Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA

INOTEC I225CD EMULSIFIER GRINDER



ID:	0000000203463
MAKE	INOTEC
PRODUCTION	200 KG/ H DEPENDING ON PRODUCT
CAPACITY	700 L
PLATE DIAMETER	225 mm
VOLT	400 v
FREQUENCY	50 Hz
RPM	2965
AMPERES	231 A
MADE OF	STAINLESS STEEL
MODEL	I225CD-132RW
POWER	132 KW / 180 CV

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SPACE TOTAL DIMENSIONS							
LENGTH	2,350 m	WIDTH	1,300 m	HEIGHT	2,300 m	WEIGHT	2.300,00 Kg

WORKING DIMENSIONS					
LENGTH	0,000 m	WIDTH	1,200 m	HEIGHT	0,000 m

DESCRIPTION

The Inotec I225CD is a high-performance industrial emulsifier and fine grinder manufactured by Inotec. It is primarily designed for the continuous, large-scale processing of food products within automated production lines.
Function and Performance: It specialises in the precise size reduction and homogeneous emulsification of pre-chopped raw materials (such as meat, sausage fillings, pâtés, pet food, vegetables or cheese substitutes).

This machine is primarily designed for processing firm and viscous products in the meat and confectionery industries.
The machine is an emulsifier fitted with a hopper and agitator.
The emulsifier emulsifies the product, which is then fed via a pipe into the next stage of the process.

Production may vary depending on the product.



