

COMBINED MASSAGING / MIXING MACHINE

“COMBI – VAC – MASS”

CVM-150



- Universal meat processing machine in rugged stainless steel construction
- Ideal for hotels, restaurants and institutional kitchens, delicatessens, caterers and small butcher shops. Designed for the massaging of cooked cured products; salt impregnation and braising and in-depth salting of dry cured products; dry salting, seasoning and marinating of poultry, barbecue products, game and goulash; mixing of salads, dressings and sauces; tenderising of fresh meats; salting, seasoning and processing of fish and seafood products
- Vacuum-resistant drum on sturdy, mobile support assembly
- Direct drive using gearbox motor (0,75 kW, 21 RPM)
- Stationary non-rotating drum with rotating massaging and mixing arm as well as stripper
- Manual loading, discharge using tilt mechanism
- Mixing arm can be removed easily for gentle massage
- Very simple operation and maintenance
- Drum volume 150 Liter
- Drum capacity max. 80-100 kg
- Water separator with quick-action lock water separator protects vacuum pump
- **Vacuum pump unit 10 m³** with mounted air filter, aeration valve, vacuum and aeration tube, stainless steel consoles, ready to run with power cord and plugs
- **Variotronic J** is a SPS control with colour display in a stainless steel housing. Start delay possible with each program. Network interface for documentation of program operations. Delivery as standard for wall-mounting, with optional screw-holding system for the machine. Memory for 99 programs. Protection class IP65.

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Technical Data		
Drum volume	litres	150
Max. capacity (incl. brine)	kg	80-100
Drum diameter	mm	600
Number of speed settings		1
Drum rotations per minute	RPM	21
Vacuum pump unit	m ³	10
Drum drive	kw	0.75
Vacuum pump	kw	0.37
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width	mm	725
Overall depth	mm	1162
Height	mm	1360
Net weight	kg	225