

Grinders TA6 - TA



Velati grinders type TA6 and TA – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design – have been designed to process fresh, chilled and frozen meat for small, medium industry, maintaining the same processing characteristics of raw materials.

Both TA6 and TM6 models, by means of specific setups, can be provide with two different speeds on the feeding worm, while the knives speed in any case remains the same.

They are equipped with a hopper with paddle feeder and the outlet mouths range is from 130 mm to 220 mm in diameter.

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 pr as part of existing lines.

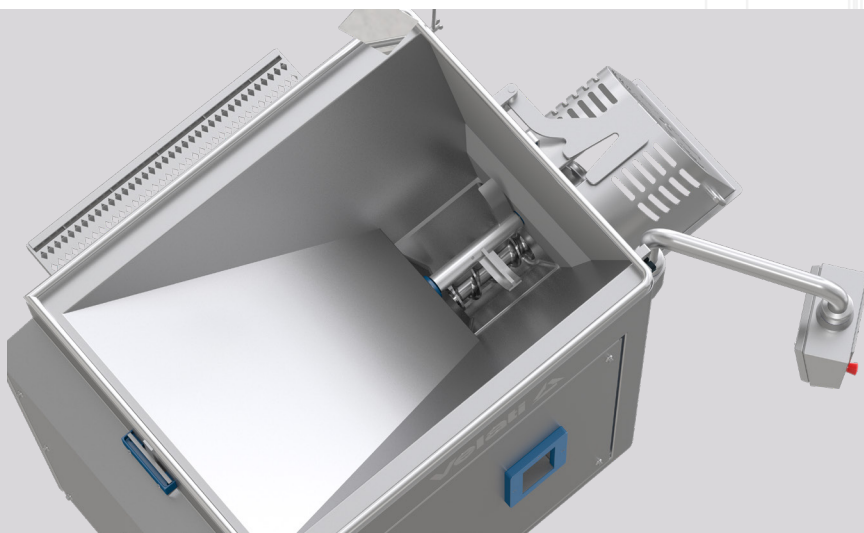
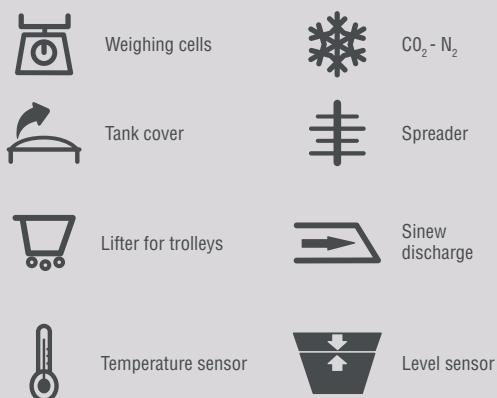
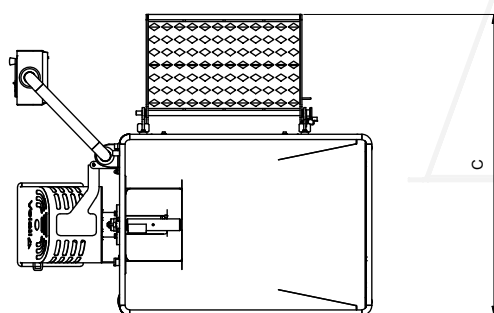
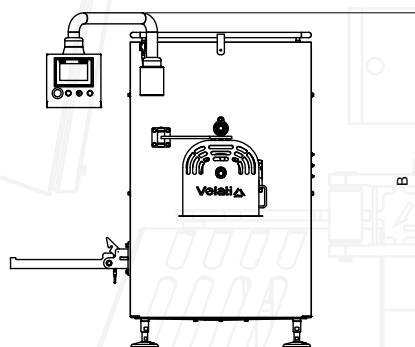
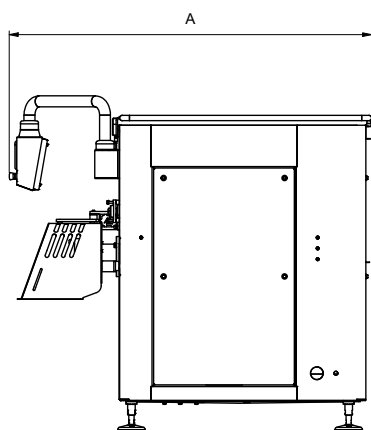
Grinders TA6-TA

TECHNICAL SPECIFICATIONS

MODEL		TA6		TA		
Version		130	150	150	180	220
Hourly production	t/h	1,5/2,5		2/4	2,5/5	3,5/7
Grinding motor power	kW	15		22	30	37
Temperature range	°C	-3°C / +3°C		-4°C / +3°C	-6°C / +3°C	

MODEL		TA6		TA		
Plates Ø	mm	130	150	150	180	220
Tank capacity	l	280		410		
Dimensions	A	mm	1800		2300	
	B	mm	1700		1900	
	C	mm	1000		1200	
Weight	kg	1180		1350		1500

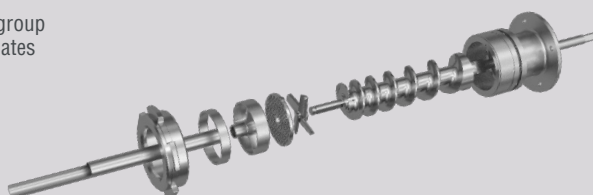
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Worm group knife-plates



Foot hygienic design

