





Tool-less belt release for easy cleaning on lower conveyer.



Optional Automatic Water Injection.



Castored wheels and adjustable feet.



Automatic belt release for easy cleaning of upper conveyers.



Optional remote monitoring.



Fully adjustable meat outfeed system for all joint sizes.



Motorised spring back elimination system.



Secure monitoring and diagnostic system from any web browser.



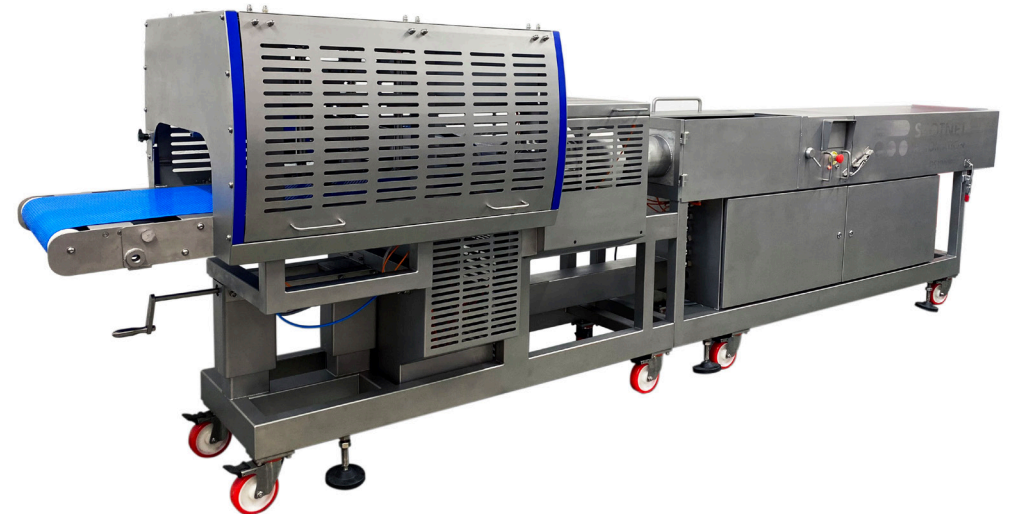
700mm long tubes, meaning fewer tube changes.



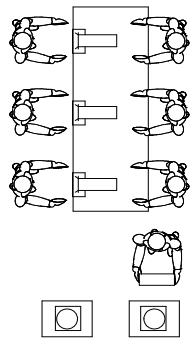
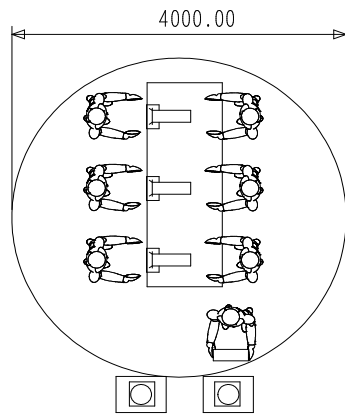
Curved blade for reliable cutting.



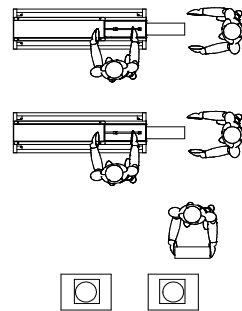
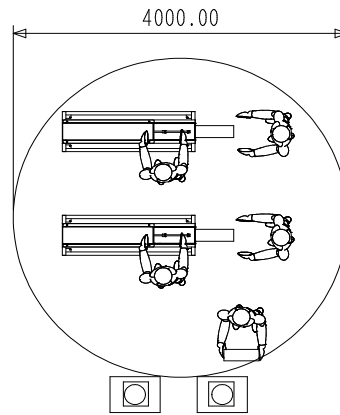
Simple Festo CPX pneumatic system.



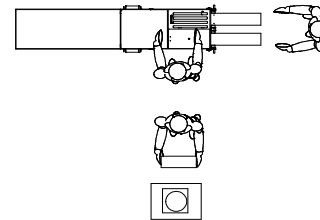
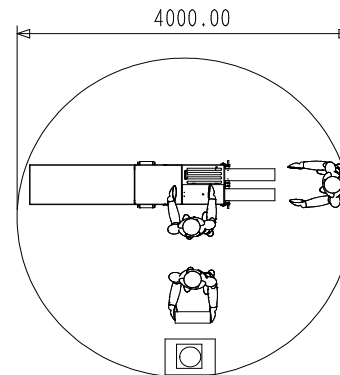
## MANUAL STUFFING 7 OPERATORS



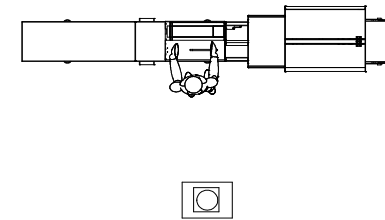
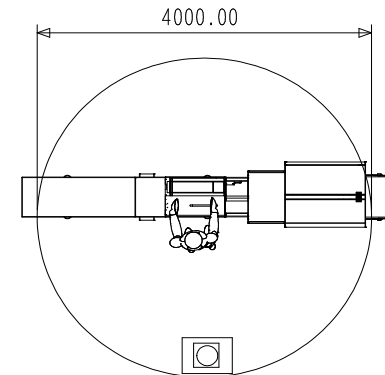
## 2 X SINGLE STUFFERS 5 OPERATORS



## 1 X DOUBLE STUFFER 3 OPERATORS



## 1 X ACII 1 OPERATOR



## TECHNICAL INFORMATION

### Speed

The machine will cycle at over 1000 units per hour.  
Production speeds will depend on the product and the input and output flow to the machine.

### Weight

Approximately 900kg

### Services

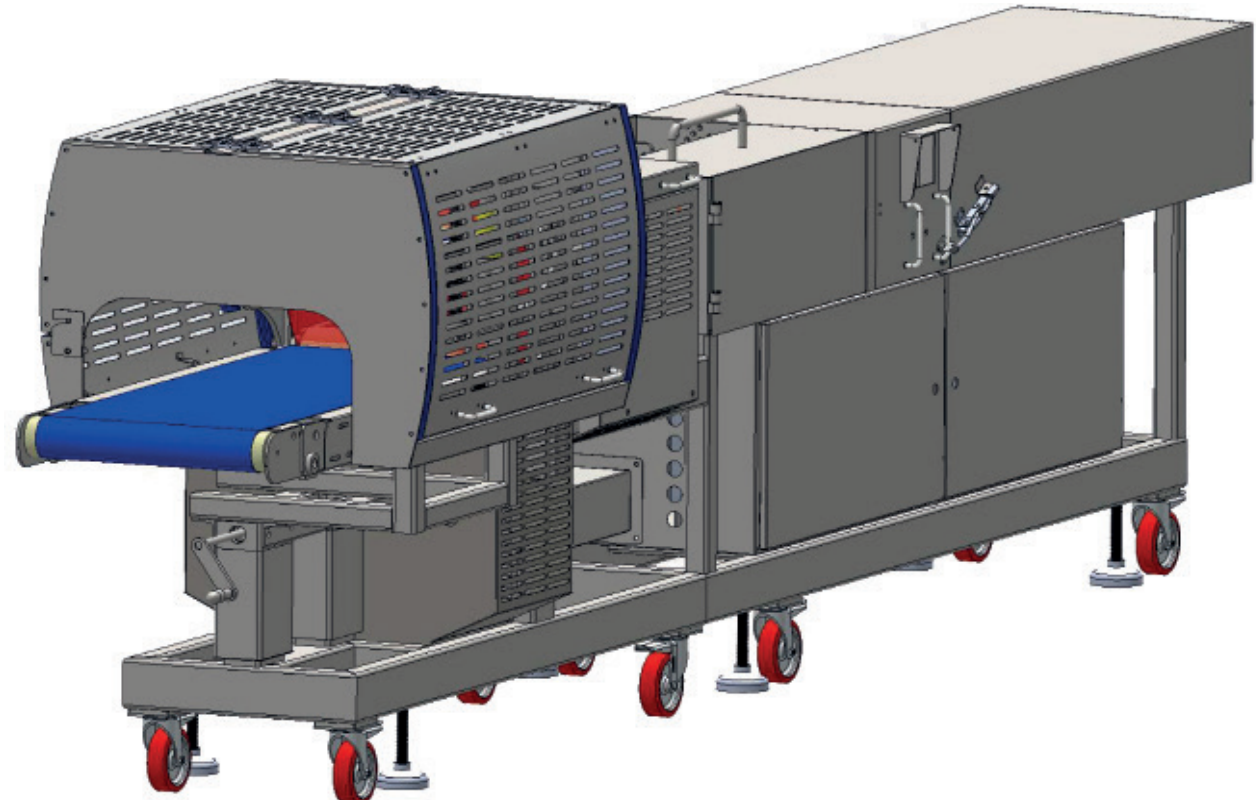
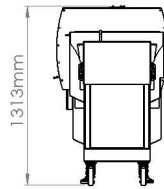
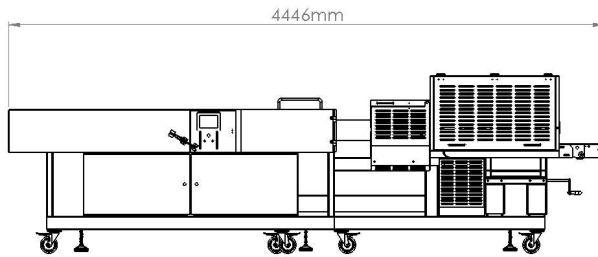
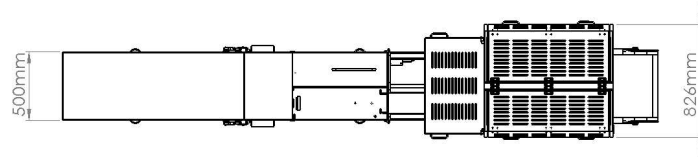
Compressed Air  
Pressure: 80 psi (5.5 BAR) minimum  
Flow: 50ft<sup>3</sup> or 1415 litres per minute

### Electrical

230 V, Single Phase, 10 amp supply

### Packing Crate Dimensions

Length 4546mm x Width 1000mm x Height 1600 mm



Please note: Dimensions are subject to change without notice.