



Kneaders - Mixers

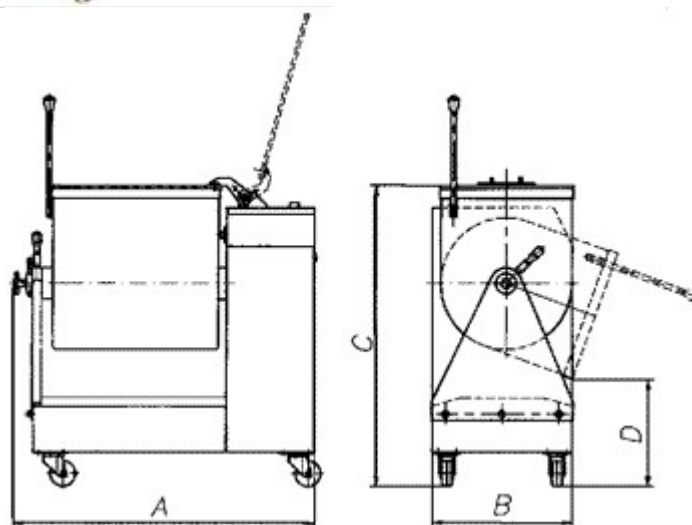
NON-VACUUM KNEADERS, WITH CENTRAL 'T' AGITATOR



Used for making homogeneous and quick kneading of any kind of product without problems of smearing.

Entirely built in stainless steel, the tilting bowl facilitates downloading and cleaning.

Silent thanks to its direct broadcasting system, simple and reliable.



Non-vacuum kneaders, with central 'T' agitator

ref.	capacity	power (kW)	weight (Kg)	dimensions (L x A x H)
AM-50	50 liters	0,37	80	690 x 375 x 735
AM-100	100 liters	0,75	110	957 x 445 x 948
AM-150	150 liters	1,5	175	1070 x 490 x 1098
AM-250	250 liters	2,2	680	1290 x 620 x 1270
AM-300	300 liters	3	780	2650 x 1055 x 1430

VACUUM KNEADERS, WITH 'T' CENTRAL AGITATOR



Solid and effective, complete in terms of manoeuvrability of its components, silent and easy to use.

The materials selected for its constructions ensure durability and hygiene.

The methacrylate cover allows observing all the process.

The advantages of the vacuum in this phase of the process are:

- Maximum intermolecular air extraction and increased density of the mixture, resulting in daily savings of casings and better preservation.
- Prevents oxidation of fats and speeds up the drying times.
- Better taste, colour and presentation of the final product.



AVT-100



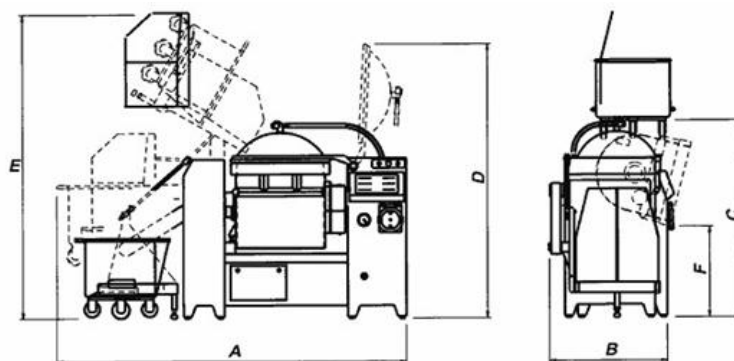
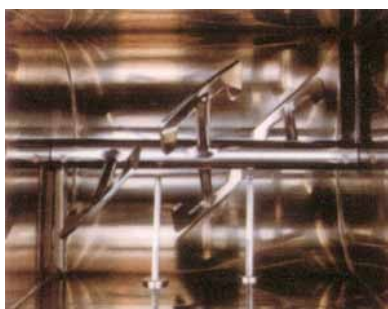
AVT-150



AVT-150EL



AVT300



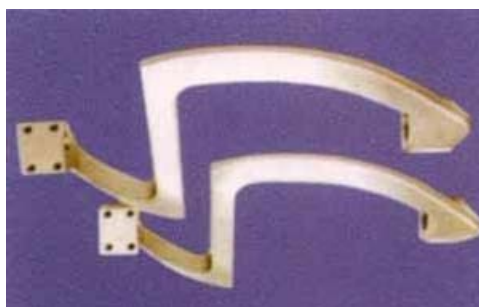
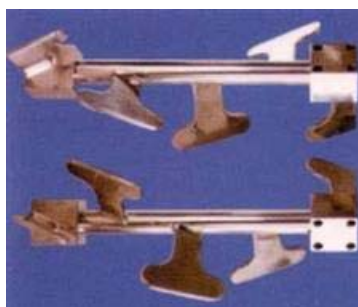
Vacuum kneaders, with central "T" agitator

ref.	capacity	power (kW)			weight (Kg)	dimensions (L x A x H)
		agitator motor	vacuum pump	hydraulic motor		
AVT-50	50 liters	0,37	0,3	-	165	745 x 575 x 975
AVT-100	100 liters	0,75	0,75	-	205	970 x 655 x 1300
AVT-150	150 liters	1,5	0,75	-	390	1260 x 815 x 1582
AVT-150/LE	150 liters	1,5	0,75	0,75	450	2042 x 815 x 1720
AVT-300	300 liters	2,2	0,75	0,75	1600	2870 x 720 x 1605

CRYOGENIC VACUUM KNEADERS, WITH CENTRAL 'T' AGITATOR OR DOUBLE 'Z' AGITATOR



Prepared for working with CO₂ liquid nitrogen injection, thus keeping the product at the selected temperature.



VACUUM KNEADERS, WITH DOUBLE 'T' AGITATOR OR DOUBLE 'Z' AGITATOR



Double agitator mixing system: each one turns in opposite directions and at different speeds.

Suitable for every product.

The "Z" type agitator-arms are ideal for a quick and energetic mix (hard pastes such as cured products).

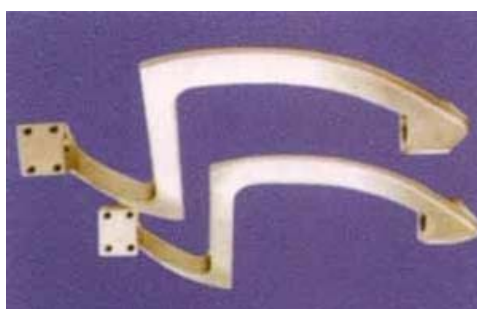
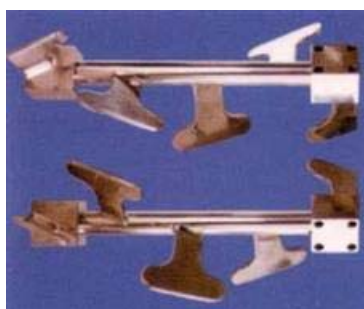
The methacrylate cover allows observing all the process.



AVZ-600



AVZ-1000



Vacuum kneaders, with double "T" agitator or double "Z" agitator

ref.	capacity	power (kW)			weight (Kg)	dimensions (L x A x H)
		agitator motor	vacuum pump	hydraulic motor		
AVZ-300	300 liters	2,2	0,75	1,1	1600	1695 X 720 X 1605
AVZ-600	600 liters	4	1,1	1,1	2135	2425 X 1140 X 2040
AVZ-1000	1000 liters	7,5	1,5	3	2900	2740 X 1775 X 2225
AVZ-1500	1500 liters	11	2,2	4	3500	3270 X 1170 X 2430



MACHINERY FOR THE MEAT INDUSTRY



Av. Països Catalans, 162-164
Polígon Industrial Girona
17457 Riudellots de la Selva
Girona - Spain

Tel. +34 972 478 399
Fax. +34 972 478 819

castellvall@castellvall.com
www.castellvall.com