

VILLA M60 - MEAT MIXER

PSVVILLAM60



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PRODUCT FEATURES

- A generation of mixers especially built for meat mixing.
- Made of stainless steel AISI 304
- PSVVILLAM60 can mix 35kg of meat in only 3 minutes, thus avoiding the smearing of meat.
- Auto-stop when arm is lifted up.
- No maintenance necessary, runs silently.
- Two motors: bowl and arm.
- Rotating arm is especially designed for an efficient and quick blending (option for easy dismantling).
- Rotating bowl is easily dismantled to facilitate emptying and cleaning.
- Equipped with a braking device to regulate speed.
- Base is equipped with two wheels to facilitate moving the machine. (PSVVILLAM60, PSVVILLAM100)
- The machine runs with an endless screw driven by a motor developing a very powerful tension.
- Machine fully secure.
- Made in France.
- Suitable for all sectors of butchery work : butchers, pork butchers, salted meat processors, restaurants, large-scale kitchens, test laboratories.

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Weigh (Kg)	Bowl (mm)	Power Arm/Bowl (kW)	Electrical
PSVVILLAM60	1027x737x1144	87.5	500x300	0.25	400V/ 3ph/ 50Hz