

GENERAL APPLICATIONS						
VOLUME	AVG. LENGTH	AVG. WIDTH	AVG. HEIGHT	AVG. DRUM	AVG. POWER	AVG. WEIGHT
VSM 40	1300 mm	1300 mm	1500 mm	400 mm	0,75 kW	550 kg
VSM 80	1500 mm	1400 mm	1500 mm	500 mm	0,75 kW	700 kg
VSM 150	2100 mm	1500 mm	1700 mm	600 mm	0,75 kW	1100 kg
VSM 300	2800 mm	2100 mm	2100 mm	750 mm	2,2 kW	1900 kg
VSM 600	3200 mm	2100 mm	2400 mm	950 mm	4 kW	2900 kg
VSM 800	3400 mm	2200 mm	2500 mm	1050 mm	4 kW	3700 kg
VSM 1000	3800 mm	2300 mm	2900 mm	1100 mm	7,5 kW	5400 kg
VSM 1500	4000 mm	2500 mm	3000 mm	1350 mm	15 kW	5700 kg
VSM 2200	4200 mm	2500 mm	3000 mm	1500 mm	22 kW	6000 kg
VSM 2700	4200 mm	2500 mm	3000 mm	1500 mm	22 kW	6300 kg

HEATED APPLICATIONS						
VOLUME	AVG. LENGTH	AVG. WIDTH	AVG. HEIGHT	AVG. DRUM	AVG. POWER	AVG. WEIGHT
VSM 40	1500 mm	1300 mm	1500 mm	400 mm	0,75 kW	750 kg
VSM 80	1900 mm	1500 mm	1600 mm	500 mm	0,75 kW	1000 kg
VSM 150	2800 mm	1800 mm	2000 mm	600 mm	0,75 kW	1650 kg
VSM 300	2900 mm	2100 mm	2300 mm	750 mm	2,2 kW	2300 kg
VSM 600	3600 mm	2300 mm	2800 mm	950 mm	4 kW	4700 kg
VSM 800	3800 mm	2300 mm	2800 mm	1050 mm	4kW	5300 kg
VSM 1000	4100 mm	2300 mm	3050 mm	1100 mm	7,5 kW	6000 kg
VSM 1500	4200 mm	2500 mm	2950 mm	1350 mm	15 kW	6000 kg
VSM 2200	4400 mm	2500 mm	3000 mm	1500 mm	22 kW	6500 kg
VSM 2700	4400 mm	2500 mm	3000 mm	1500 mm	22 kW	6500 kg
Every machine is custom made. Sizes & weight may vary.						

GLASS GMBH & CO. KG

Your specialist for mixers, process plants and food machinery.
As a family business in its third generation, we stand for values such as durability and solidity, combined with flexibility, state-of-the-art technology and the highest standards of hygiene.

All our machines are custom made, so all our options are proposals based on more than 50 years of experience. If you need anything more or less, let's discuss and create your ideal solution.

Mixing means trying. You can always test run our machines with your own products in our Technikum. This is the easiest way to ensure that everything runs to your complete satisfaction. As a machine manufacturer producing in Germany, we provide a service and spare parts guarantee for the entire lifetime of your machine.



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Glass GmbH & Co. KG
Technical changes possible and to be expected, as every machine is custom made. September 2023.

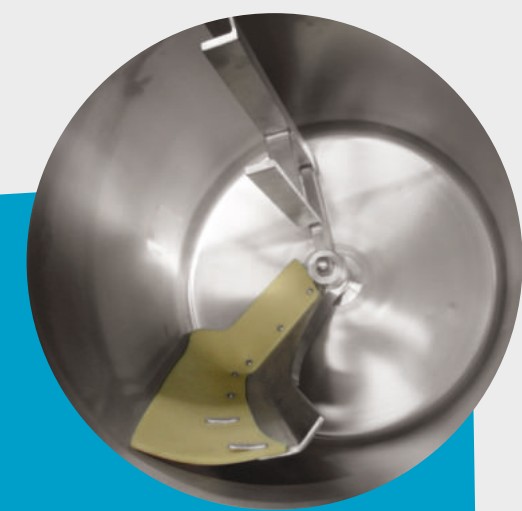
VSM, A VERY SLOW MIXER

EFFICIENT MIXING OF DELICATE PRODUCTS

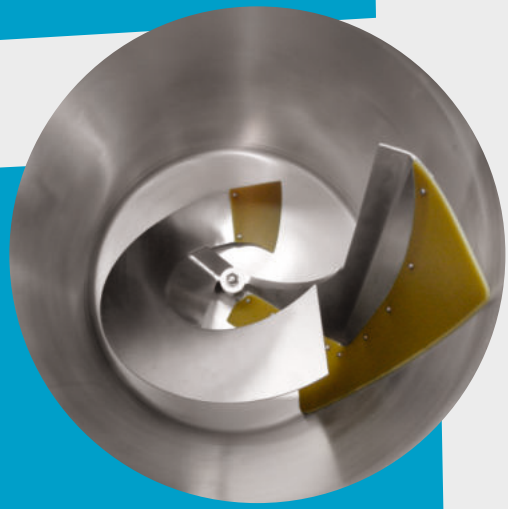
GLASS
MADE IN GERMANY

ADVANCED BATCH MIXING OF DELICATE PRODUCTS. MIX. MATCH. MAKE. MORE. MEET THE VSM.

Inside the drum:



Above: „Zweifingerarm mit Quetschblech“



Above: „Feinkostarm“

Above:
Different mixing arms for delicate products. These design features contribute to achieve your desired product characteristics and replicable quality. If necessary we find custom solutions for your product and process challenges and intensive by intensive testing together in our Technikum (demo center).

VSM? Our VSM is a very slow mixer that excels at mixing delicate products, that you would never want to put in a blender. Based on the design of a tumbler, it evolved over the years.

THE ART OF GENTLE MIXING

The VSM is more than your typical industrial tumbler. It's a gentle mixer designed for a variety of applications, from rehydrating plant-based foods, marinating meat, cooking delicate convenience products bringing the best out of the base ingredients.

Unlike intensive mixers, the VSM does not homogenize; instead, it maintains the integrity of your product structure while ensuring even distribution.

The VSM can be operated up to a filling level of 75%. The mixing tool enables efficient processing of the ingredients. The drum has the mixing equipment on the inside, and can be tilted to perfect the mixing position.

Even if the product sticks to the drum wall, it is removed by the tumbler's scraping arm. This ensures that the entire batch is fully mixed processed in the drum and the scraper ensures that all of the product is emptied out quickly and completely.

A MIXER, CUSTOM-MADE FOR YOUR PRODUCTION LINE

Cleaning effort and product waste is minimal. The drum wall of the mixer can be tempered during the production process. This ensures an ideal processing temperature and guarantees the highest quality of the finished product.

Temperature control capabilities: The VSM offers precise control of process conditions.

Maintain product quality and consistency, especially in heat-sensitive applications from the beginning. Let's find out together what works best for your process starting with the drum and heating/cooling features.

Live-steam injection: The system supports live-steam injection, enabling controlled heating or cooking of materials within the drum. Easily manage it with the operating system.

An integrated vacuum pump: makes processes such as drying, dehydration or deaeration, but also cooling and process optimization easy and enhances product stability and shelf life.

Added cooling facilities that allow controlled temperature reduction of processed products. Prevent overheating and preserve product attributes.

Available in:
40 / 80 / 150 / 300 /
600 / 1000 / 1500 /
2200 / 2700 Liter

Custom made in Germany.



Easy loading of batches with a custom fit solution, based on the flow of the production line by cart, as pictured above, with an automated dosing system, or simply by hand.

EASY PROCESS, HYGIENE & FOOD SAFETY

EVERYTHING AT A GLANCE:

Easy temperature control:
Double Jacket, Insulated Jacket, Direct Steam Injection

Easy Dosing:
Manual, Automated Dosing, Vacuum Dosing

Easy Emptying:
Manual, EasyClean Discharge, Butterfly Valve, Tilting

Perfect-fit Mixing Tools:
Custom-made mixing arms, to perfectly mix sensitive products

Machine Operation
Touch Screen, OPC UA interface, Process Pre-Programming, Advanced Process Recording

Individual Add-Ons:
Vacuum, Overpressure, Inspection Port, Internal Weighing System

Easy Hygiene:
Triple Seals, Hygiene Seals, Lid Scraper, Batch Process, Process Recording

LIQUIDS, PASTES, SOLIDS OR POWDER, THE VSM MIXES IT GENTLY:

The VSM is a universal slow mixer for sensitive or delicate products. The custom-designed mixing arms make it easy, no matter which state your product is in. It excels in warm and cold applications, preserving every ingredient while ensuring a complete mix.



Left: 150L mixer with manual lid.