

QUOTATION

SCHRODER HAMAX 800 WHOLE MUSCLE STUFFER



The main area of use of the HAMAX 800 whole muscle stuffer is automatic filling of fresh (for example, as restructured meat) or cured meat parts/pieces of meat (for example, as raw and cooked cured meat) in plastic casings and nettings. The fundamental principle of the machine is based on a hydraulically driven piston that presses the meat into the casings.

Features and benefits

Production capacity of up to 1.2 t/h

The duration of the work interval is 6 – 8 seconds

(that is, product entry, product pressing and product output)

Only one operator required

Infinitely variable speed

Use plastic casings and nettings

Machine dimensions in mm:

Width: 900,0

Length: 2500,0

Height: 1600,0

Compressed air: 6 bar

Power: 4,0 kW , 10 A

Voltage: 400 V, 50Hz
