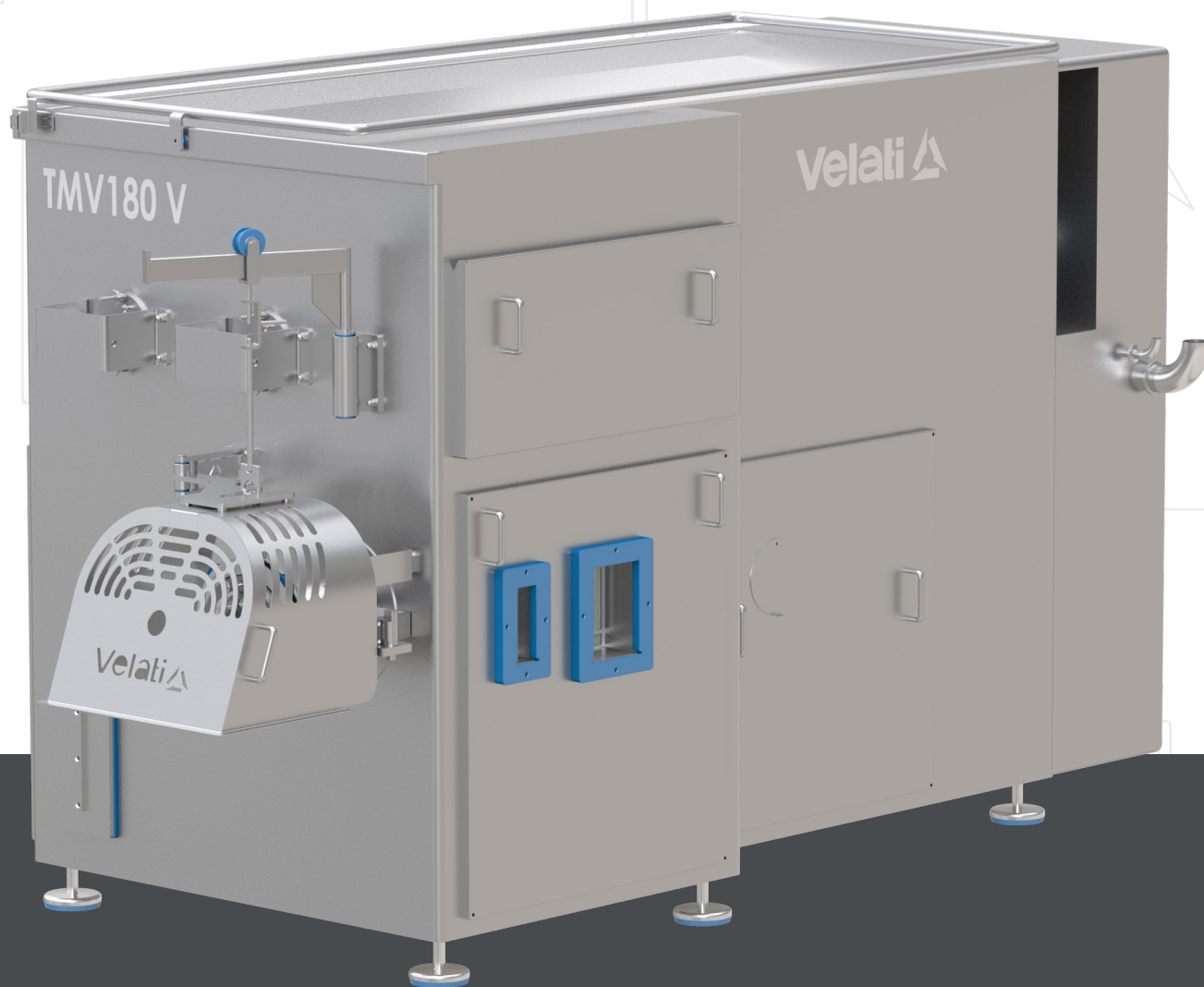


Angular Grinder TMV180V



Velati angular grinders TMV180V – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant MOCA regulations and Hygienic Design – have been designed to process fresh meat for medium and large industries.

They are equipped with a mixing tank with two paddle shafts with a capacity of 1000 liters.

The grinding worm presents an angular feed with continuous adjustment of feeding worm speed.

The joint motion of the two worms and their perpendicular axes allows a continuous and uniform flow of the material to be ground.

Grinding worm and knife speed can be either fixed or adjustable, ensuring a final product with higher quality standards.

Vacuum is applied to the working mouth to improve the final structure of the mixture.

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.

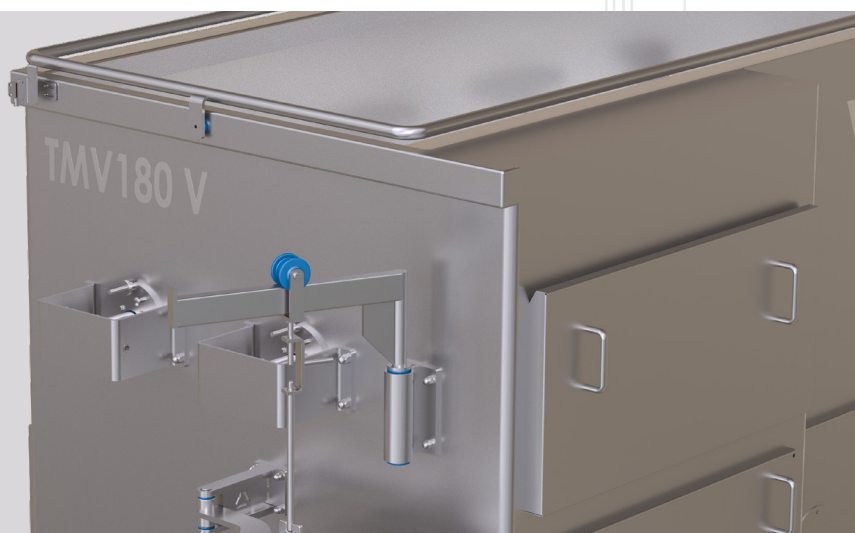
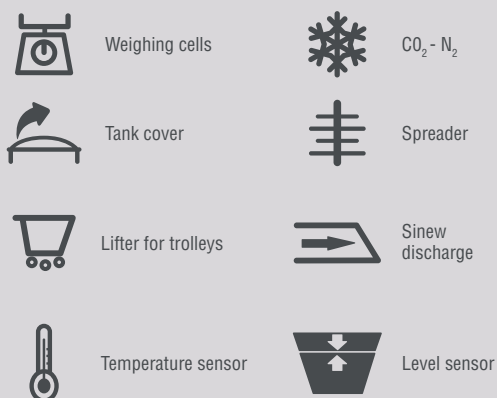
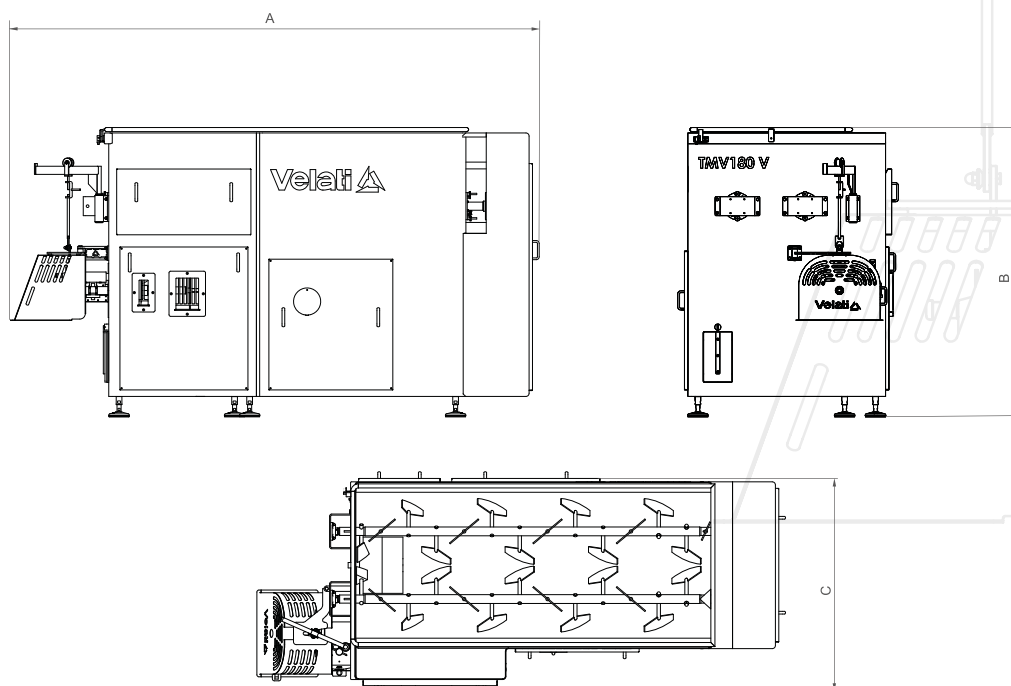
Angular Grinder

TECHNICAL SPECIFICATIONS

MODEL		ANGULAR GRINDER TMV180V
Plates Ø	mm	5
Tank capacity	l	2000
Hourly capacity	t/h	5
Grinding motor power	kW	15
Mixing motor power	kW	2*3
ASPO motor power	kW	1,1
Feeding worm power	kW	1,5

MODEL		ANGULAR GRINDER TMV180V	
Plates Ø		mm	180
Hopper capacity		l	2000
Dimension	A	mm	3850
	B	mm	2150
	C	mm	1500
Weight		kg	3000

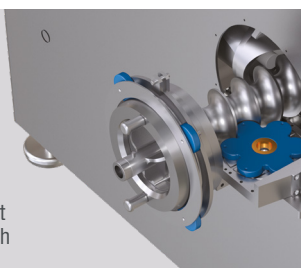
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Outlet month



Worm-plate knives

