

› PNEUMATIC SAUSAGER



Chiacchiera



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Machine designed for the cold meat process of different pastes at constant pressure and at lower level of friction obtaining an optimum result.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

› CHARACTERISTICS OF CONSTRUCTION

The construction, working and cleaning characteristics are under the public health regulations.

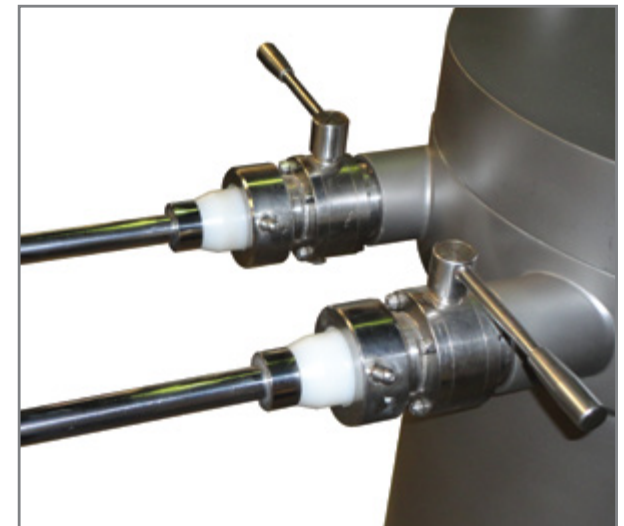
Central outlet nozzle with quick closure valve. Its drive is carried out manually. The pressure control of the process is carried out through hydraulic regulation. Removable piston, built in plastic material with floating adjustment.

Entirely smooth and rectified body. Sliding lid assembled on bearings of quick closure.

The machine includes a valve for the pneumatic drive and an air pressure regulator.

› MAINTENANCE AND CLEANING

Only with a periodic control the greater repairs can be removed, besides, its simple design will facilitate all the maintenance operations allowing carrying out them in a very short time.



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CERTIFIED COMPANY
ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.