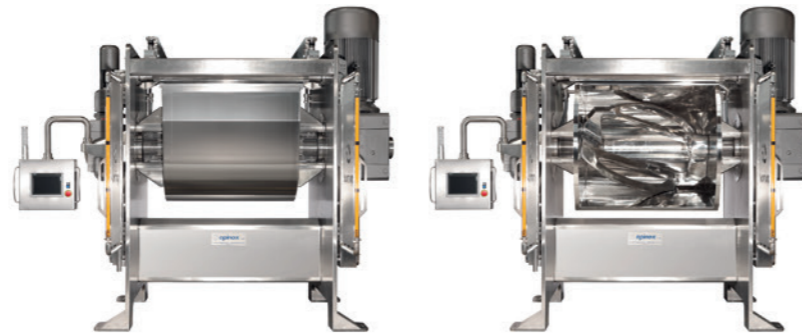


# THE NEW HYGIENIC SERIES by APINOX



## RMN SERIES



- Easy cleaning
- Internet connection
- Safety
- Performance
- Front and rear opening
- Mixing bowl capacity
- Production capacity from 150 to 1500 KG

### Certifications



### APINOX SRL

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### Laboratory mixers

Universal mixers dedicated to the mixing of tests and samplings. Laboratory mixers with sigma shaped arm, available with capacity from 1 to 10 litres. They are designed to process medium and high viscosity dough.



**خلاط مختبر**  
خلاط شامل مُخصص لخلط الاختبارات والعينات. تتوفر خلطات المختبر المزودة بذراع سيجما بسعات تتراوح من 1 إلى 10 لترا. إنها مصممة للعجان ذات اللزوجة المتوسطة والمرتفعة.



### Horizontal mixer

Apinox' mixer type "RM" is a high speed and high output batch mixer particularly suitable for hard biscuits (tp. Marie – Petit Beurre), soft biscuits, crackers, snacks and/or soft and delicate dough.

**ماكينة عجن أفقية**  
نموذج آر إم "RM" من أبينوكس هو عبارة عن ماكينة عجن عالية السرعة وعالية الإنتاجية مناسبة بشكل خاص لبسكويت الرقائق (مثل ماري وبيتي بور)، و بسكويت الغريبة، و بسكويت المقرمشات، والوجبات الخفيفة و/أو العجين الطري والرقيق.

Apinox offers a long experience in the design and production of mixers. Apinox was founded in 1981 by a small group of people who shared a great desire to work hard and a huge wealth of experience, which was the result of studies but above all of hard work. Over the years Apinox has grown continuously and constantly, not forgetting to invest, year after year, in new technologies that allowed the company to obtain a flexible staff. To date, Apinox has a staff of 50 people divided between Production Dept., Warehouse, Technical and Design Dept., Quality Control, Administration and Commercial Dept. Apinox is one of the most important manufacturers worldwide of mixers for the bakery, confectionery, chemical and pharmaceutical industries. The company supplies a wide range of mixers for biscuits, crackers, snacks, chewing gum, bubble

gum, gum base, toffee, broth cubes, pharmaceutical products, butyl sealants, mastics, putties, glues, colours and pigments, special lubricants. Apinox mixers are the result of years of experience both in the mixing techniques and in the level of technology used. The mixing arm, without a central shaft, has been designed to perform a rapid dispersion of all the ingredients and a controlled processing of the dough. The unloading of the dough can take place in wheeled tubs or on a conveyor belt/hopper. Apinox mixers are equipped with safety systems that guarantee the safety of the operators and comply with the regulations in force. All Apinox mixers are EC certified and upon request also ATEX, UL, CSA and HAZLOC certified.



**Industrial mixer with double sigma-shaped mixing arm**  
For the production of chewing gum and bubble gum.

**ماكينة عجن صناعية بذراع سيجما مزدوج**  
لإنتاج العلكة وعلكة الفقاعات



**Vertical mixer** This mixer has been specifically designed for the production of soda cracker, cream cracker, two phases fermented dough and delicate dough. Excellent qualitative products can be obtained with this mixer with high hour production capacity.

**ماكينة عجن عمودية** - تم تصميم ماكينة العجن هذه خصيصًا لإنتاج بسكويت المقرمشات الصودا، و بسكويت المقرمشات الكريمة، و العجين المُخمر على مرحلتين، و العجين الرقيق. يمكن الحصول على منتجات ذات جودة ممتازة مع هذه الماكينة ذات قدرة الإنتاج العالية لكل ساعة.

