

Vacuum-Cutmix VCM 200-511

Datasheet

type cod	511
electrical data	
operating voltage (standard)	400 V / 50 Hz
rated power	110 kW
rated current	195 A
obligatory pre-fusing at customer site ¹⁾	200 A gG
rotation speed	
knives head	40...4400 min ⁻¹
mixing (forward and backward)	40...500 min ⁻¹
bowl drive (variable speed)	5...18 min ⁻¹
rated power motors	
knives drive	103 kW
bowl drive (variable speed)	2,6 kW
hydraulic power unit	3,0 kW
vacuum pump	4,0 kW
vacuum pump	
pump type	water ring
throughput	160 m ³ /h
water demand (only during evacuation)	approx. 5,5 l/min
water pressure	1 bar
water dosing unit (option)	
max. temperature of water	40 °C
water pressure	max. 4 bar
optimum batch size	
boiled sausages	170 kg
cooked sausages	160 kg
raw sausages	95 kg
weight w/o material to be processed⁵⁾ incl. hydraulic loading device	5100 kg