



Z

Blade Range



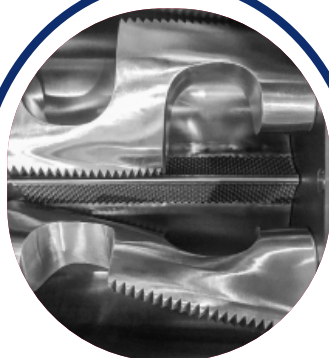
Tough mixing at its best



Experience unmatched **mixing**, **kneading** and **dispersion** excellence with Winkworth's world leading heavy-duty Z blade sigma range, proudly designed and manufactured in the UK. These versatile machines are engineered to meet the rigorous demands of various industries, including food, chemicals, pharmaceuticals, ceramics, metals, rubbers and plastics. Whether you're working with paste, powders, liquids, or gums, our Z blade machines have the ultimate solution for your processing needs.

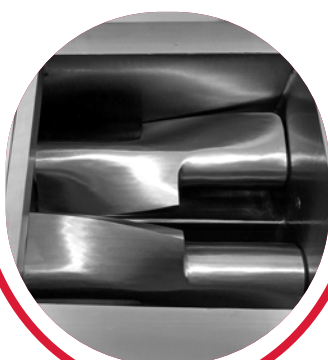
Key Features

- W** The twin blade design makes the Z blades highly efficient
- W** Full **stainless steel** construction throughout
- W** Food grade standard
- W** Split gland and housings for easy maintenance
- W** Push button or HMI touch screen control panel to allow easy operation of the machine
- W** All models conform to the "CE Mark" European Directives
- W** Hydraulic tilt or bottom discharge feature
- W** Hygienically constructed
- W** Engineered blade clearance
- W** Easy to operate
- W** Special lid designs
- W** Energy efficient drives with heater control



Serrated Blades

Masticator Blades



Z Blades

Dispersion Blades



Popular Applications



Adhesives



Protein Bar Mix



Metal Powders



Sugar Paste



Ceramic Paste for CIM



Chewing Gum



Silicone Rubber



Battery Paste



Rubbers



Toilet Rim Block



Sealants



Metal Compounds for MIM



Clays



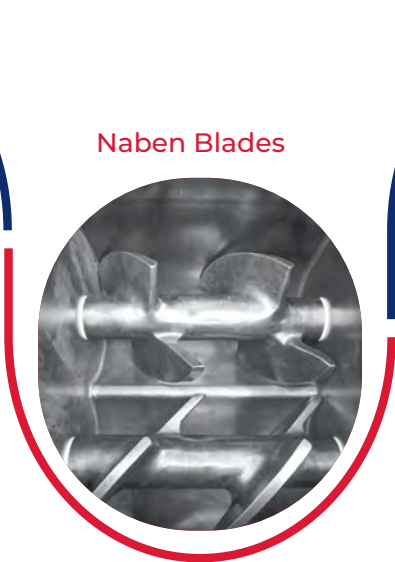
Pet Food



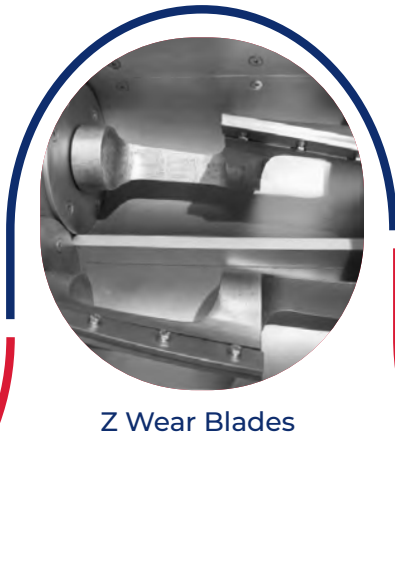
Recycled Building Material



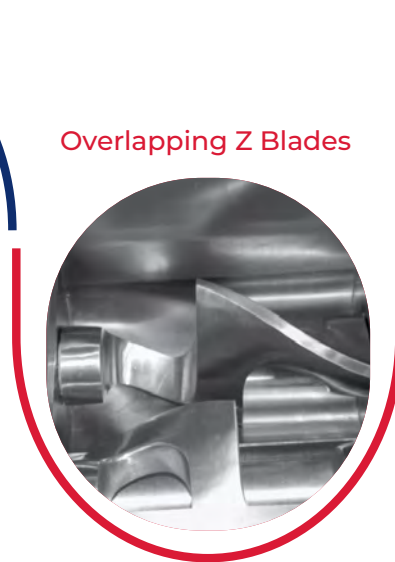
Wing Blades



Naben Blades



Z Wear Blades



Overlapping Z Blades

Features / Specifications

Winkworth tailors each Z blade mixer to your unique requirements. The accompanying choice chart, which applies to our entire Z series with working volumes ranging from 0.1 to 6000 litres, is a guide to help you develop the specification for your machine.

	Standard	Optional
Full stainless steel construction throughout	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Double trough shaped mixing chamber with twin Z-sigma blades	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Split gland housings for easy seal maintenance	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fully welded construction	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Manual tipping chamber (up to 10L)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Hydraulic tipping chamber (10 - 5000L)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
HMI control panel to allow easy operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Choice of blade arrangements (bakery, commercial or combined)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Easy clean end-plate (Up to 3L)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Custom blade designs including cored blades	<input type="checkbox"/>	<input type="radio"/>
Integrated rigid lid for automation	<input type="checkbox"/>	<input type="radio"/>
Bottom outlet discharge or flush fitting outlet valves	<input type="checkbox"/>	<input type="radio"/>
Heating and cooling jacket	<input type="checkbox"/>	<input type="radio"/>
Heavy duty models for stiffer products	<input type="checkbox"/>	<input type="radio"/>
Vacuum models for drying or de-aerating of the product	<input type="checkbox"/>	<input type="radio"/>
ATEX certified models	<input type="checkbox"/>	<input type="radio"/>
Variable speed drive	<input type="checkbox"/>	<input type="radio"/>
Liquid additions	<input type="checkbox"/>	<input type="radio"/>
Hardened steel, or high-grade stainless-steel contact parts <i>The interior and exterior of mixer can be polished, glass-beaded, or mill-finished. Custom steels and finishes with replaceable wear strips on blades and pan liners are available for more abrasive mixes</i>	<input type="checkbox"/>	<input type="radio"/>
Screw discharge models: see our ZX brochure separately	<input type="checkbox"/>	<input type="radio"/>

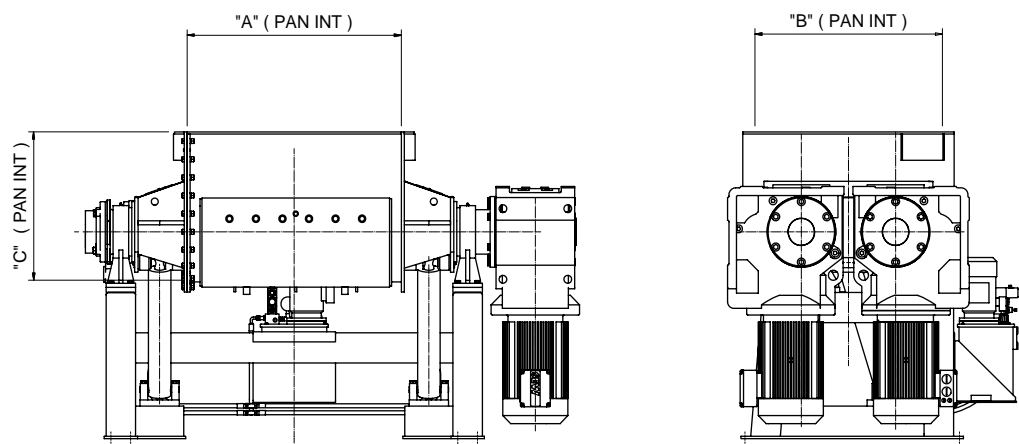
Standard Range

Model	Approx. Capacity (Litres)		Trough Dimensions (mm)			Typical Power (kW)
	Total	Working	Length (A)	Width (B)	Depth (C)	
Z01	0.2	0.1	50	62	67	1.1
Z025	0.5	0.25	80	100	90	1.1
Z05	1	0.5	95	140	110	1.1
Z1	1.95	1	140	138	108	1.1
Z2	2.75	2	130	190	150	1.1
Z3	5.3	3	200	192	148	1.1
Z7	12.1	7	254	250	203	2.2
Z10	20	10	280	280	240	2.2
Z20	35	20	360	360	310	3.0
Z35	52	35	410	408	356	6.0

Known as the **Laboratory Z Blade range** and is perfect for mixing, kneading and blending materials as part of the research and development process

Z75	133	75	540	540	510	4.0 - 11.0
Z150	260	150	700	700	597	7.5 - 22.0
Z200	335	200	737	787	657	11.0 - 30.0
Z250	403	250	887	787	657	11.0 - 30.0
Z450	670	450	1090	956	735	18.5 - 45.0
Z650	1050	650	1200	1175	835	22.0 - 45.0
Z850	1180	850	1350	1200	900	22.0 - 55.0
Z1450	1979	1465	1282	1600	1050	45.0 - 55.0
Z1800	2400	1800	1283	1600	1295	30.0 - 90.0

Larger Models - Available on Request



Gallery



Lab Z1



Special Z3 lid



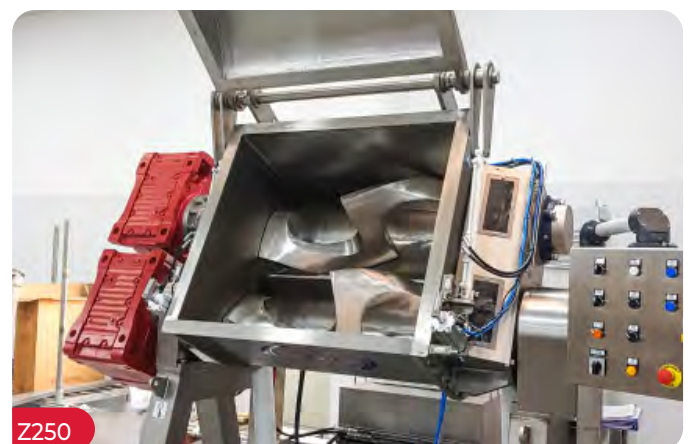
Lab Z10



Lab Z35



Z75



Z250



Z250 with Grid



Z450 On site

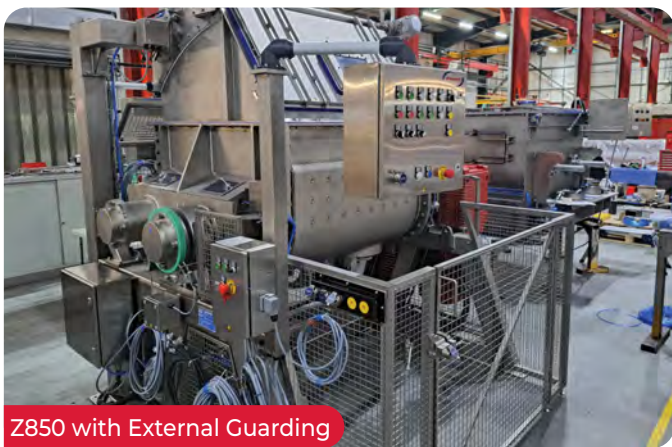
At Winkworth Machinery, we take pride in our commitment to creating exceptional, bespoke products tailored to your individual preferences. Every piece we craft is as unique as you are, and as such, we would like to make it clear that the images you see in this brochure are for representation purposes only.



Z650 with Bottom Discharge



Z650



Z850 with External Guarding



Z850 with cored blades



Z1450 with Bottom Discharge



Z1450



Z1800



Z2600

Mixing all ways



Services

W Design and Manufacture

W Delivery, Installation and Commissioning

W Mixing Test Centre and Mixer Hire

W Technical Support, Servicing and Repairs

Ready to turn your vision into reality? Contact us today to discuss your bespoke project.

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