

Triple Head Grinder



Triple head grinder 3T, which is ideal for mortadella production, is made of stainless steel and materials suitable for contact with food stuffs, pursuant to MOCA regulations and Hygienic Design.

The meat is loaded, by means of conveyor or lifter device trolleys (optional accessories), into the premixing tank which has a capacity of 1000 liters and is equipped with two paddles shafts.

The raw materials, once pre-mixed, are ground in the grinding mouth that has 190 diameter and typically 14 mm plate.

The rough ground products loads for drop the feed hopper of the two refining mouths, and the filling level is monitored by a specific sensor.

Two vertical paddle shafts and a pneumatic deflection system allow the homogenous feeding months both having 180 mm diameter.

The final grain size of 0.8/0.9 mm is achieved thanks to a specific sequence of plates and knives.

The product is then unloaded onto trolleys or conveyor belts (available as an option).

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.

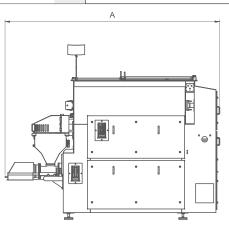


CHNICAL SPECIFICATIONS

MODEL			TRIPLE HEAD GRINDER 3T
Dimension	А	mm	3700
	В	mm	2950
	С	mm	1600
Veight		kg	6200

^{*}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.





TRIPLE HEAD GRINDER 3T

190 + 2*180

1000

3,2

37

2* 55

2* 3

2* 0,37

MODEL

mm

t/h

kW

kW

kW

kW

Plates/whisk Ø

Tank capacity

Hourly capacity

Breaker motor

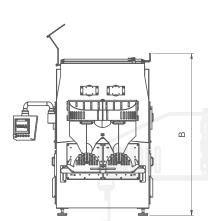
Refiner motor

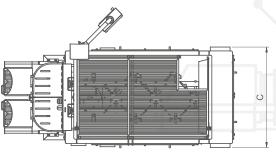
power

power Mixing motor

power Whisk motor

power













Touch screen control panel

Temperature sensor





