

Grinder Refiner **TAM**



The Velati TAM grinder refiners – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design principles – have been specifically studied for mortadella production.

The available versions are equipped with 55, 110 and 132 kW motors respectively, are suitable for medium or big production.

The five knives and plates allows to reach a grain size of the processed product less than 1 mm.

The 55 kW version is supplied with a 1000 liter premixing tank, while in the 110 and 132 kW versions is supplied with a 1500 liter premixing tank. Other capacities are available on request.

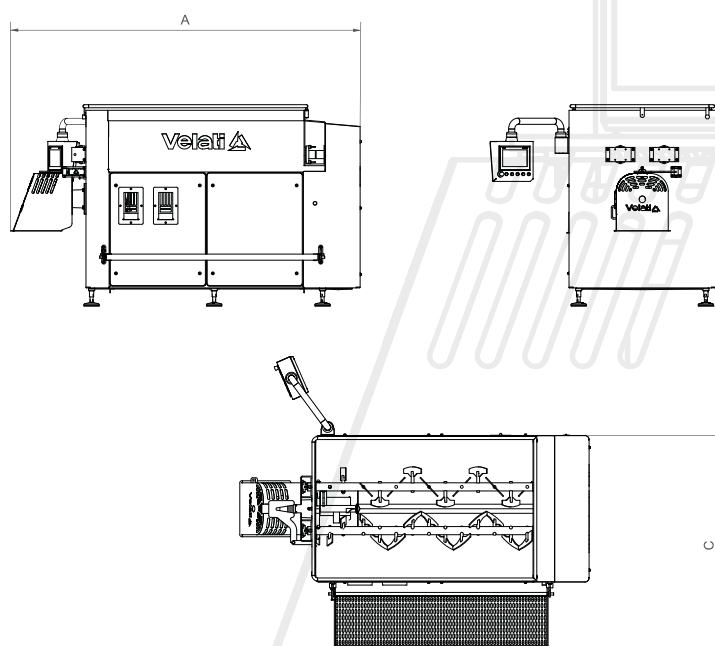
All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

Grinder TAM

MODEL		GRINDER REFINER TAM		
Plates Ø	mm	180	180	220
Tank capacity	l	1000	1500	
Hourly production	t/h	1,8	3,6	4
Breaker motor power	kW	55	110	132
Mixing motor power	kW	2*3		
Overall installed power	kW	61	117,5	139,5

MODEL		GRINDER REFINER TAM	
Tank capacity	l	1000	1500
Dimensions	A	mm	3400
	B	mm	1950
	C	mm	1200
Weight	kg	2200	3800

*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.



Weighing cells



Level sensor



Sinew discharge



Lifter for trolleys



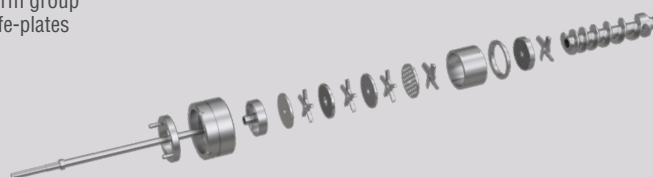
Temperature sensor



Touch screen control panel



Worm group knife-plates



Foot hygienic design

