

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** Max. 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

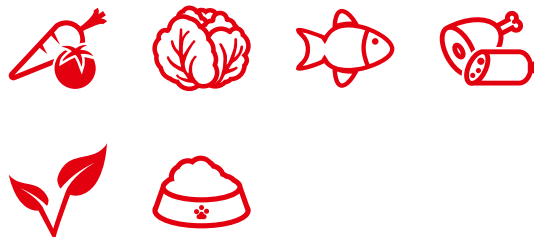


Versatile application options for mixing food products



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 for salad mix, 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 K 120 is also ideal for the production of delicatessen products such as potato salads.

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

<b>Electrical power</b>	Voltage	3~400 V N/PE
	Power	1.5 kW
	Infeed/placement height	1100 mm
	Outfeed/delivery height	450 mm
<b>Dimensions</b>	LxWxH	850 x 1033 x 1100 mm
	Weight	220 kg
<b>Miscellaneous</b>	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.