



## Stuffers

# SC-13

*The most complete  
sausage fillers market  
range*



### Technical Information

- Capacity: 13 liters.
- Stainless steel construction.
- Cover & piston in anodized aluminium.
- Independent hydraulic oil tank.
- Speed setting conveniently and accurately.
- Automatic decompression piston to release the pedal.
- Equipped with wheels and handle for easy displacement.
- Ideal machine height to work ergonomically.
- Easy cleaning.
- Supplied with three stainless steel nozzles Ø 12, 20 and 30mm.
- Three phase motor power: 1HP / 0,75Kw.
- Net Weight: 107kg.

### Options

- Cover & piston in stainless steel.
- Single phase motor: 1HP / 0,75Kw.

### Accessories

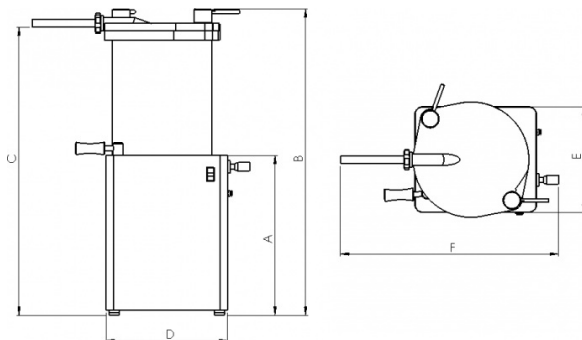
- Manual Portionner.
- Burger Former.





## Measures

A	650 mm.
B	1,195 mm.
C	1,110 mm.
D	435 mm.
E	330 mm.
F	765 mm.



## Burger former

- Built in steel and plastic suitable for food.
- Suitable for all types of piston fillers.
- Fully removable for easy cleaning.
- Easy change of die set.

### OPTIONAL:

- Round die set with dimension of 95 (100 grams).
- Round die set with dimension of 95 (80 grams).
- Oval die set of 100 grams.
- Oval die set of 80 grams.
- Other measures to ask.



## Manual portionner

- Built in stainless steel and anodized aluminum.
- Machine of precision.
- Simple and effective system.
- Production can be scaled between 10-500 grams.
- Fully removable for easy cleaning.
- Production can be between 20-40 portions per minute.





## More Views



**Speed governor**



**Removing piston**