

# BLENDERS



Velati Blenders - entirely made of stainless steel and materials suitable for contact with foodstuff, pursuant to MOCA regulations and Hygienic Design principles - have been designed - to act as a buffer between the processing stages, ensuring that the meat remains in constant motion to keep the quality level of the product.

They are manufactured with a double cradle mixing tank equipped with two non-intersecting paddle shafts of equal shape and size, machines are available as standard in the capacities 1500, 2000, 2500 and 3000 liters. Other capacities available on request.

The frontal unload of the material, through a worm placed on the bottom of the tank, makes them ideal for integration within 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.

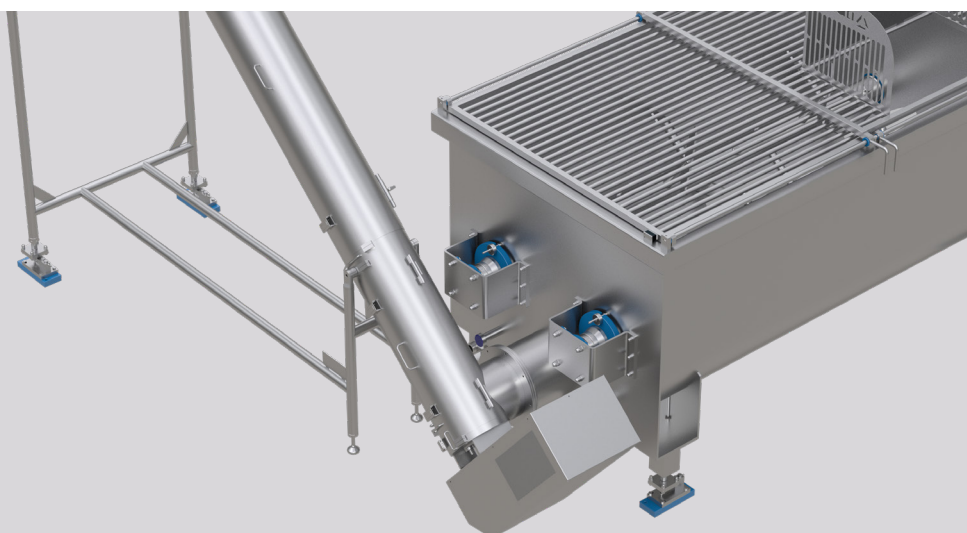
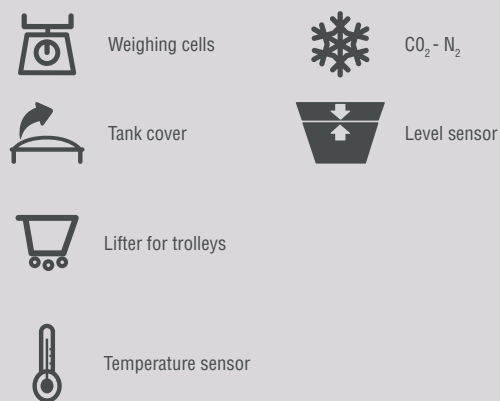
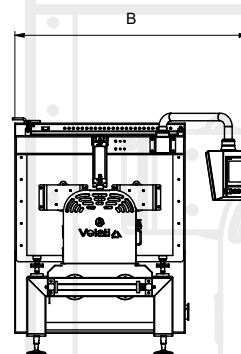
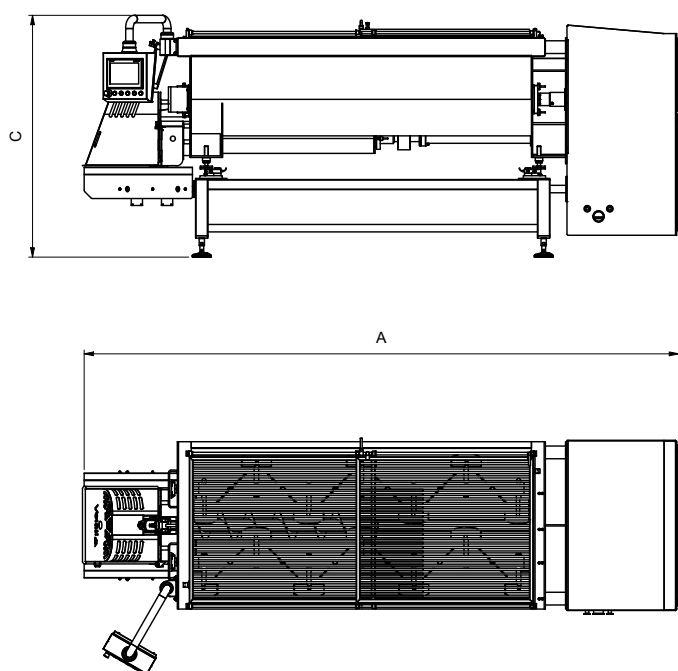
# Blenders

# TECHNICAL SPECIFICATIONS

MODEL		BLENDER		
Tank Capacity	l	1500	2000	3000
Shafts power motor	kW	2*7,5	15	2*11
Worm motor power	kW	5,5		7,5
Over installed power	kW	20,5	21	29,5

MODEL		BLENDER		
Tank capacity	l	1500	2000	3000
Dimensions	A	mm	3750	4650
	B	mm	1850	2300
	C	mm	1300	1550
Weight		kg	1950	2400

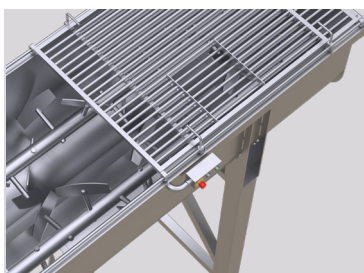
\*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Sliding grids to protect the premixing tank



Foot hygienic design

