

Grinder Breakers **THOR 220/250**



Velati grinder breakers type THOR 220/250 – entirely made of stainless steel and materials suitable for contact with foodstuff, pursuant to MOCA regulations and Hygienic Design principles – have been designed to process fresh, chilled, and frozen meats up to -20°C for medium and large industries. THOR types 220/250 are equipped with a 550 lt hopper and two screws, one for grinding and the other for breaking.

Raw materials are processed by the first worm that crushes the frozen meat blocks or transfers the fresh meat without smelling it directly to the next phase.

After the first step, the roughed ground product reaches the grinding worm which feeds the cutting mouth having a diameter of 220 or 250 mm.

Grinder worm is controlled by inverter, and it has a variable speed, the breaking one instead has a fixed speed.

Thanks to the specific transmission performed by Velati, knives rotate with a fixed speed even if higher than the feeding worm. Through a specific optional setup it is possible to get a same rotation speed for both knives and feeding worm. The minimum achievable grain size 3 mm, while the maximum achievable one with grinding plates is up to 7 t/h.

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.

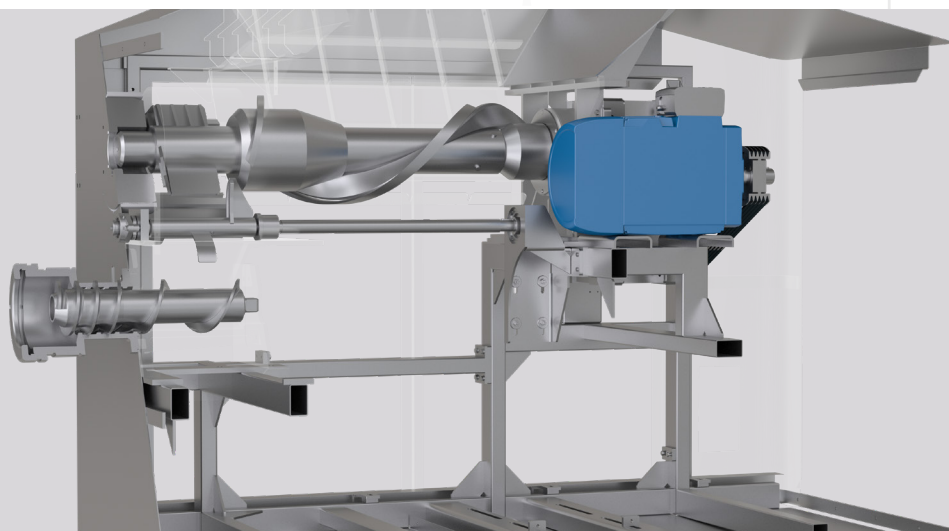
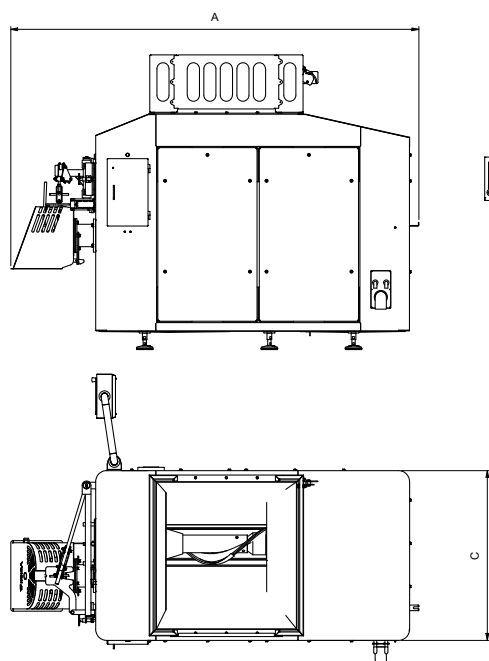
Grinder THOR 220-250

TECHNICAL SPECIFICATIONS

MODEL	Thor 220	Thor 250
Version	220	250
Hopper capacity	l	550
Hourly capacity	t/h	2,2 - 6,9
Breaker motor power	kW	18,5
Grinding motor power	kW	55
Feeding motor paddles power	kW	1,5
Frozen blocks dimensions	mm	600x400x200
Temperature range	°C	- 20°C / + 4°C

MODEL	Thor 220	Thor 250
Plates Ø	mm	220
Hopper capacity	l	550
Dimension	A	mm
	B	mm
	C	mm
Weight	kg	4600

*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



Sinew discharge



Level sensor

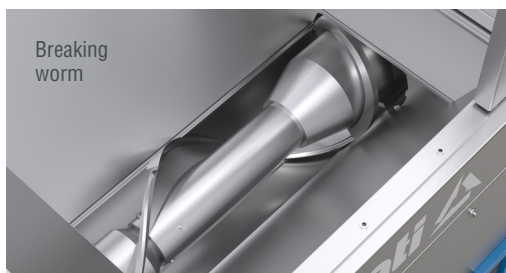


Temperature sensor

Touch screen control panel



Breaking worm



Foot hygienic design

