

## Vacuum-Cutmix VCM 120 T2M-R

### Datasheet

|  |   |
|--|---|
| <b>type code</b>                                     | 506   |
| <b>Electrical data</b>                               |   |
| operating voltage (standard)                         | 400V/50Hz   |
| rated power (incl. vacuum pump)                      | 47 kW   |
| obligatory pre-fusing at customer site <sup>1)</sup> | 100 A gL/gG   |
| <b>rotation speed</b>                                |   |
| knives head  | 1500/3000 min <sup>-1</sup><br>1800/3600 min <sup>-1</sup> (optional) |
| mixing (forward and backward)                        | 75/150 min <sup>-1</sup>  |
| bowl   | 9/18 min <sup>-1</sup>  |
| <b>vacuum pump, separate freestanding unit</b>       |   |
| pump type  | water ring  |
| throughput   | 120 m <sup>3</sup> /h   |
| water demand (only during evacuation)                | approx. 5,5 l/min   |
| water pressure                                       | max. 5 bar  |
| <b>Cooking/cooling system<br/>(preliminary data)</b> |   |
| water consumption during cooling mode                | approx. 50 l/min.   |
| water pressure                                       | 2...3 bar   |
| steam consumption during cooking mode                | typ. 15 kg/batch  |
| steam pressure/temperature                           | 1...2 bar/120°C...133°C   |
| <b>optimum batch size</b>                            |   |
| boiled sausages                                      | 96 kg   |
| cooked sausages                                      | 84 kg   |
| raw sausages   | 54 kg   |
| <b>weight<sup>5)</sup></b>                           |   |
| without unloader                                     | 1970 kg   |
| with unloader  | 2080 kg   |
| hydraulic loader                                     | 350 kg  |



## Vacuum-Cutmix VCM 120 STL

### *Datasheet*

|                  |         |
|------------------|---------|
| with unloader    | 2180 kg |
| hydraulic loader | 350 kg  |