



Food Industry Services

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F10B Continuous Vacuum Filler



The continuous vacuum filler Mod. F10 is the ideal compact machine but with high performances for small medium businesses thanks to the large diameter pump set. It can be equipped with 12 or 16 vanes.

- Strong construction completely in stainless steel.
- The high manufacturing precision of mechanical parts of the pump set in high resistance steel guarantees a delicate treatment of the product and a long lasting use
- The joined effect of the 20 m³ vacuum pump and the auger with the counter-auger in the hopper assures compact end air-free products even with hard and low temperature row materials
- Possibility to install, also subsequently to the purchase, an hydraulic loader for 90, 120 or 200 litres buggies
- Hopper of 160 or 260 litres. In the model with hydraulic leader an inter-blocked standing platform allows the inspection end the cleaning of the hopper
- Accident prevention protections assured by sensors controlled by a high safety electronic central unit

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- An electronic driving system controlled by a PLC completely water proof assures a high productivity, reliability and noiseless operation
- All the operating parameters of the machine can be entered from an electronic control panel "TOUCH SCREEN". An extremely simple graphical user interface guides the operator in the setting and monitoring of the parameters
- An advanced function of diagnostic allows a fast location of possible problems. A memo alerts the operator of the maintenance schedule. The statistics function offers information about the production.
- It is possible to set **ramps of acceleration** at the beginning of the portion to avoid breakings of the casing

Technical data	
Hopper Capacity	160/ 260 litres
Power	7-10 kw
Max filling pressure	50 bar
Max Production	5200-5600 kg per hour
Portioning range	5-10,000 grams
Portioning Speed @ 50g	610-660 n/min
Weight	530kgs
Weight with loader	670kgs

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