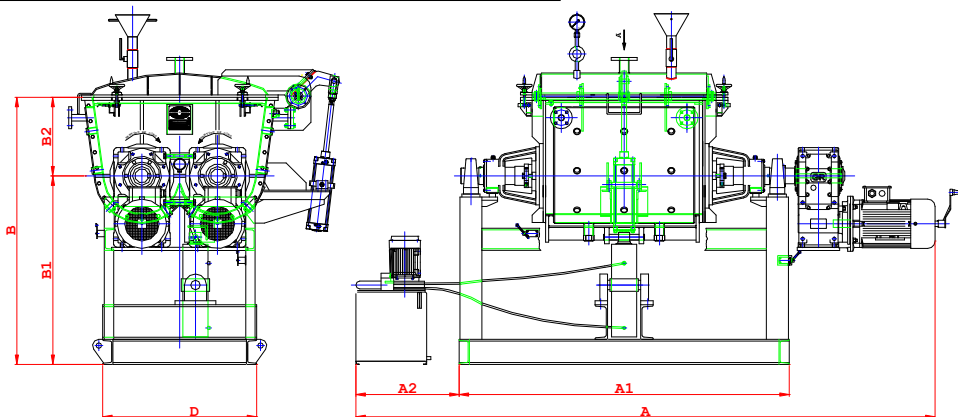
The double body is especially designed to optimize the process of kneading and working whole with the "Double Z" arms.

ejecuciones habituales:

- Heating jacket / circulation cooling water, steam or thermal oil;
- Special lid for vacuum processes;
- Made of Carbon steel, stainless steel, special steel...;
- Automatic or manual dumping;
- Please, contact us for further options.



Kneading machine ZETA 500, in stainless steel.



TIPO	CAPACIDAD (litros)			KW (HP)	rpm	A	A1	A2	B	B1	B2	C	D	PESO (Kg)
	TOTAL	MÁXIMA	MÍNIMA											
ZETA 80	110	80	40	3 – 5,5 (4 – 7,5)	52 – 70	1 600	980	500	600	300	280	500	480	320
ZETA 100	140	100	60	4 – 7,5 (5,5 – 10)	52 – 70	1 900	1 200	700	800	400	350	700	650	500
ZETA 170	220	170	90	10 – 15 (15 – 20)	40 – 52	2 290	1 400	890	1 050	600	450	920	840	810
ZETA 280	320	280	120	10 – 22 (15 – 30)	32 – 45	2 570	1 680	890	1 170	650	520	1 020	950	1 200
ZETA 500	530	420	200	15 – 30 (20 – 40)	30 – 40	2 760	1 870	890	1 330	870	560	1 280	1 200	1 780
ZETA 625	663	580	280	30 – 45 (40 – 60)	23 – 32	3 200	2 100	1 100	1 600	1 000	600	1 450	1 220	2 100
ZETA 850	850	650	340	30 – 75 (40 – 100)	25 – 60	3 500	2 400	1 100	1 600	1 000	600	1 450	1 220	2 600

*Medidas aproximadas en milímetros, sujetas a confirmación
** Para otras capacidades, consultar

GRUBER HERMANOS, S. A.

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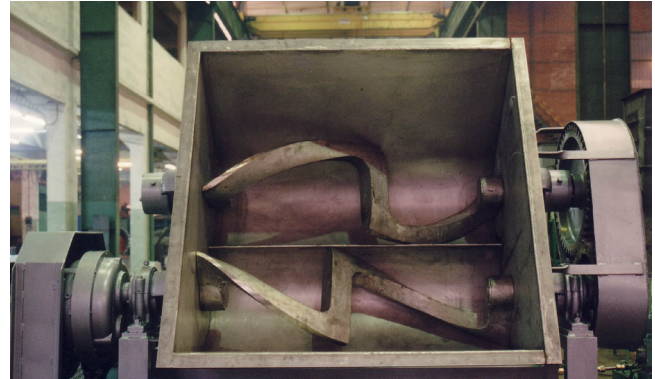
 ZETA 80/850-3 es
V.03.04

Operating rules

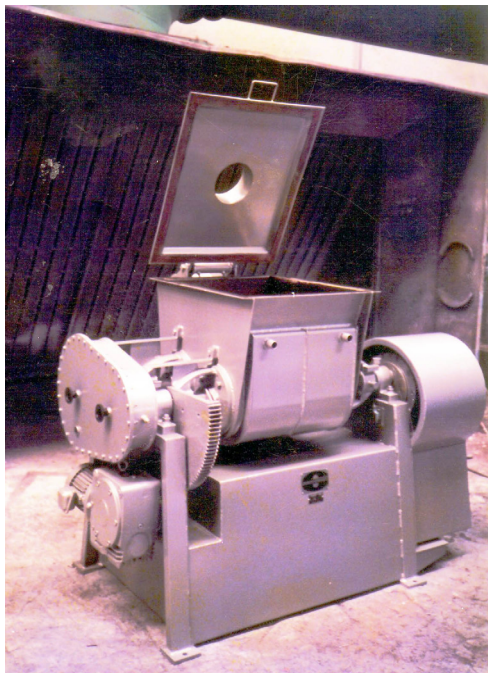
The product is loaded at the top of the machine. Once the loading is finished, "Doble Z" arms start spinning.

By effect to the arms rotating to different speeds and their geometry kneading process is produced. The kneading will be more intimate, the longer time in the machine.

After finishing the kneading process, the mixer swing on its shaft for easy emptying.



Detalle de los brazos "doble Z" en amasadora ZETA 850



Kneading machine ZETA 100, with heater body

This mixers are built with reinforced body to withstand the great effort incurred kneading high density products.

The wide charge entrance facilitates the work of cleaning work the inside of the equipments.

Discharge cycles of the mixer are simplified by using mechanical systems or hydraulic that facilitate and automate the process of loading/unloading.

The mechanical elements are oversized to obtain a stable operation, without adjustments and a long maintenance free life.

ejecuciones especiales:

- ✓ Special polished both inside and outside the body
- ✓ Reinforced construction to work under pressure or vacuum
- ✓ Heating and cooling by liquid circulation jacket or steam
- ✓ Special features on drawing or specification

GRUBER HERMANOS, S. A. Technical-Sales Department is at your disposal to answer all your questions or queries you may have about the processes of mixing and kneading, providing your experience to find the solution that fits your needs.

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