



Mixing machine K120

Multi-purpose mixing technology

for salad, vegetable, meat and delicatessen industry



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Multi-purpose, safe, rational and

Mixing machine K120

The model K120 particularly suits the needs of small- and medium-sized processing companies. It mixes smoothly and rapidly raw vegetables, crunchy lettuces, aromatic herbs or delicatessen products just as well as it mixes and kneads meat to prepare sausages or hamburgers and other ingredients for pizzas.

Mixing is based on a 2 level operation.

A large opening ensures a complete and quick discharge of products.

Smooth surfaces without any sharp angle ensure quick cleaning.

The mixing machine complies with European safety and hygiene regulations.

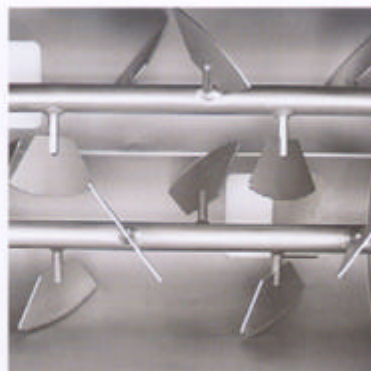


easy to operate.



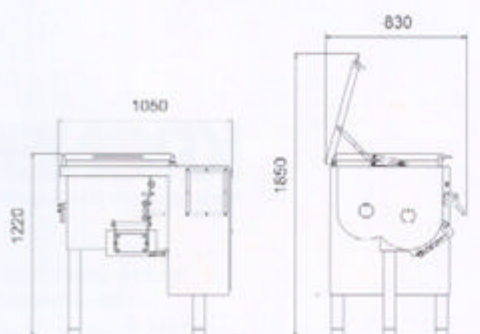
Construction

High quality stainless steel construction and reliable mechanical components provide a long operating life without any major maintenance



Mixing shafts

The mixing system with two shafts with intersecting paddles guarantees a smooth and homogeneous mixing.



Technical data:

Tank capacity :	160 l.
Power:	1,5 kW
Weight:	220 kg
Capacity per load:	about 60 kgs
Cycle duration:	15 seconds



Product range

- Cutting machine with feeder chute GS 5
- Belt cutting machines
GS 10, GS 18, GS 25, GS 25V
- Slice cutter Tona S
- Wedge cutter Tona E
- Cube and strip cutting machine KUJ
- Cabbage cutting machine CAP 68
- Dicing, wedging and shaping machine
PGW/HGW
- Vegetable and salad washing equipment
- Peeling machines for citrus fruit, melons,
apples, potatoes, carrots, celery etc.
- Centrifuges
- Special machines
- Complete production lines

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