

**VACUUM
KNEADER
MIXER**

AVT-100

GENERAL CHARACTERISTICS:

- Model very used in laboratories of large sausages plants and small deli meats, that wish to develop quality cured products.
- Robust construction made of stainless steel AISI-304.
- Machine constructed according to the European Directive 2006/42/CE.
- Central "T" shovel arm with forward and reverse rotation, suitable to knead all kind of products, and blend perfectly the ingredients.
- Suitable to massage removing the breaker arms of the container.
- Suitable to process until 70% of its capacity in litres (depending on the product).
- Geared motor transmission.
- Silent operation and no maintenance required.
- Designed to be able to bring out the arm for easy cleaning; with locking system for working positions, unloading and cleaning.



TECHNICAL DATA:

Shovel motor power	0,75 kw
Vacuum pump motor power / capacity	0,75 kw / 21 m ³ /h
Shovel speed	30 r.p.m.
Container capacity	100 liters
Dimensions (mm)	970x655x1300
Weight	205 kg

