

**LASKA**



# Mixing machines

## Maximum action radius, intensive mixing, especially variable



Machines	Mixing vessel in litres	Max. fill volume in kg	Draining
ME 130 N	130	110	Tilting
ME 250 N	250	200	Tilting
ME 500 N	500	400	Tilting
ME 1000 N	1.000	800	Tilting
ME 1000	1.000	800	Side flap
ME 1500	1.500	1.200	Side flap
ME 2000	2.000	1.600	Side flap
ME 3000	3.000	2.400	Side flap
ME 4500	4.500	3.600	Side flap

### Strengths and benefits

The exact mixing and gentle addition into the meat ensure even product quality. Mixing shafts which reach into one another with a low middle bar achieve especially good mixing of the product with the greatest possible action radius. This produces an especially quick, even mixing and gentle handling of the product mixed.

### Applications

Boiled, raw and cooked sausage  
Pâtés  
Mince and burgers  
Standardisation of raw materials  
Vegetables and salads

### Options

Vacuum design  
CO2 or N2 cooling  
Water dosing  
Cooking / cooling device