
Vacuum filler MINI 1500

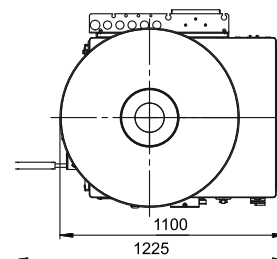
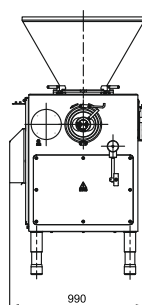
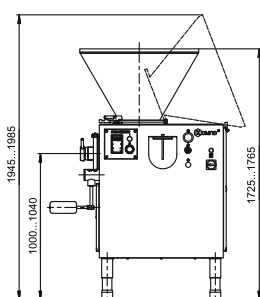


Screw vacuum filler KOMPO-MINI 1500 is designed for filling and dosage of minced meat of cooked sausages, frankfurters, small sausages, liver and blood sausages and pastes. The filler is designed specifically for use in small industries and has compact overall dimensions and a reduced capacity of the loading hopper.



Advantages:

- Production of cooked and semi-smoked sausages with minced meat temperature min. +3°C;
- High degree of vacuumization eliminating any porosity in the product;
- Preservation of the minced meat pattern under the casing and on the sausage cut in semi-smoked sausages;
- Higher durability of work elements due to the original design of the displacer screws;
- Efficient operation with liquid minced meat due to the use the "Vacuum+" mode;
- Compatibility with manual and semi-automatic clippers of any manufacturer;
- Mounting of an additional pair of special screws allows processing of non-vacuumized minced meat;
- Filling casings with paste-like products (processed cheese, butter, curd and other similar products);



Technical specifications

Rated power supply, V	Loader FCD	Dosage range adjustment, g
400	OPTION	10-9999
Hopper capacity, L	Distance from floor to spindle axis, mm	Output power, kW
100	1020±20	7,15

Model	1500	1500-01 cheese
Sausage linking device	option	-
Minced meat temperature, °C	+3	+3...+60
Hopper and displacer housing heating	-	+
Output, kg/h	5000 - 7500	4000 - 5500
Dimensions, mm: Length* Width* Height	1100*990*1765	1200*1100*1825
Weight, max, kg	560	520