HYDRAULIC SAUSAGE FILLER FC-20

Piston filler with a 20-litre cylinder for small production runs

HYDRAULIC | 20 LITRES | 3 STAINLESS NOZZLES | 3-PHASE / 1-PHASE

DESCRIPTION

Hydraulic piston filler for fresh and cured sausages. The hydraulic unit, with an independent oil tank, works at 120 bar through long sessions.

Speed and pressure are set with a knob. When the knee lever is released the piston decompresses automatically and stops the flow; the smooth outlet avoids smearing the meat or dulling its colour.

The fixed cylinder with honed bore and individually fitted piston ensure tightness and precision. The piston is easily removed for cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- 3 stainless steel nozzles: Ø 15, 20 and 30 mm (optional Ø 12 and 43 mm).
- AISI 304 stainless steel; anodised aluminium lid and piston.
- Automatic decompression when the knee lever is released.
- Ergonomic, height-adjustable knee lever.

KEY DATA

Capacity	**20 l**	Motor III	**0.92 kW**	Motor II	**1.10 kW**
Nozzles	**Ø 15 / 20 / 30 mm**	Height	**1,107 mm**	Net weight	**90 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1FC20R	FC-20	**Three-phase 230/400 V · 50 Hz**	1.25 HP · 0.92 kW
1FC20A	FC-20	**Single-phase 230 V · 50 Hz**	1.5 HP · 1.10 kW

Options: Stainless steel piston, stainless steel lid and piston, automatic start/stop (three-phase), automatic piston return, wheels or wheels with anti-tip stand, knee-lever lock, manual portioner, dosing valve, Ø 24 mm kofta attachment, PR-360 portioner-twister.

APPLICATIONS

Butchers, workshops and meat processors producing chorizo, sausages and other stuffed products.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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