

## Vacuum-Cutmix VCM 200 STL

### Datasheet

|  |                             |
|--|-----------------------------|
| <b>type code</b>   | 510                         |
| <b>Electrical data</b>   |                             |
| operating voltage (standard)   | 400V/50Hz                   |
| rated power  | 97 kW                       |
| obligatory pre-fusing at customer site <sup>1)</sup>   | 200 A gL/gG                 |
| leakage current @ 400V/50Hz typical/maximum at inrush<br>(attend to use with residual current circuit breakers!) | 6/35mA                      |
| <b>rotation speed</b>  |                             |
| knives head  | 40...4400 min <sup>-1</sup> |
| mixing (forward and backward)  | 40...500 min <sup>-1</sup>  |
| bowl drive (variable speed)  | 5...18 min <sup>-1</sup>    |
| <b>vacuum pump</b>   |                             |
| pump type  | water ring                  |
| throughput   | 160 m <sup>3</sup> /h       |
| water demand (only during evacuation)  | approx. 5,5 l/min           |
| water pressure   | 1 bar                       |
| <b>water dosing unit</b>   |                             |
| max. temperature of water  | 40°C                        |
| water pressure   | max. 4 bar                  |
| <b>Cooking/cooling system</b>  |                             |
| water consumption during cooling mode  | approx. 60 l/min            |
| water pressure   | 2...3 bar                   |
| steam consumption during cooking mode  | typ. 17...20 kg/batch       |
| steam pressure/temperature   | 1...2 bar/120°C...133°C     |
| <b>noise level</b> at no-load operation (full speed, vacuum cover closed, no vacuum)                             | approx. 82 dBA              |
| <b>optimum batch size</b>  |                             |
| boiled sausages  | 170 kg                      |
| cooked sausages  | 160 kg                      |
| raw sausages   | 95 kg                       |
| <b>weight</b> <sup>5)</sup> incl. elevator   | 5100 kg                     |