

LASKA



Mixing machines

laska.at

Sophisticated mixing arm concept guarantees
optimal mixing effect for all requirements.

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