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Mixing

K120 salad and delicatessen mixing machine

A gentle and homogeneous mixing procedure for vegetables, lettuce, herbs and delicatessen products for the production of sausages, cold meats, hamburgers, salad mixes and ready-to-use products

up to 1200 kg/h Capacity



Your benefits



A gentle mixing procedure for foods such as salad mixes and delicatessen salads or for the production of sausage products, cold meats and hamburgers

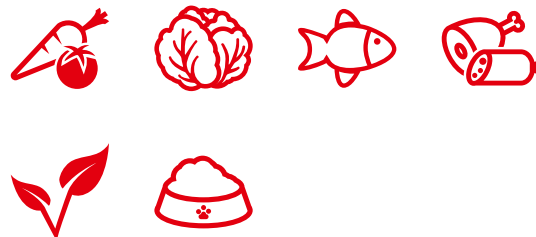


Versatile application options for mixing food products



The mixing system with its double mixing shaft with intersecting paddles guarantees the gentle treatment of the food products

Product groups



Portrait

Fast and gentle mixing of salads, raw vegetables and ingredients for sausages, cold meats and hamburgers

The K120 salad and delicatessen mixing machine particularly suits the needs of small and medium-sized processing companies.

Raw products such as coleslaw, crunchy lettuce, aromatic herbs and fruit are mixed smoothly and rapidly. The K120 also kneads and mixes meat ingredients for the production of sausages, cold meats and hamburgers as well as other food products, for example for pizza production.

The mixing system with a double mixing shaft with intersecting paddles guarantees gentle treatment of the products and homogeneous mixing. The large drainage opening enables complete unloading of the product into buggies of diverse sizes within a few seconds. The machine's easy accessibility and smooth surface design guarantee fast and effective cleaning, while its sturdy stainless steel construction and reliable mechanism make it ideal for long periods of maintenance-free use.

Effective volume: approx. 50–70 %, depending on the product

Mixing time: depends on the product and the desired degree of mixing (e.g. for leaf lettuce approx. 30–60 seconds)



Benefits



Gentle mixing process for sensitive products

The mixing system with a double mixing shaft with intersecting paddles guarantees gentle treatment of the food products and homogeneous mixtures.



Optimal maintenance, cleaning and operation

The robust stainless steel construction and reliable mechanism make the K120 ideal for long periods of maintenance-free use. The mixing shafts can be quickly and easily removed, and smooth surfaces without sharp edges enable fast, easy and effective cleaning.

Technical data

Electrical power	Voltage	3~400 V N/PE
	Power	1.5 kW
	Infeed/placement height	1100 mm
	Outfeed/delivery height	450 mm
Dimensions	LxWxH	850 x 1033 x 1100 mm
	Weight	220 kg
Miscellaneous	Total volumes	160 l

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.

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