

AZ300 - AV300 - AZ600 - AV600

Fatosa AZ and AV mixers are extremely versatile machines that can be used for all kinds of food (vegetables, meat, fish, etc.). They operate with two Z-shaped arms and rotate in both directions, which provide optimum mixing and kneading in a short space of time. The AV vacuum mixer models also help to increase the product's appearance and taste. All Fatosa machines are designed and manufactured in accordance with strictest health and safety standards.

Hygiene:

- Completely stainless machines.
- Simple lines and smooth surfaces to facilitate cleaning.

Safety:

- Emergency stop.
- Safety mechanism on bowl cover.
- Two-handed unloading control.
- Motors protected against heat and over-intense operation.
- Operating voltage: 24 V.
- Press-button controls with IP66 protection.

The bowl tipping mechanism is hydraulic on all models. The hydraulic loader is a standard feature on the AZ300 and AZ600 models.

AZ300

AV300 - Vacuum Mixer


	AZ300	AV300
Capacity	300 liters	300 liters
Loading capacity	200 liters	200 liters
Motor Horsepower	4 hp	4 hp
Vacuum Pump Size	-	20m ³ /h
Machine Weight	2,094 lbs. (950 kg)	2,358 (1,070 kg)

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AZ600



Options available on all Fatoso AZ and AV mixer models:

- Controlled water dispenser
- CO2 cooling system
- Programmer that allows for up to 90 programs to control time, direction, rotational speed, vacuum level, pauses, temperature, CO2 injection, and water level
- T-paddle

Vacuum Mixing:

Mixing under vacuum has many advantages including longer product life, faster mixing times, and increased product appeal by retaining original color, smell, and flavor longer.

The cover on the AV300 is manually operated and the cover on the AV600 is hydraulically operated.

AV600 - Vacuum Mixer



	AZ600	AV600
Capacity	600 liters	600 liters
Loading capacity	400 liters	400 liters
Motor Horsepower	10 hp	10 hp
Vacuum Pump Size	-	70m ³ /h
Machine Weight	4,475 lbs. (2,030 kg)	4,775 lbs. (2,150 kg)