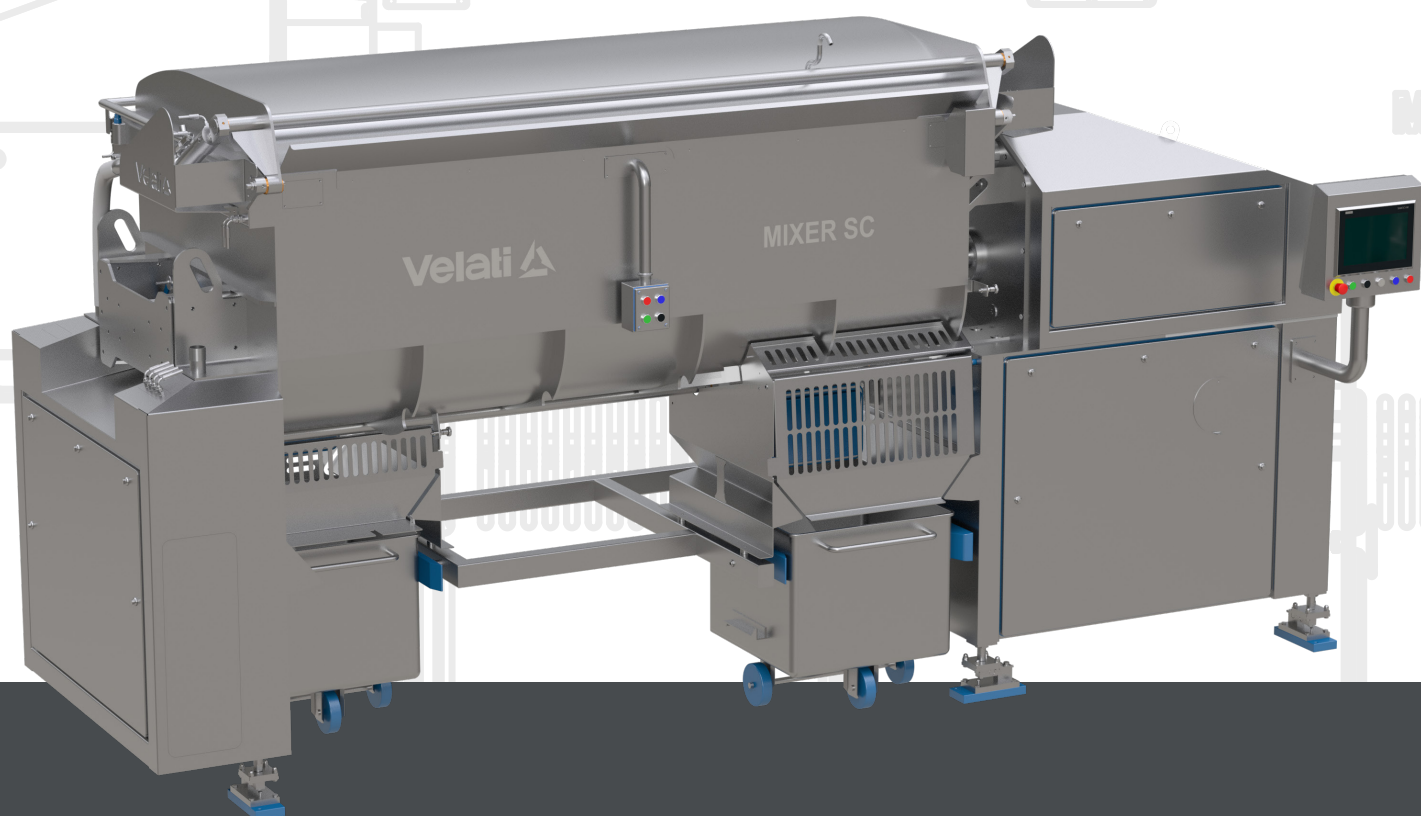


Mixer With Unloading by Hatches **SC**



Velati mixers with unloading by hatches - entirely made of stainless steel and with materials suitable for contact with food according to the MOCA standard and Hygienic Design principles - are designed to produce quality cured products, particularly sausages, salami, and mortadella.

Consisting of a double cradle mixing tank equipped with two intersecting paddle shafts of equal shape and size, machines are available as standard in the capacities 1100, 1500, 2000, 2500, 3000 and 4000 liters. Other capacities are available on request. Tank covers, vacuum, and CO₂ and N₂ injection are available as options.

After a careful mixing of the components, the product is discharged through two new generation hatches with compass opening placed on the bottom of the tank of both two cradles. The system allows to unload both on wagons and on belts (available on request).

All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

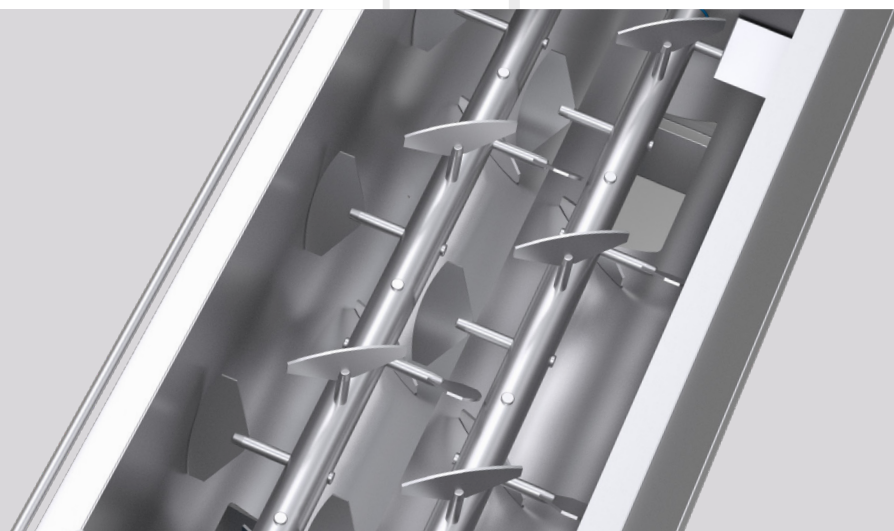
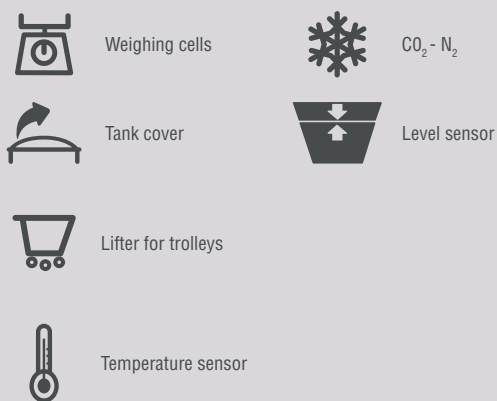
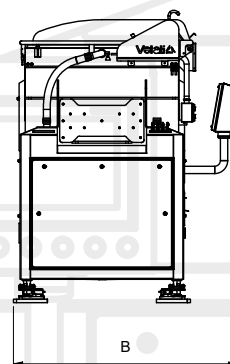
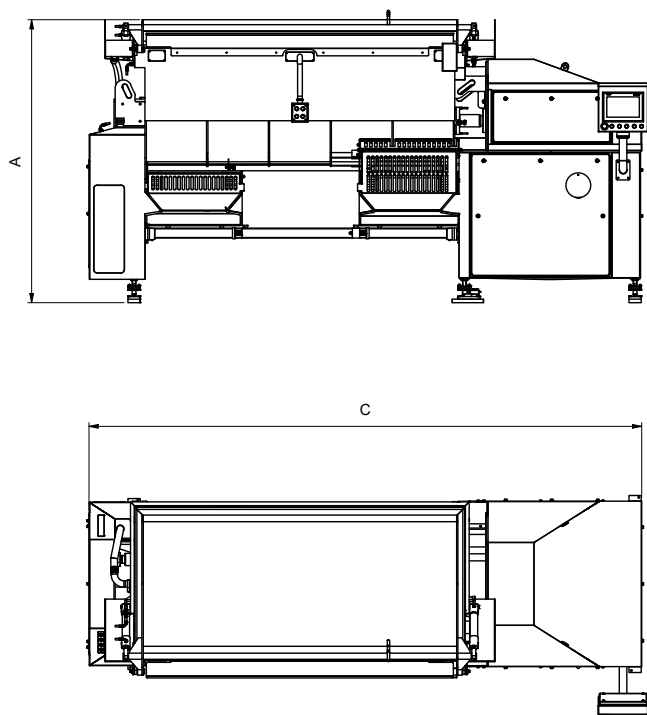
Mixer SC

TECHNICAL SPECIFICATIONS

| MODEL | | MIXER SC | | | |
|-------------------------|----|----------|------|------|------|
| Tank capacity | l | 1100 | 1500 | 2000 | 2500 |
| Mixing motor power | kW | 2*5,5 | 22 | 22 | 22 |
| Overall installed power | kW | 11 | 22 | 22 | 22 |

| MODEL | | MIXER SC | | | |
|---------------|----|----------|------|------|------|
| Tank capacity | l | 1100 | 1500 | 2000 | 2500 |
| Dimension | A | mm | 2900 | 3750 | 5100 |
| | B | mm | 1650 | 2150 | 2650 |
| | C | mm | 950 | 2000 | 3050 |
| Weight | kg | 2000 | 2350 | 2850 | 3500 |

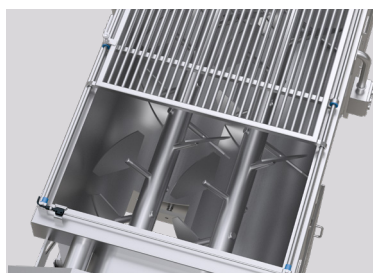
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Optional protection grids



Foot hygienic design

