

Vacuum-Cutmix VCM 360-531

Datasheet

type code	531
Electrical data	
operating voltage (standard)	400 V / 50 Hz
rated power	170 kW
rated current	370 A
obligatory pre-fusing at customer site ¹⁾	400 A gL/gG
leakage current @ 400 V / 50 Hz typical/maximum at inrush (attend to use with residual current circuit breakers!)	60/310 mA
rotation speed	
knives head	40...4000 min ⁻¹
mixing (forward and backward)	40...500 min ⁻¹
bowl drive (variable speed)	4,5...16 min ⁻¹
vacuum pump	
pump type	water ring
throughput	225 m ³ /h
water demand (only during evacuation)	approx. 5,5 l/min
water pressure	1 bar

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water dosing unit	
max. temperature of water	40 °C
water pressure	max. 4 bar
Cooking/cooling system	
water pressure	2...3 bar
steam pressure/temperature	1...2 bar / 120 °C...133 °C
optimum batch size	
boiled sausages	290 kg
cooked sausages	280 kg
raw sausages	160 kg
weight w/o material to be processed ⁵⁾ incl. hydraulic loading device	approx. 8000 kg