



VACUUM MIXER RX-3000V

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



temperature
measurement



column
loader



touch
panel



dosage
of water



weight
system

TECHNICAL SPECIFICATION

TYPE: RX-3000V

CAPACITY: 3000 l

MAX INPUT: 2250 kg

ROTATION SPEED: inverter

POWER: 21 kW

VOLTAGE: 3 x 400 V / 50 Hz

VACUUM PUMP: Busch 160m³/h

STAINLESS STEEL: OH18N9

WEIGHT: ~3300 kg

DIMENSION: 3435 x 2050 x 2400 mm

REQUIRED PRESSURE: 6 bar