fatosa

CB120 VV



The CB120VV is equipped with 5 cutting speeds, 1 reverse mixing speed and 3 bowl speeds. All these speeds can be easily adjusted from the control panel of the machine according to the needs of the client. The model CB120VV, that has a total power of 50 Kw and can reach speeds of cut of up to 5,000 rpm, is designed to obtain emulsions of big quality with the consistency wished by the client.

The knives cover, specially designed to work with vacuum, is hydraulically operated. The machine has also the possibility of incorporating an hydraulic lifter for bins of 200 or 120 litres.

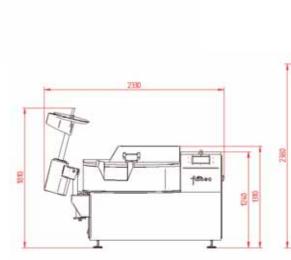
The presence of a vacuum pump of 100 m3 / h enables to obtain a more compact paste without air bubbles, improving the colour, flavour and aroma of the product.

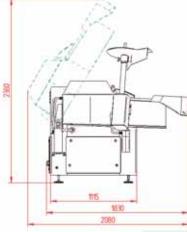
The control panel of the CB120VV is equipped with an automatic stop by temperature, time and bowl turns, being the machine ready for the installation of an optional water dosing system.





CHARACTERISTICS





CB120 VV

Capacity	90 Kgs
Total power	50 kw
Cutting speed	5000 rpm/h
Bowl speed	5/12/20 rpm (adjustable)
Vacuum pump caudal	100 m ³ /h
Optional	Hydraulic lifter Water dosing system



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