



# Z

## Blade Range



*Tough mixing at its best*

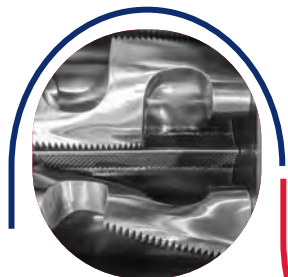


Experience unmatched **mixing**, **kneading** and **dispersion** excellence with Winkworth's world leading heavy-duty Z blade sigma range, proudly designed and manufactured in the UK. These versatile machines are engineered to meet the rigorous demands of various industries, including food, chemicals, 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

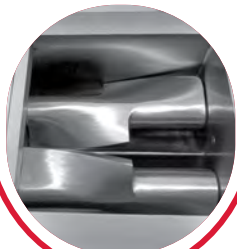
- W** The twin blade design makes the Z blades highly efficient
- W** Full **stainless steel** construction throughout
- W** Food grade standard
- W** Split gland and housings for easy maintenance
- W** Push button or HMI touch screen control panel to allow easy operation of the machine
- W** All models 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

## Popular Applications



Serrated Blades

Masticator Blades



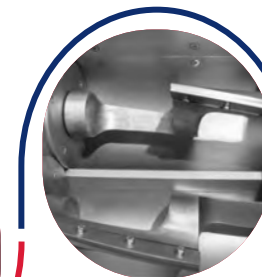
Z Blades

Dispersion Blades



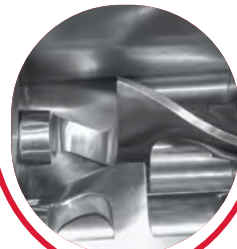
Wing Blades

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   | ✓        |          |
| Double trough shaped mixing chamber with twin Z-sigma blades   | ✓        |          |
| Split gland housings for easy seal maintenance   | ✓        |          |
| Fully welded construction  | ✓        |          |
| Manual tipping chamber (up to 10L)   | ✓        |          |
| Hydraulic tipping chamber (10 - 5000L)   | ✓        |          |
| HMI control panel to allow easy operation  | ✓        |          |
| Choice of blade arrangements (bakery, commercial or combined)  | ✓        |          |
| Easy clean end-plate (Up to 3L)  | ✓        |          |
| Custom blade designs including cored blades  |          | ○        |
| Integrated rigid lid for automation  |          | ○        |
| Bottom outlet discharge or flush fitting outlet valves   |          | ○        |
| Heating and cooling jacket   |          | ○        |
| Heavy duty models for stiffer products   |          | ○        |
| Vacuum models for drying or de-aerating of the product   |          | ○        |
| ATEX certified models  |          | ○        |
| Variable speed drive   |          | ○        |
| Liquid additions   |          | ○        |
| Hardened steel, or high-grade stainless-steel contact parts<br><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> |          | ○        |
| Screw discharge models: see our ZX brochure separately   |          | ○        |

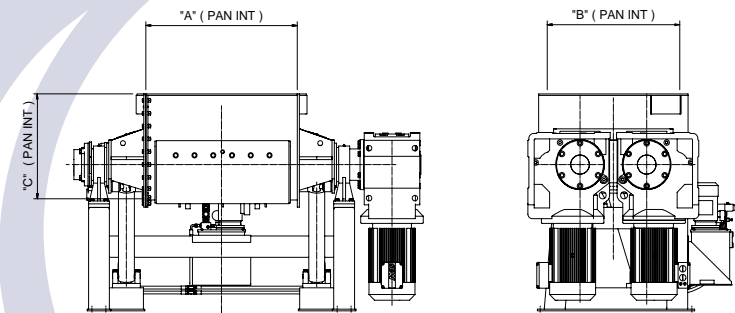
# Standard Range

| 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 |
| Z1600 | 2400 | 1600 | 1283 | 1600 | 1295 | 30.0 - 90.0 |

Larger Models - Available on Request





# Gallery



Lab Z1



Special Z3 lid



Lab Z10



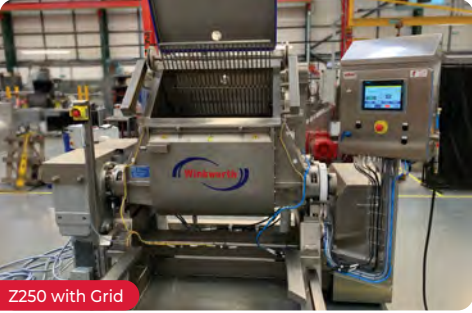
Lab Z35



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



## Services Offered

- 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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