

KOMPO VP-6000

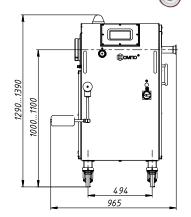
GRINDING SYSTEM

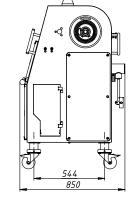


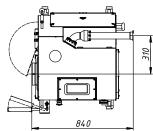












KOMPO VP-6000

GRINDING SYSTEM

VP-6000 is designated to obtain a clear pattern on cooked-smoked, dry, raw-cured sausages cut and under the casing. Attached grinder is connected to the filler. It ensures presence of pieces of meat and fat of a certain size in the sausage stick due to the diameter of the installed outlet grinding plates and their uniform distribution over the entire cut.

The range of permissible temperatures of minced meat is from minus 4 ° C to plus 20 °

ADVANTAGES:

- operation with screw and rotary fillers and clippers of all manufacturers (creating filling pressure from 20 bar);
- completes mincing and evenly distributes minced meat components;
- stabilizes pattern on the sausage cut not only within one batch, but also within the whole batch;
- eliminates grinding of minced meat by working elements of the filler;
- increases density of the product;
- reduces any porosity in sausages;
- possibility to work with direct filling;
- possibility of cartilages, tendons and bone fragments extraction; possibility to work with attachment for production of portion "curly"
- possibility to control the speed of rotation of the knives to optimize the pressure of minced meat on the plates (individual adjustment for every recipe).

Technikal specifications:

Model	VP-6000
Output with free discharge, kg/h, min*	6000
Mains supply, V/Hz	400/50
Power consumption, kW	9,0
Screen diameters,mm	1,5; 2; 2,5; 3; 3,5; 4; 4,5; 5; 6; 7,8; 10; 13
Screen with inclined hole diameters,mm	3; 4; 5; 6
Overall dimensions: length/width/height	840*850*1390
Weight (basic version), kg	300

^{*} Measurements were made with a rotary vacuum filler KOMPO-MASTER 1100.

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