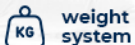


VACUUM MIXER RX-1250V

Mixer dedicated for medium and large size industry, ideally suited for mixing commonly produced stuffing, especially meat from the following range: pet food, sausage, ham sausage, fine and coarsely shredded. Universal design and a large range of parameters make the machine ideal for the production of high-yield and traditional products.

Nirotech vacuum mixers are equipped with Busch vacuum pumps and have solid and tight top cover. The mixing process is accelerated. It is possible to obtain a better effect of structure, appearance, colour and efficiency in the production of a variety of stuffing, especially in meat processing.

ADDITIONAL OPTIONS



TECHNICAL SPECIFICATION

TYPE: RX-1250V

CAPACITY: 1250 l

MAX INPUT: 930 kg

ROTATION SPEED: inverter

POWER: 12 kW

VOLTAGE: 3 x 400 V / 50 Hz

VACUUM PUMP: Busch 63 m³/h

STAINLESS STEEL: 0H18N9

WEIGHT: ~2300 kg

DIMENSION: 2965 x 1410 x 2125 mm

REQUIRED PRESSURE: 6 bar