

Grinders

TM-TMR-TMV



Grinders TM, TMR and TMV – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design principles – have been designed to process fresh, chilled, and frozen meat for medium and large industries.

The TM models, through specific setups, can have two different speeds on the feed worm, while the speed of the knives in any case remains the same.

The TMR and TMV models, on the other hand, have variable speed, with the possibility of changing the speed both on the feed worm as well as on the knives, to guarantee a final product having higher quality standards.

They are equipped with a mixing tank with two paddle shafts and are available in three different sizes: 1000, 1500 and 2000 liters, while the outlet months vary from 150 mm up to 220 mm in diameter.

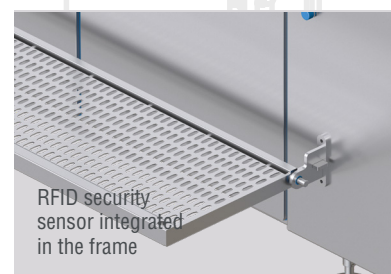
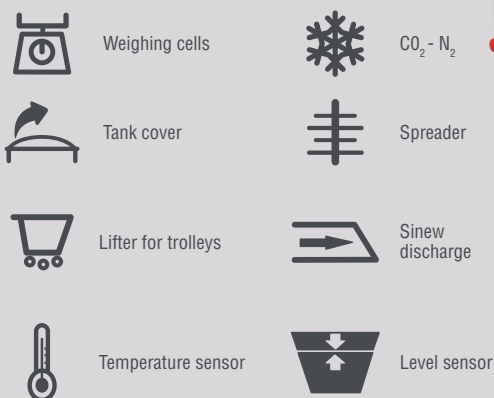
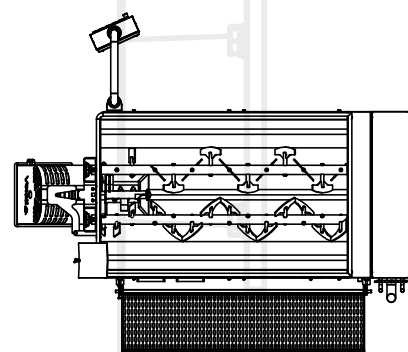
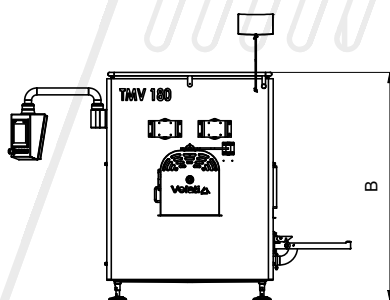
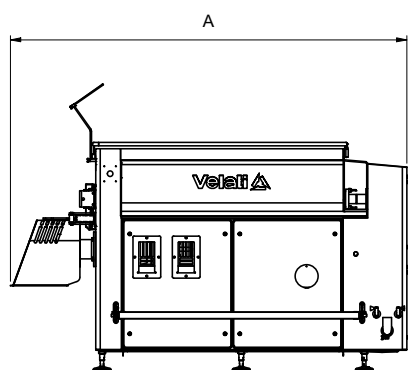
All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines pr as part of existing lines.

TM - TMR - TMV

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Model	Outlet mouth diameter	Premixing tank capacity											
		1000 l				1500 l				2000 l			
		Grinding motor power	Mixing motor power	Hourly capacity	Weight	Grinding motor power	Mixing motor power	Hourly capacity	Weight	Grinding motor power	Mixing motor power	Hourly capacity	Weight
	mm	kW	kW	t/h	kg	kW	kW	t/h	kg	kW	kW	t/h	kg
TM	150	22	2*3	2/4	2200								
	180	30		2,5/5		30	2*3	2,5/5	2500	30	2*4	2,5/5	2600
	220	37		3,5/7,5		37		3,5/7,5	2700	37		3,5/7,5	2800
TMR	180	30		2/5	2800	30		2/5	3100	30		2/5	3200
	220	37		3/7,5	3000	37		3/7,5	3300	37		3/7,5	3400
TMV	180	22+22		2/5	2800	22+22		2/5	3100	22+22		2/5	3200
	220	30+22		3/7,5	3000	30+22		3/7,5	3300	30+22		3/7,5	3400

Dimension	A	mm	3400	3900	2150
	B	mm	1950	2050	2150
	C	mm		1450	

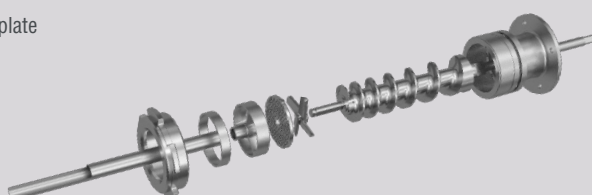
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Worm-plate knives



Foot hygienic design

