

Cod: 42320971

Refrigerating cell height 2540 mm price excluding motor 3340x4140x2540h mm



Description

Professional sausage fillers

Professional sausage fillers are manual accessories that make it easy to fill cold cuts and sausages by adding the meat to be dried inside casings and sheaths.

How to fill with a professional filler

Filling machines consist of a rotating roller and a crank handle. Before proceeding with stuffing, the casing is prepared by removing excess fat with hot water and letting the casing soak to soften.

Separately, the meat to be stuffed, usually pork, veal, horse or lamb, is processed, using low temperatures to mix the fat and meat parts without melting the fat.

When both elements are ready, the meat is pushed into the casing through a crank handle. The casing is placed at the end of the funnel on the filler so that no grams of meat are lost.

At the end of the operation, the meat must be left to dry in order to obtain the typical sausage.

Bagging machine materials and models

The filler is made of stainless steel, a material compatible with food contact according to current regulations. In the catalogue, it is possible to choose between horizontal sausage fillers and vertical sausage fillers; the latter are suitable for larger sausages, as gravity makes it easier to insert the meat into the casing.

How to clean the water grille

The filler is made of stainless steel, which can be cleaned with a non-abrasive cloth and a normal kitchen detergent.

Filling machines on Ristoattrezzature

All bagging machines in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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