



Stuffers

SC-30

*The most complete
sausage fillers market
range*



Technical Information

- Capacity: 30 liters.
- Stainless steel construction.
- Cover & piston in anodized aluminium.
- Independent hydraulic oil tank.
- Speed setting conveniently and accurately.
- Automatic decompression piston to release the pedal.
- Equipped with wheels and handle for easy displacement.
- Ideal machine height to work ergonomically.
- Easy cleaning.
- Supplied with three stainless steel nozzles Ø 12, 20 and 30mm.
- Pressure gauge.
- Motor power: 1HP / 0,75Kw.
- Net Weight: 157kg.

Options

- Cover & piston in stainless steel.
- Single phase motor: 1HP / 0,75Kw.

Accessories

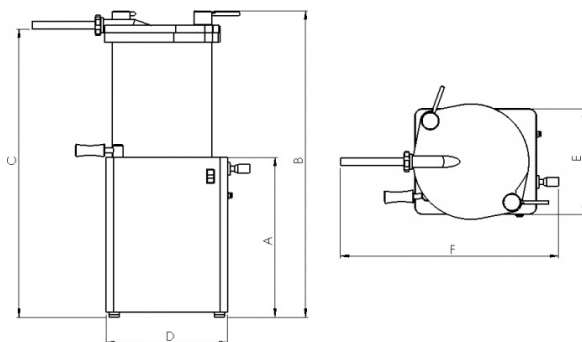
- Manual Portionner.
- Burger Former.





Measures

A	650 mm.
B	1,275 mm.
C	1,192 mm.
D	435 mm.
E	360 mm.
F	815 mm.



Burger former

- Built in steel and plastic suitable for food.
- Suitable for all types of piston fillers.
- Fully removable for easy cleaning.
- Easy change of die set.

OPTIONAL:

- Round die set with dimension of 95 (100 grams).
- Round die set with dimension of 95 (80 grams).
- Oval die set of 100 grams.
- Oval die set of 80 grams.
- Other measures to ask.



Manual portionner

- Built in stainless steel and anodized aluminum.
- Machine of precision.
- Simple and effective system.
- Production can be scaled between 10-500 grams.
- Fully removable for easy cleaning.
- Production can be between 20-40 portions per minute.





More Views



Speed Regulator



Removing piston