

**Drum-  
Separating-  
Machine for  
Dried Fruit**

**TAM 600**



**Industry**



**BRUNNER**  
SWISS MANUFACTURER  
OF FOOD-PROCESSING  
MACHINES SINCE 1924



# Technical Data



The TAM 600 drum separating machine consists of the declumping element and the vibrating element. The drum separating method, which is a particularly gentle process, enables even sensitive dried fruits such as figs or dates to be separated without any loss to destruction. The vibrating element ensures gentle transport on an onward conveyor belt or into a container. The dried fruit is freed of the dirt and foreign particles on the vibrating element. The remnants drawer installed for that purpose can be easily removed for cleaning.

The speed of the declumping drum is variable and can be set to between 15 and 65 rpm according to the size, nature and condition of the dried fruit.

The vibrating element is driven by 2 vibrating motors. A frequency converter enables the speed to be set at between 500 and 1000 rpm according to the specific product.

The TAM 600 is built entirely from stainless steel and meets current CE safety standards.

TECHNICAL DATA	TAM 600
Voltage	400 V, 50 Hz
Motor Power Drum	0,75 kW
Motor Power Vibro	2 x 0,185 kW
Capacity per hour	1'200 kg
V Drum	15 to 65 U/min
Feeding Height	1'162 mm
Weight	400 kg
Dimensions L x W	1'080 x 1'670 mm
Height	1'432 mm
Noise Level	< 70 dBA
Protection	integrated

