

**NEW!**

## HYGIENIC SECURE: VACUUM-CUTMIX VCM 200 L

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**K+G WETTER**

**MADE IN  
GERMANY**

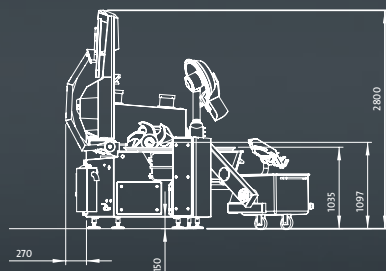
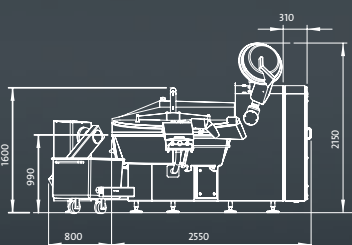


## TECHNICAL DATA

		VCM 200 L
Type		511
Electrical specifications	Operating voltage (standard)	400 V / 50 Hz
	Rated connected load	110 kW
	Rated current	200 A
	Incoming supply fuse – customer side	200 A gL/gG
Rotational speeds	Knife shaft	40–4400 min <sup>-1</sup>
	Mixing speed (forwards and reverse)	40–500 min <sup>-1</sup>
	Continuously variable bowl drive	5–18 min <sup>-1</sup>
Motor power ratings	Knife shaft drive	103 kW
	Continuously variable bowl drive	2,6 kW
	Hydraulic unit	3 kW
	Vacuum pump	4,4 kW
Vacuum pump, integrated	Pump type	Water-ring
	Water consumption (only during evacuation)	Approx. 5,5 l/min
Optimum batch sizes boiled/cooked/raw sausage		170 / 160 / 95 kg

## DIMENSIONS

*Vacuum-Cutmix VCM 200 L*



*All dimensions in mm*

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