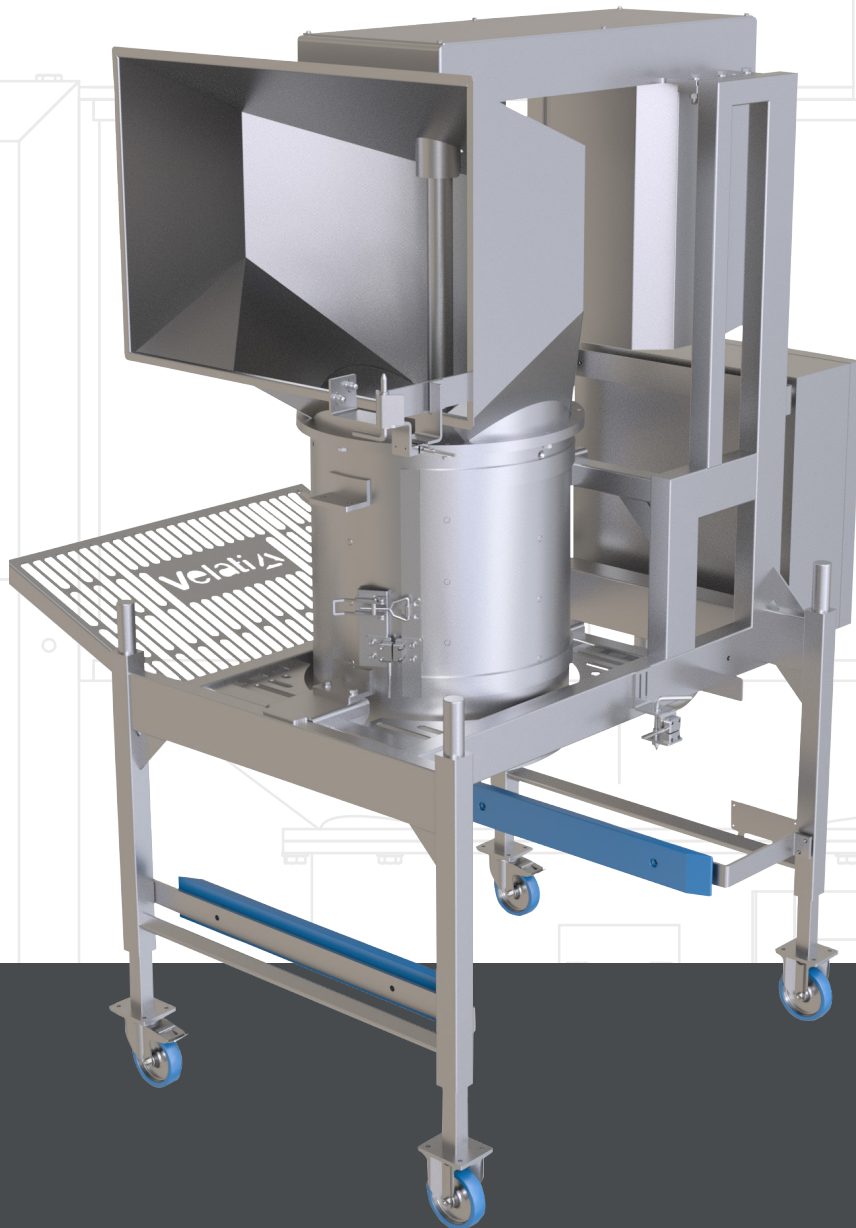


SPREADING Machine



Velati spreading machines – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design – have been designed to ensure a perfectly homogeneous product. Velati' spreader are used to separate fat and lean parts thus creating a uniform mix that improves the aesthetics of the product and decreases the mixing and seasoning phases.

Ideally positioned between the grinder and the mixer, the spreader, which is continuously fed by a conveyor belt by means of a system of fixed and rotating pegs, opens the ground product by creating a continuous bed on the conveyor belt, improving the distribution of fat in the lean part.

Velati spreader is available in a vertical stand-alone version, or in a flag version, installed directly on the mouth of grinders.

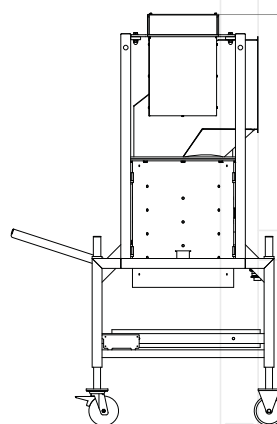
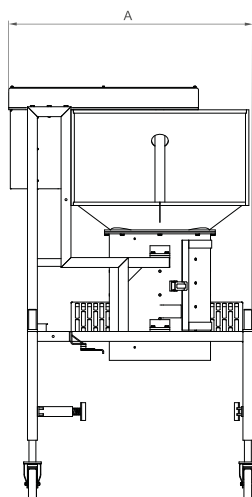
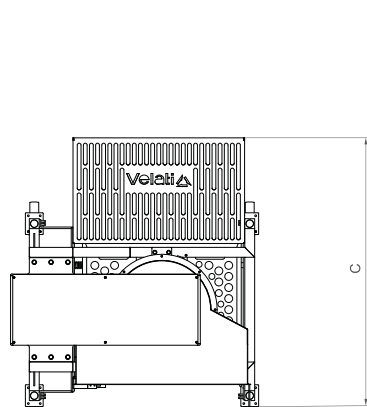
All Velati machines can be supplied as single machines, in new automated production lines or in existing lines.

Spreading Machine

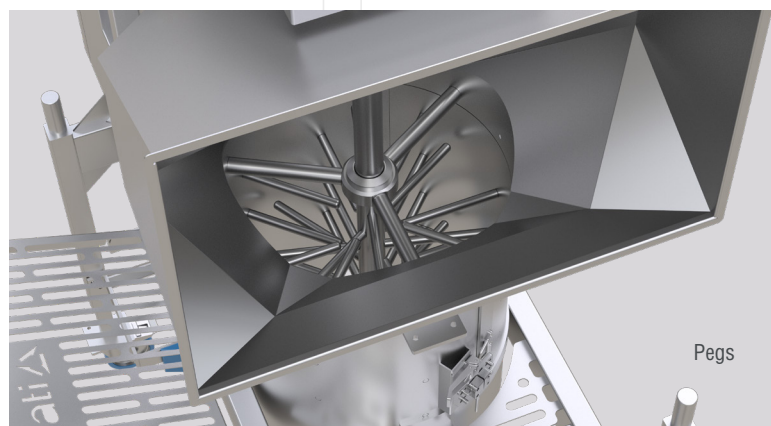
MODEL		SPREADING MACHINE
Installed power	kW	4

*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.

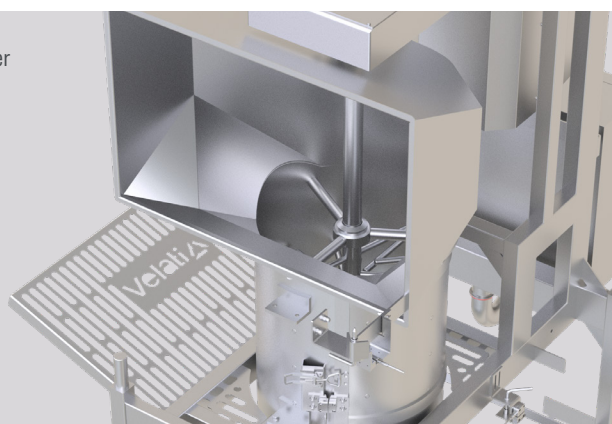
MODEL			SPREADING MACHINE
Dimension	A	mm	1250
	B	mm	2100
	C	mm	1350
Weight		kg	400



Spreader on wheel



Pegs



Inside spreader



Spreader on the outlet mouth