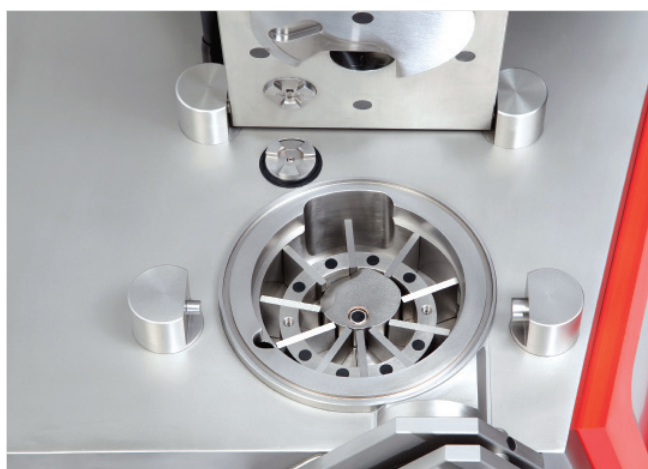
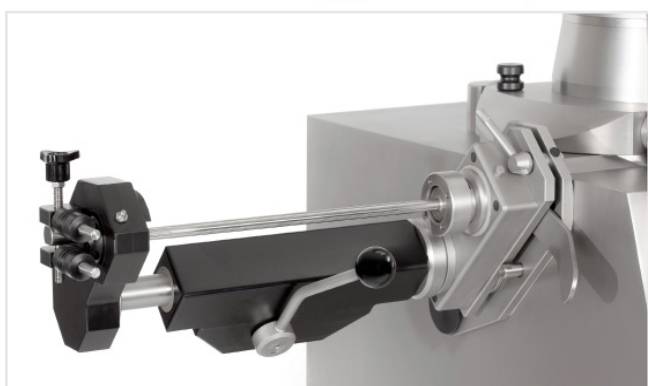


MACHINERY FOR THE
FOOD INDUSTRY



Vacuum filler with ergonomic touch screen. Adjustment of all the parameters of the machine through the screen: weight correction, twisting system. The statistics will be able to inform daily, monthly, annual and totally of the production of the machine. Safety and error alerts on the screen with diagnosis.

- Made of stainless steel AISI-304.
- Application: Stuffing of all type of sausages, liquid, semi-liquid, such as: chorizo, fresh sausages, cooked sausages, salami, pate, hummus, ice-creams, soups, etc.
- Folding hopper.
- Vacuum adjustment.
- Vacuum filter.
- Minimum number of pieces to clean.
- Fast assembling and disassembling of filling set.
- Speed adjustment.
- Recoil adjustment.
- Hopper capacity: 250 litros
- Rotor diameter Ø180mm
- Number of paddles: 12, 14 y 16
- Output: 4.000 kg / h
- Portion performance: 470 portions / min
- Portion weight: 1 – 100.000 g
- Filling pressure: 35 bar
- Vacuum pump flow: 16 m³ / h
- Total power: 7,5 kW
- Net weight: 600 kg



MACHINERY FOR THE
FOOD INDUSTRY

OPTIONALS ACCESSORIES:

Mechanical hand gut clamping.

Holding device.

Tilt-able Hooper 350L.

Plug for signal socket.

40 m³/h vacuum pump.

RELATED MACHINES:

Portioning devices, batter & breading machines Compact, Mini, Practic-240 and Practic-350, Automatic diaphragm dosing machine, Mixers, Grinders, Hamburger/Nuggets machines.

