

MACHINERY FOR THE
FOOD INDUSTRY.



300 liter vacuum mixer to improve the organoleptic properties of the product and achieve optimal conservation. Exclusive "T" shaped blade design for a perfect mix and massage.

- Capacity: 300L
- Lid with hydraulic system.
- Built-in Vacuum Generator.
- Busch Vacuum Pump 25m³/h
- Blade motor: 2.2 kW
- Reducer: output shaft 50 m/m
- Hydraulic: 1.1 kw
- Collection of solids and built-in dust particle filter.
- Automatic vacuum level maintenance system.
- Exclusive paddle design in the form of "T", Designed for a perfect mixture and massage.
- Hydraulic dump of the tank.
- 7-touch color touch screen, programming in automatic mode and status display.
- Manual selectors for manual control of kneading.
- Hydraulic lift for 200L cutter cart

RELATED MACHINES:

Mincers. Hamburger machines. Meatball machines. Portioners.