HYDRAULIC SAUSAGE FILLER FI-50

Piston filler with a 50-litre cylinder for medium and high production

HYDRAULIC | 50 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).
- Entirely AISI 304 stainless steel, including lid and piston.
- Automatic decompression when the knee lever is released.
- Automatic piston return as standard.

KEY DATA

Capacity	**50 l**	Motor III	**1.65 kW**	Motor II	**1.84 kW**
Nozzles	**Ø 15 / 20 / 30 mm**	Piston return	**Standard**	Net weight	**222 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1FI50R	FI-50	**Three-phase 230/400 V · 50 Hz**	2.25 HP · 1.65 kW
1FI50A	FI-50	**Single-phase 230 V · 50 Hz**	2.5 HP · 1.84 kW

Options: Automatic start/stop (three-phase), 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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