

Gelmini Lard application machine



Description

Machine to apply lard to raw prosciutto, with an automated system.

- Construction in AISI 304 stainless steel, mounted on wheels, equipped with the following:
- Jacketed lard tank for heating by hot water circulation, complete with electric mixer to melt the lard.
- Heated water tank with electrical heating element and circulation pump.
- Pneumatic pump in stainless steel with double effect for lard circulation.
- Low-voltage electric control panel to govern and regulate commands.
- Incorporated lubrication, regulation and air filtering system.



Details

- Production speed: up to 300-400 prosciutto/hour (the actual speed depends upon the speed of the operator)
- Structure : AISI 304 stainless steel
- Operation: Electro-pneumatic
- Pneumatic consumption: 150 l/min.
- Electricity supply: 380V – 50 Hz tri-phase
- Electric consumption: 2,5 KW
- Dimensions: 1300 x 730 x H 1200 mm
- Net weight: 260 Kg