

## Vacuum bowl cutter VSM 65 T2M-R

### Datasheet

<b>type code</b>	206	
<b>option model</b>	standard	reinforced drive
<b>Electrical data</b>		
operating voltage (standard)	400V/50Hz	
rated power (incl. vacuum pump)	21,9 kW	25,9 kW
obligatory pre-fusing at customer site <sup>1)</sup>	63 A gL/gG	63 A gL/gG
<b>rotation speed</b>		
knives head	1500/3000 min <sup>-1</sup>	1500/3000 min <sup>-1</sup> 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	
<b>Cooking/cooling system</b>		
water consumption during cooling mode	approx. 50 l/min.	
water pressure	2...3 bar	
steam consumption during cooking mode	typ. 11 kg/batch	
steam pressure/temperature	1...2 bar/120°C...133°C	
<b>optimum batch size</b>		
boiled sausages	52 kg	
cooked sausages	46 kg	
raw sausages	29 kg	
<b>weight<sup>5)</sup></b>		
without unloader, without electrical cabinet	1150 kg	1180 kg
with unloader, without electrical cabinet	1260 kg	1290 kg
electrical cabinet, separate	140 kg	

## Vacuum bowl cutter VSM 65 STL

### Datasheet

<b>type code</b>	206
<b>Electrical data</b>	
operating voltage (standard)	400V/50Hz
rated power (incl. vacuum pump)	28,9 kW
obligatory pre-fusing at customer site <sup>1)</sup>	63 A gL/gG
leakage current @ 400V/50Hz typical/maximum at inrush (attend to use with residual current circuit breakers!)	34/192mA
<b>rotation speed</b>	
knives head	40...5000 min <sup>-1</sup>
mixing (forward and backward)	40...500 min <sup>-1</sup>
bowl drive (2-speed)	9/18 min <sup>-1</sup>
bowl drive (variable speed, optional)	5...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
<b>Cooking/cooling system</b>	
water consumption during cooling mode	approx. 50 l/min.
cold water connection (female thread)	G½
water pressure	2...3 bar
steam consumption during cooking mode	typ. 11 kg/batch
steam pressure/temperature	1...2 bar/120°C...133°C
<b>optimum batch size</b>	
boiled sausages	52 kg
cooked sausages	46 kg
raw sausages	29 kg
<b>weight<sup>5)</sup></b>	
without unloader, without electrical cabinet	1150 kg
with unloader, without electrical cabinet	1250 kg
electrical cabinet, separate	140 kg