

# Stainless Steel Sausage Filler

Model : RMEH25

Commercial grade Sausage Filler constructed from quality grade stainless steel. It features accurate and easy speed adjustment as well as good flow controls for consistent sausage filling. The convenient knee-operation leaves the operator's hands free which makes the art of sausage making that much easier.

## FEATURES

- fully stainless steel construction, cover and piston
- oil hydraulic operation eliminates the need for mains water pressure
- accurate and easy speed adjustment
- good flow control for consistent filling
- pressure gauge clearly displays the pressure being worked at
- ergonomic height
- knee-operated control leaves operator's hands free
- equipped with wheels and handle for easily and safely moving the machine when needed
- supplied with three stainless steel nozzles (12 mm, 20 mm, 30 mm)



Nozzles



Nozzle Attachment



Controls



Knee Control

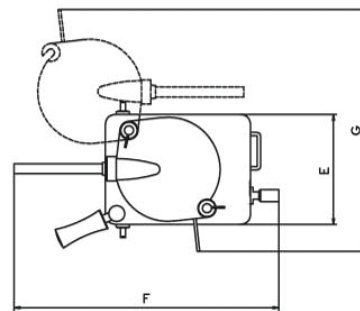
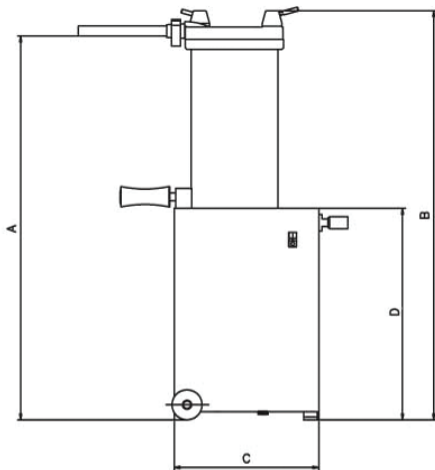


## SPECIFICATIONS

| Model Number | Capacity  | Power        | Weight | Overall Dimensions (mm)     |
|--------------|-----------|--------------|--------|-----------------------------|
| RMEH25       | 25 litres | Single Phase | 125 kg | 36 (W) x 790 (D) x 1197 (H) |

# Stainless Steel Sausage Filler

Model : RMEH25



## DIMENSIONS (mm)

|  |      |
|--|------|
| A: Height to Nozzles                       | 1180 |
| B: Overall Height                          | 1260 |
| C: Base Depth                              | 440  |
| D: Base Height                             | 650  |
| E: Base Width                              | 330  |
| F: Overall Depth including Nozzles         | 800  |
| G: Overall Width with Lid in Open Position | 820  |