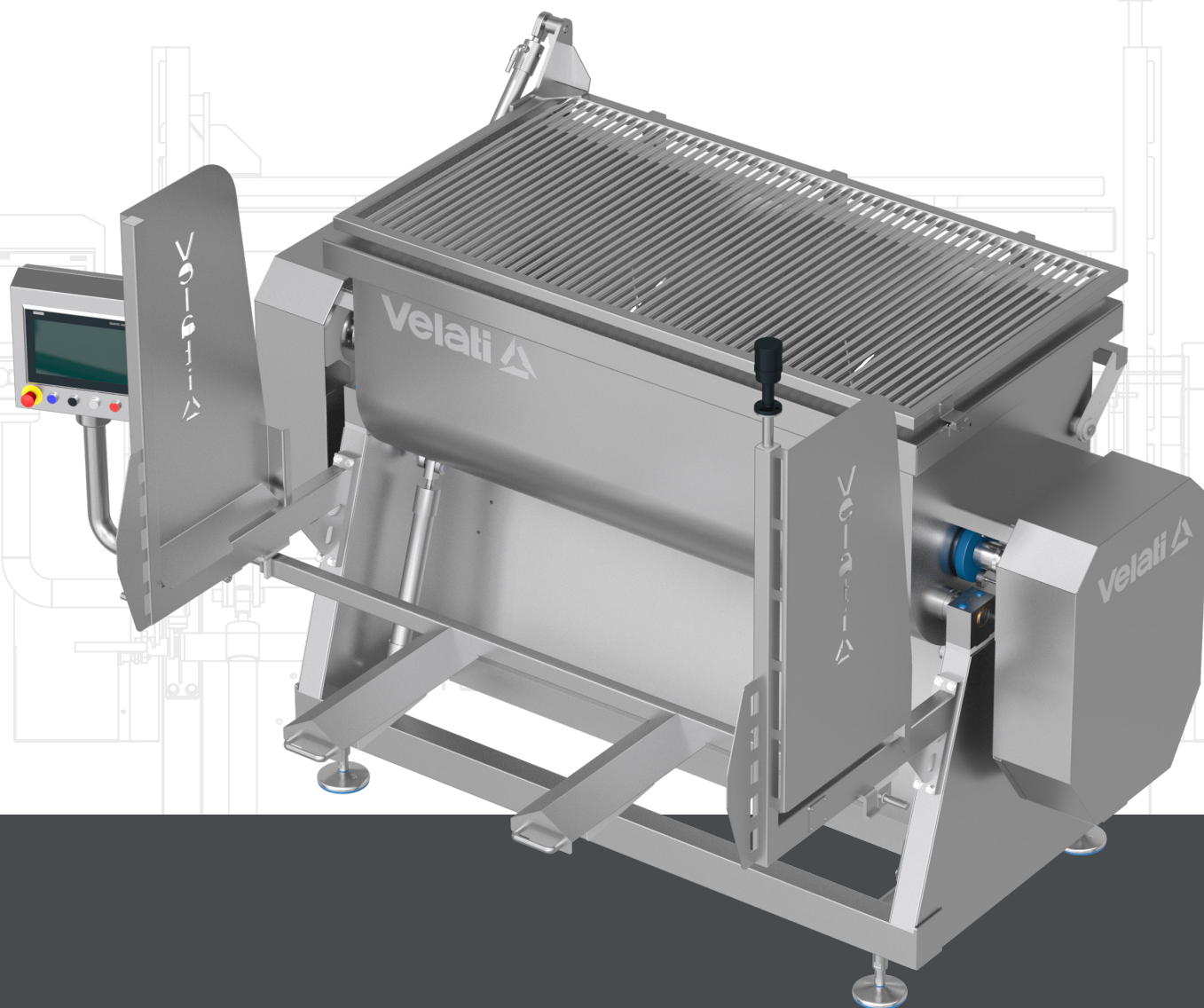


Tilting Tank Mixer VR



Velati tilting tank mixers – entirely made in stainless steel and with materials suitable for contact with foodstuffs, pursuant MOCA regulations and Hygienic Design principles – are designed for the production of quality cured products, particularly sausages, salami and mortadella.

Consisting of a strong base to which is hinged the mixing tank with double cradle equipped with two intersecting blades of equal shape and size, machines are available as standard in capacities 300, 500, 700 and 1100 liters. Tank covers, vacuum systems, and CO₂ or N₂ injection are available as an option. The tank is hydraulically tilted, allowing the discharge in two or more cars (available on request), ensuring the complete emptying, as well as a simple and quick washing.

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.

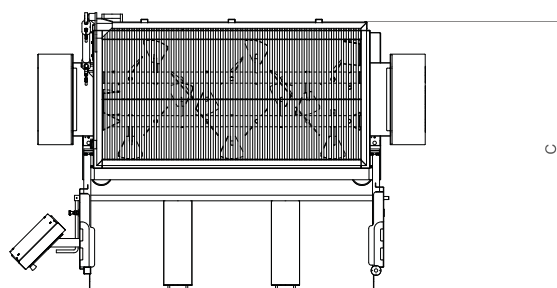
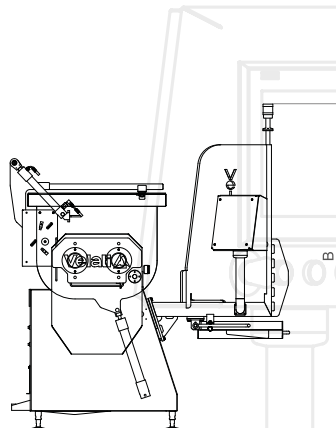
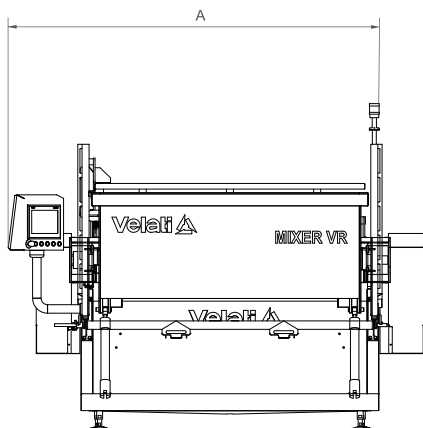
Mixer VR

TECHNICAL SPECIFICATIONS

MODEL		TILTING TANK MIXER VR			
Tank capacity	l	300	500	700	1100
Mixing motor power	kW	3	5,5	5,5	2* 5,5
Hydraulic motor power	kW	1	1,5	1,5	1,5
Overall installed power	kW	4	7	7	12,5

MODEL		TILTING TANK MIXER VR			
Tank capacity	l	300	500	700	1100
Dimension	A	mm	2050	2165	2685
	B	mm	1850	2050	2250
	C	mm	900	1975	3050
Weight		kg	950	1200	1450

*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



CO₂ - N₂



Tank cover



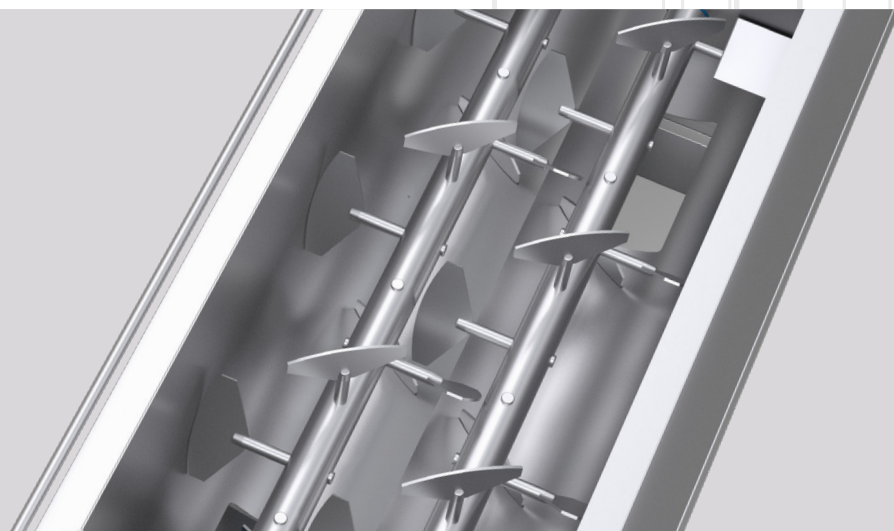
Level sensor



Lifter for trolleys



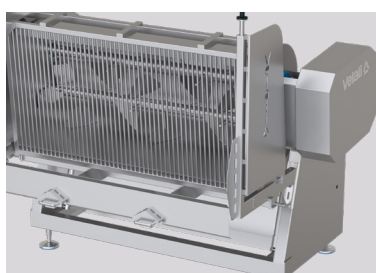
Temperature sensor



Touch screen control panel



Discharge position



Foot hygienic design

