

Fat Heating and **WASHING MACHINE**



Velati's Fat Heating and Washing machine – entirely built in stainless steel and with materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design – has been developed for washing fat, a necessary process to produce mortadella.

The cubed fat is placed inside one or more cylindrical tanks, depending on the capacity of 1250 or 2500 liters, in which it is first heated and then washed.

Subsequently, a filter with a rotating perforated bottom is used for rinsing and draining the fat. The automatic operation of the Fat Heating and Washing machine allows a high-quality product by minimizing the weight loss of the fat, without damaging the product and avoiding its crushing. 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.

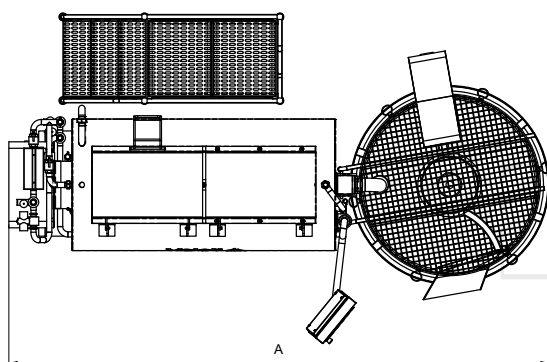
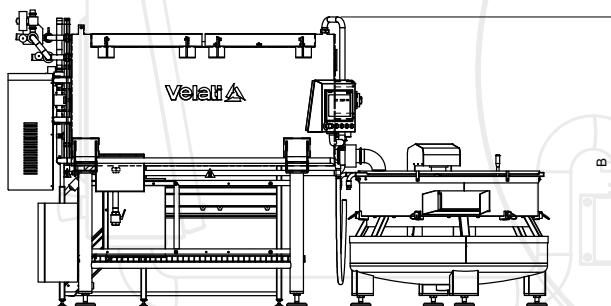
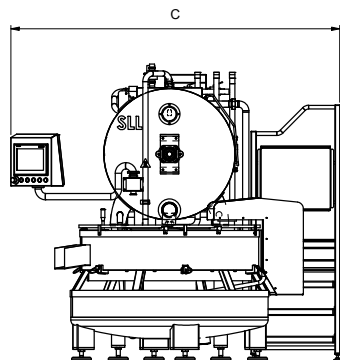
Fat Heating

TECHNICAL SPECIFICATIONS

MODEL		FAT HEATING AND WASHING MACHINE	
Tank capacity	l	1250	2*1250
Hourly capacity	t/h	1	2
Rotating drum diameter Ø	mm	1400	1800
Overall installed power	kW	3,5	7

MODEL		FAT HEATING AND WASHING MACHINE	
Tank capacity	l	1250	2*1250
Dimension	A	mm	4100
	B	mm	2250
	C	mm	2200
Weight		kg	1400
			2500

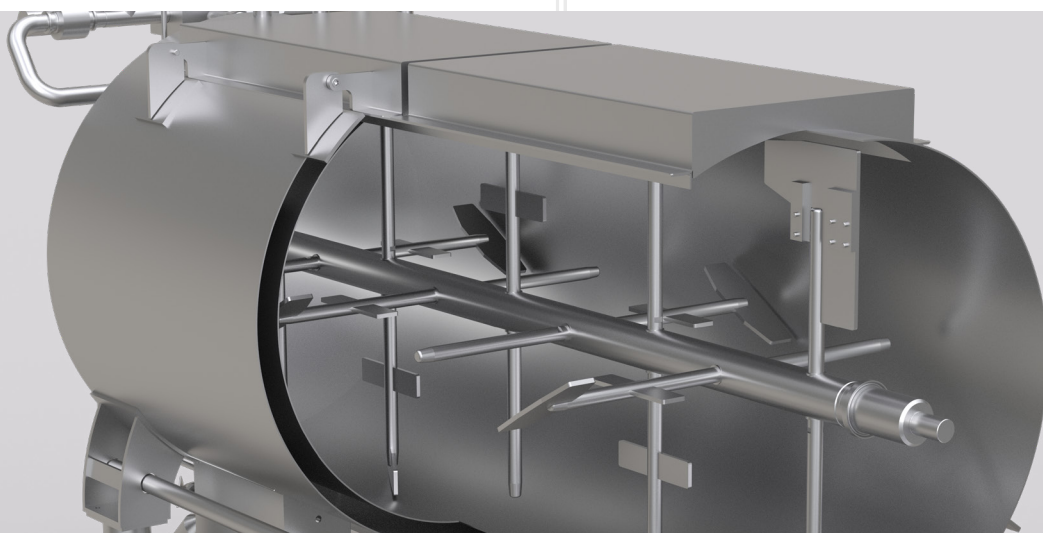
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Lifter for trolleys



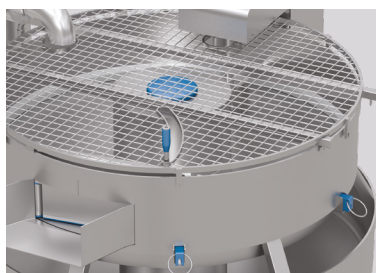
Temperature sensor



Touch screen control panel



Tank



Foot hygienic design

