

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg) 100

PROFESSIONAL DESCRIPTION

VERTICAL HYDRAULIC SAUSAGE FILLER for SALAMI, available in 3 MODELS with capacities of 22, 32, 45 It:

- made entirely of stainless steel;
- extremely accurate surface processing;
- easy to use in an ergonomic working position;
- body and lid in AISI 304 stainless steel;
- removable stainless steel piston for easy cleaning;
- rectified stainless steel cylinder, guarantees maximum sealing and efficiency;
- mounted on two wheels for easy movement;
- adjustable output speed;
- automatic start and stop with knee control;
- supplied: 3 polyethylene funnels Ø 14, 20 and 30 mm;
- electrical parts in IP56 watertight box;
- o machines compliant with CE standards on hygiene and safety.

Made in ITALY **CE mark**

AVAILABLE MODELS

TECHNO

Vertical hydraulic sausage filler for SALUMINE, capacity 22 liters, supplied with 3 funnels diameter 14-20-30 mm, V.400/3, Kw.0,52, Weight 115 Kg, dim.mm.518x568x1188h

€ 3.398,66 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

LV-SF32

Vertical hydraulic sausage filling machine for SALUMI, capacity 32 liters, equipped with 3 funnels diameter 14-20-30 mm, V.400/3, Kw.0,52, Weight 105 Kg, dim.mm.510x560x1150h

€ 3.681,89

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

LV-SF45



Vertical hydraulic sausage filler for SALUMI, capacity 45 liters, supplied with 3 funnels diameter 14-20-30 mm, V.400/3, Kw.0,52, Weight 115 Kg, dim.mm.510x560x1280h

€ 3.965,11

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days



