

SF SERIES RAPID SAUSAGE FILLER

1.Introduction:

SF series rapid sausage filler is suitable for meat processing enterprise and catering to fill sausage and ham sausage, etc. The machine adopts the hydro-cylinder to push forward and uses the foot switch. The electric elements and the fluid-pressure elements which are high-quality products imported or made in China, have the steady performance.

2.Operating Instruction:

- a.please according the data plate to choose the correct supply. The supply must has safe ground wire.
- b. If is the three-phase power supply, please care the motor's rotating direction. The machine cannot work normally if motor rotate counter; please to exchange two of the three-phase at will.
- c.Put the mixed meat filling into the bowl and tighten the pressure cover.
- d.Put on the casing and adjust the changeover switch on “ clockwise ” position , then it will begin filling sausage when you step on the foot switch.
- e.Adjust the changeover switch on “ counter clockwise ” position; then step on the foot switch, the piston will return to the bottom of the bowl.

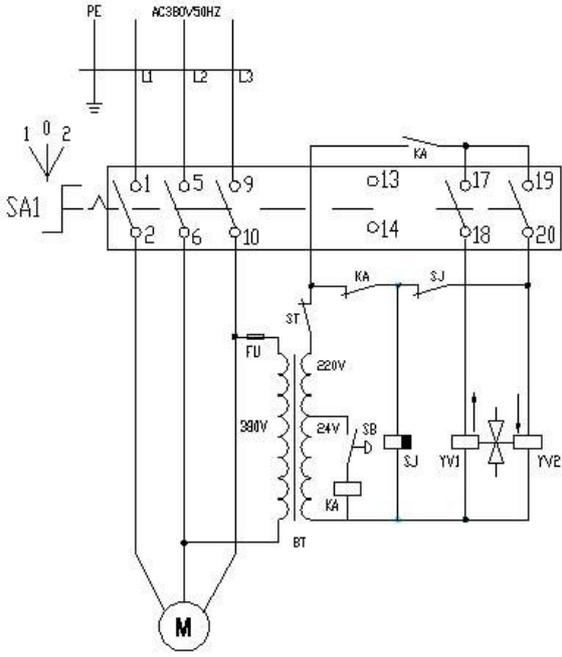
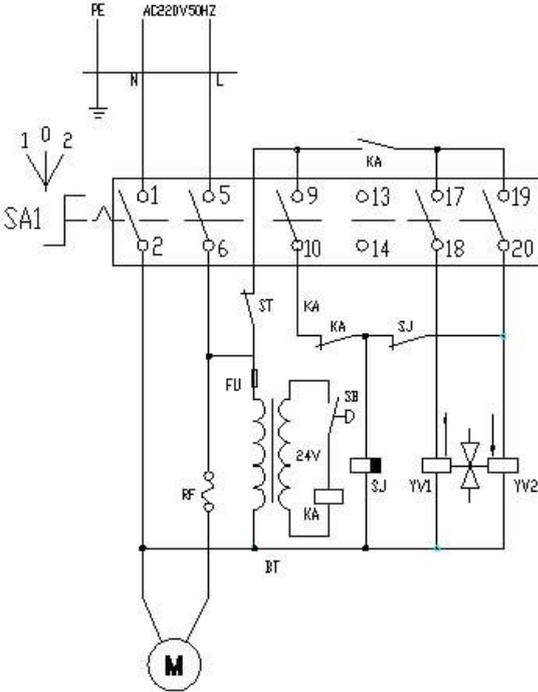
3.Service and Maintenance:

- a.Before or after use, please clean bowl, pressure cover, the body and the pipe.
- b.Turn the pressure valve which is under the connecting part, then you can adjust the return speed of piston.
- c.Please do not dismount the hydraulic elements, If the hydraulic system has the problem please call on an expert to maintain.

4.Technical specifications:

Model	Volume	Rated frequency	Voltage	Power	Productivity	Net weight	Dimension
SF-150	15 L	50 Hz/60Hz	110V ~ 220V ~ 230V ~ 380V 3~	0.75 kW	300 kg/h	120 kg	600x400x1240
SF-260	26 L	50 Hz/60Hz		1.1 kW	400 kg/h	160 kg	640x485x1240
SF-350	35 L	50 Hz/60Hz		1.5 kW	600 kg/h	180 kg	735x560x1240

5. Circuit Diagram



6. Hydraulic Pressure Diagram

