

# › CONTINUOUS SAUSAGER

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**Chiacchiera**



## › CONTINUOUS SAUSAGER

This machine processes the products at the highest levels of colour, flavour, texture and with sharp planes of cut. Its sausager system with displaced pallet rotor does not damage the product, since the emulsions are not beaten and the coarse mincing paste is not crushed.

 ENTIRELY BUILT IN  
**AISI 304 STAINLESS STEEL**

This system has a stator through which a rotor with plastic floating pallets turns with a vertical, soft movement produced by its upper and lower cams that transport several types of paste until the spout.

### › OPERATION

#### Drive

It can be hydraulic or electromechanical.

#### Portioning system

It operates under the principle of volumetric shift through a counter of electronic pulses directly connected with the computerized counter of the machine.

#### Vacuum system

It is formed by a vane pump with rotor mounted on bearings, with cooling system. Automatic oil recirculation and renewable filter. Vacuum-regulating valve of outer operation connected with the pump which suctions from an intermediate tank with visor.

#### Cart elevator

Screw electromechanical drive. Standard carts of 200 litres (other optional capacity by request)



### › CLEANING

It is done in a very short time. Swinging the hopper, the pieces that were in contact with the paste are placed in an accessible position allowing a deep and easy cleaning.

### › QUALITY

The electric commands are activated with low tension and are protected from the water.

### › MAINTENANCE

By virtue of its lubrication system the wearing is reduced. The maintenance process is done in a very short period of time.



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

Contact us for quotation or advice.