

Vacuum-Mixer VMR 1000



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Seydelmann Vacuum-Mixers can be used in many different areas of the food industry. They convince by highest quality standards. In a very short time they achieve an intensive, stable and at the same time gentle mixing as well as an almost complete emptying. By using the vacuum function, the product experiences a significant improvement in taste and the cut of the product becomes dense and clear, which results in a longer shelf life.

Facts

Hopper content:	990 Liters
Power of mixing motors:	2.6/3.2 kW 3.5/4.3 HP
Mixing capacity:	550 kg / 1213 lbs
Weight:	2600 kg / 5733 lbs

Machine design

The machine frame of the VMR 1000 is made of stainless steel and completely closed so that all pipes, motors and other parts are integrated into the machine. All edges are rounded and all surfaces on the machine are polished very precisely and designed with a slope so that cleaning water will drain completely from all surfaces. Thanks to embedded covers and the closed bottom of the machine frame water cannot enter the machine and pollution is prevented.

Vacuum function

Mixing under vacuum produces a firm product, free of air with 5-7% less volume. The product reaches an even better fineness. The shelf life is significantly improved by excluding oxygen. Due to the better protein extraction, the water and fat absorption of the product is increased and the aroma of spices can develop better in addition to increased binding and stability.

Applications

Suitable for the mixing of precut meat and fat with salt, nitrite salt, spices or additives like water or ice for the production of burgers, ground meat, sausage, nuggets, kebab, various types of dry sausage, vegetables, cheese products and many more. The machine is ideal for use as a buffer between production steps. Processes can thus be optimized and time saved.

System

The two mixing shafts with separate motors are independently switchable forward and reverse, at high and low speed. As standard the mixing shafts are equipped with paddles and partial spirals enabling a fast emptying. Discharge through the hydraulic discharge flap.



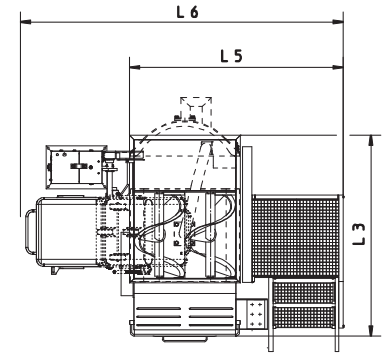
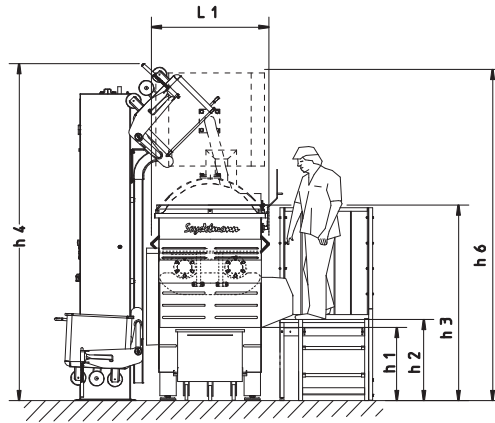
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Measurements

- H1 = 750 mm / 29.5 in
- H2 = 800 mm / 31.5 in
- H3 = 1840 mm / 72.4 in
- H4 = 3320 mm / 130.7 in
- H6 = 3800 mm / 149.6 in
- L1 = 1150 mm / 45.3 in
- L3 = 2460 mm / 96.9 in
- L5 = 2150 mm / 84.7 in
- L6 = 3220 mm / 126.8 in



Top view: Hopper



Design with mixing ribbons



Hydraulic discharge flap

Standard equipment

- Two mixing shafts with mixing paddles and partial spirals
- Forwards and backwards running mixing shafts
- Hydraulic discharge flap
- Vacuum function
- Hydraulic hopper lid
- Embedded covers
- Working platform
- Control panel with pressure & rotary switch

Additional equipment

- Mixing shafts with different combinations of mixing paddles and mixing ribbons
- Frequency controlled three-phase motor
- Cooling and/or cooking function
- CIP cleaning (Cleaning in Place) and/or SIP cleaning (Sterilize in Place)
- Indirect cooling/heating via Pillow Plates
- Loading via vertical loading device or loading device for large containers
- Additional hopper safety frame
- Weighing unit
- Vacuum purge valve
- Fat analysis
- Water-/liquid nozzle
- Swivel mounted control panel
- Two-hand operation

Auto Command Touch 2000

- Digital display for gear, speed, running time, temperature, time
- Switch-off automatic system for temperature and running time
- Service and maintenance indication
- Touch Display protected against dust and water
- Upgrade to 3000 and 4000 possible



Auto Command Touch 4000 (optional)



Weighing unit (optional)



Pillow Plates (optional)

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