VAKONA® QUALITÄT

CBS Foodtech

THE VERSATILE ALLROUNDER

MIXING · MASSAGING · MARINATING
SALTING · TUMBLING

FM
FINE FOODS MIXING MACHINE

FM 300

STANDARD PUSH BUTTON OPERATION

- Gear motor with one rotation speed
- Mixing arm incl. removalbe scraper with press button system
- Tilting of bowl manual (FM 60-250)
- Electrical tilting of bowl FM (300-1800)

OPTIONAL EQUIPMENT

- Touch screen control
- Hydraulic loading system loading system for 200 litre trolleys
- Gear motor with variable adjustable speed

VM
VACUUM TUMBLER/MIXER

VM 750

STANDARD

- Multiple functional computer control with 20 programmes
- Free programmes for entering procedures according to the individual requirements of customer
- High -capacity vacuum pump
- Automatic vacuum control
- 2-speed motor
- Tumbling arm with removable scraper

OPTIONAL EQUIPMENT

- Mixing arm with removable scraper
- Gear motor with variable adjustable speed

ESK
COOLING MIXER/TUMBLER WITH BIN LOADER

ESK 850

STANDARD

- touch-screen-control unit with storage for 99 programs
- gear motor with variable adjustable rotation speed
- high performance vacuum pump with auto matic vacuum
- sterile filter system for sterilization of ventilation air
- automatic water separator
- stainless steel direct cooling system incl. insulation
- tumbling arm inluding removable scraper with press button system
- electrical tilting of machine bowl

OPTIONAL EQUIPMENT

- mixing arm including removalbe scraper with press button system
- hydraulic loading device for 200l standard trolleys

MIXING ARMS OPTIONS

TUMBLING ARM

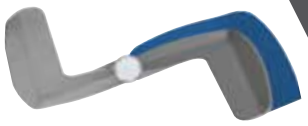
Consisting of one single blade with removable wall scrapper. For tumbling of large or delicate products. For either coating/marination of products or deep vacuum tumbling of whole muscle products over long curing processes.

APPLICATIONS

- **Beef Jerkey**
- **Schnitzel**
- **Hams**
- **Cooked Chicken**

MIXING ARM

Consisting of 2 blades, one with removable wall scrapper and the other blade offering a folding action.
For mixing of various product types where a folding / deeper mixing action is required. Also offering a breaking action for sticky and clumped products.



APPLICATIONS

- **Smallgoods**
- **Burgers/Meatballs**
- **Kofta/Dim Sim**
- **Seafood marination**
- **Cheese processing**
- **Ready Meals**

SALAD MIXING ARM

Consisting of 2 blades, one with removable wall scrapper and the other blade offering a folding action with the addition of blending fingers. Similar to the standard mixing arm but offering more surface area due to the blending finger to shorten mixing times and reduce product damage or bruising.

APPLICATIONS

- **Pasta Salads**
- **Potato Salads**
- **Tabouleh**
- **Rice Dishes**
- **Coleslaw**

SPECIFICATIONS

FM FINE FOODS MIXING MACHINE

	60	100	125	150	220	250	300	350	400	500	750	850	1200	1500	1800
bowl volume	100L	100L	125L	150L	220L	250L	300L	350L	400L	500L	750L	850L	1200L	1500L	1800L
capacity (kg)	5-40	10-75	10-90	15-110	25-160	25-180	25-210	25-245	25-280	50-350	50-525	50-600	100-950	150-1150	200-1350
width (cm)	115cm	120cm	120cm	120cm	130cm	130cm	140cm	140cm	140cm	160cm	225cm	225cm	350cm	350cm	*
depth (cm)	65cm	70cm	70cm	70cm	80cm	80cm	110cm	110cm	110cm	120cm	145cm	145cm	160cm	160cm	*
height (cm)	120cm	125cm	130cm	136cm	140cm	150cm	235cm	240cm	245cm	270cm	300cm	310cm	330cm	345cm	*
net-weight (kg)	110kg	130kg	140kg	150kg	200kg	240kg	370kg	390kg	415kg	500kg	850kg	870kg	1650kg	1800kg	*

VM VACUUM TUMBLER

	60	100	125	150	220	250	300	350	400	500	750	850	1200	1500	1800
bowl volume	60L	100L	125L	150L	220L	250L	300L	350L	400L	500L	750L	850L	1200L	1200L	1800L
capacity (kg)	5-40	10-75	10-90	15-110	25-160	25-160	25-210	25-245	25-280	50-350	50-525	50-600	100-950	150-1150	200-1350
width (cm)	115cm	120cm	120cm	120cm	130cm	130cm	140cm	140cm	140cm	160cm	225cm	225cm	350cm	350cm	*
depth (cm)	65cm	70cm	70cm	70cm	80cm	80cm	110cm	110cm	110cm	120cm	145cm	145cm	160cm	160cm	*
height (cm)	120cm	125cm	130cm	136cm	140cm	150cm	235cm	240cm	245cm	270cm	300cm	310cm	330cm	345cm	*
net-weight (kg)	110kg	130kg	140kg	150kg	200kg	240kg	370kg	390kg	415kg	500kg	850kg	870kg	1650kg	1800kg	*

ESK COOLING MIXER/TUMBLER

	100	150	220	250	300	400	550	850	1200	1500
bowl volume	100L	150L	200L	250L	300L	400L	550L	850L	1200L	1500L
capacity (kg)	5-55	10-110	25-160	25-180	25-210	25-280	50-385	50-600	100-950	150-1150
width (cm)	120cm	130cm	142cm	142cm	152cm	152cm	197cm	224cm	260cm	270cm
depth (cm)	80cm	92cm	100cm	105cm	112cm	112cm	126cm	136cm	170cm	175cm
height (cm)	122cm	138cm	138cm	150cm	165cm	170cm	190cm	207cm	230cm	240cm
net-weight (kg)	280kg	310kg	355kg	375kg	425kg	470kg	720kg	1075kg	1500kg	1800kg

CBS Foodtech

CONTACT
CBS foodtech
2/7 Jubilee Avenue
Warriewood, NSW 2102
info@cbsfoodtech.com.au
phone (02)99796722