

# Frontal Unloading Mixer **SF**



Velati frontal unloading mixers – entirely made in stainless steel and with materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design – are designed for the production of 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 available on request. Tank covers, vacuum systems, and CO2 or N2 injection are available as an option.

Frontal unloading of the material by means of a worm on the bottom of the tank, making it ideal for integration into automatic production lines.

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.

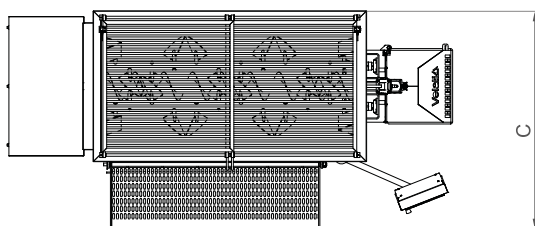
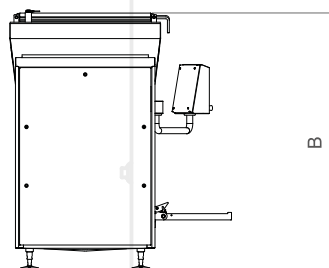
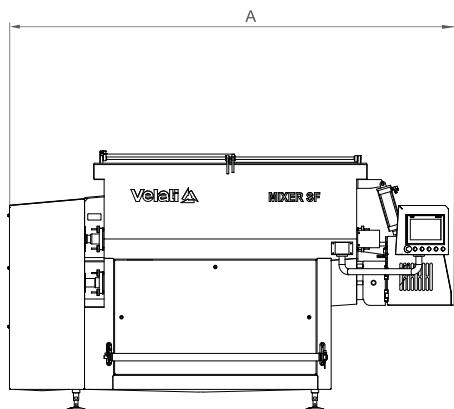
# Mixer SF

# TECHNICAL SPECIFICATIONS

MODEL		MIXER SF		
Tank capacity	l	1100	1500	2000
Mixing motor power	kW	2*5,5	22	22
Worm motor power	kW	4	7,5	7,5
Overall installed power	kW	15	29,5	29,5

MODEL		MIXER SF		
Tank capacity	l	1100	1500	2000
Dimension	A	mm	3600	4450
	B	mm	2100	2150
	C	mm	1800	2250
Weight	kg	2000	2500	2700

\*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.



Weighing cells



CO<sub>2</sub> - N<sub>2</sub>



Tank cover



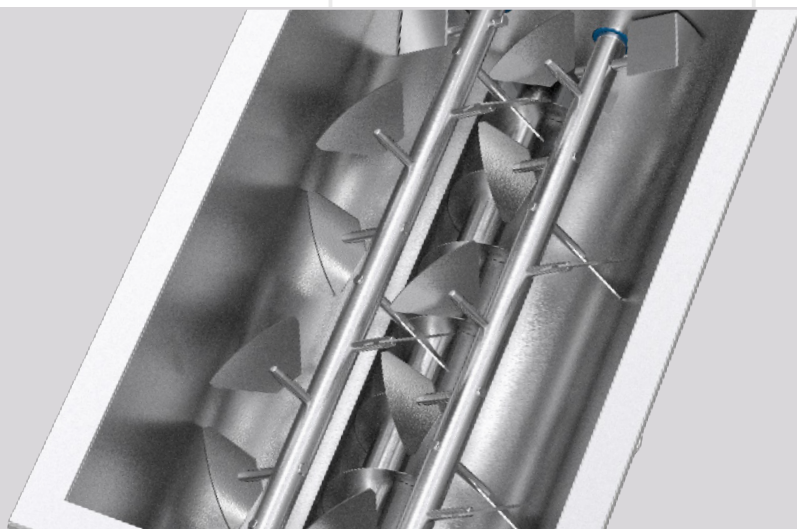
Level sensor



Lifter for trolleys



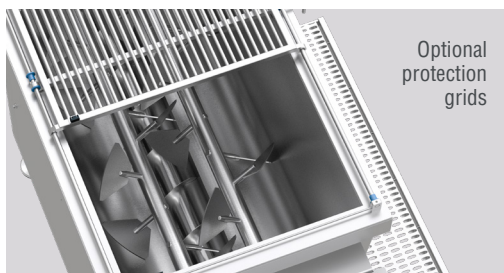
Temperature sensor



Touch screen control panel



Optional protection grids



Foot hygienic design

