



## VACUUM MIXER RX-2000V

Mixer dedicated for 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-2000V

**CAPACITY:** 2000 l

**MAX INPUT:** 1500 kg

**ROTATION SPEED:** inverter

**POWER:** 18 kW

**VOLTAGE:** 3 x 400 V / 50 Hz

**VACUUM PUMP:** Busch 60m<sup>3</sup>/h

**STAINLESS STEEL:** OH18N9

**WEIGHT:** ~2600 kg

**DIMENSION:** 2885 x 1800 x 1800 mm

**REQUIRED PRESSURE:** 6 bar