



Mixing machine DMM 60 VM / DMM 90 VM

High performance mixing machine

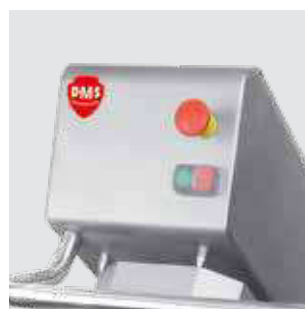
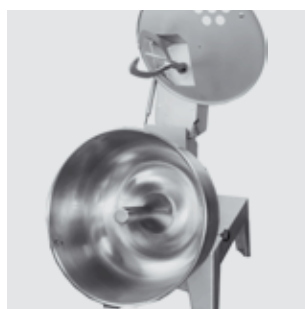
On account of its compact, robust and highly efficient method of construction, the mixing machine DMM 60 VM, is ideal for medium sized butcher's shops, and for shift working supermarkets.

The separate bowl drive allows for processing even small batches starting with 2 kg up to 50 kg and the tiltable bowl allows for an easy emptying.

The well thought-out design provides for easy handling properties. Operation in practice as well as cleaning will fully come up to your demands.



Mixing machine DMM 60 VM



Machine type

- Completely stainless-steel
- Separate bowl drive
- Removable mixing arm
- Mixing bowl tiltable
- User friendly push buttons, with emergency stop button
- Lid equipped with a hydraulic damper
- Specifically designed mixing bowl, therefor ideal mixing properties

Also available without the separate bowl motor as DMM 60 V or as the bigger versions DMM 90 VM or DMM 90 V.



Fig. DMM 90 V

Specifications

	DMM 60 V / DMM 60 VM	DMM 90 V / DMM 90 VM
Bowl volume (l)	30 - 35 / 30 - 35	40 - 45 / 45 - 50
Mixing capacity (kg)	8 - 35 / 2 - 35	8 - 50 / 2 - 50
Power (kW)	0,5 / 0,75 + 0,37	0,75 / 0,75 + 0,37
Voltage (V)	400 (50Hz)	400 (50Hz)
Dimensions (mm)	600 x 817 x 1073	600 x 854 x 1114
Weight (kg)	95 / 105	100 / 110

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