

Food Industry Services

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F9B Continuous Vacuum Filler



Technical data	
Hopper Capacity	90/ 160/ 260
	litres
Power	6 kw
Max filling pressure	35 bar
Max Production	2600kg per hour
Portioning range	5-10,000 grams
Portioning Speed @ 50g	310n/min
Weight	480kgs
Weight with loader	620kgs

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The continuous vacuum filler Mod. F9 is a well sized machine with fantastic capabilities.

- Strong construction completely in stainless steel. Smooth surfaces and lack of corners for a fast and effective cleaning
- 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, a hydraulic loader for 90,
 120 or 200 litre buggies
- Hopper of 90 (available on F9), 160 or 260 liters. In the model with hydraulic loader 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 con 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. The help key remembers the main functions of the machine in the language selected by the operator
- It is possible to set **ramps of acceleration** at the beginning of the portion to avoid breakings of the casing