

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

VERTICAL HYDRAULIC SALAMI BAGGING MACHINE, available in 3 MODELS with capacity It 22, 32, 45:

- made entirely of stainless steel;
- very accurate processing of surfaces;
- easy to use in an ergonomic working position;
- body and cover in AISI 304 stainless steel;
- $\circ~$ removable stainless steel piston for easy cleaning ;
- $\circ~$ ground stainless steel cylinder , guarantees maximum seal and efficiency ;
- $\circ \hspace{0.1cm} \mbox{mounted on two wheels to facilitate movement}$;
- $\circ \ \ \textbf{adjustable} \ \ \text{output speed};$
- automatic start and stop with knee control;
- supplied: 3 stainless steel funnels Ø 14, 20 and 30 mm;
- electrical parts in watertight box IP56;
- machines compliant with CE hygiene and safety standards.

Made in Italy

CE mark

AVAILABLE MODELS

LV-VINS22



Delivery

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

LV-VINS32



Delivery

Technochef - Vertical hydraulic sausage filler 32 lt Insaccatrice by SALUMI hydraulica Verticale, capacity 32 liters, in dotazione 3 infusers with a diameter of 14-20-30 mm, V.400/3, Kw.0,52, Peso 125 Kg, dim.mm.518x568x1188h

LV-VINS45



Technochef - VERTICAL HYDRAULIC sausage filler

Insaccatrice per SALUMI hydraulica Verticale, capacity 45 liters, in dotazione 3 infusers with a diameter of 14-20-30 mm, V.400/3, Kw.0,52, Peso 137 Kg, dim.mm.518x568x1264h

Delivery







