

**THREE SWORDS FILLING MACHINE KG. 15 STAINLESS
STEEL FINISH**



vedi prodotto online



SOLUZIONI FOODSERVICE

The Mod. 15 Deluxe stainless steel sausage filler is a manual sausage filler with a cylinder capacity of 15 litres.

The stainless steel sausage filler is certified for suitability for food contact (DL 108/92-EEC directive 89/109)

The Tre Spade Mod. 15 stainless steel sausage stuffer is built to last over time: the choice of materials, the quality of the finishes, the construction choices have always made it one of the best-selling and recognized sausage stuffers on the market.

The bodywork, the cylinder, the screws, all in stainless steel, make it particularly suitable for use in professional kitchens.

The double speed of the piston allows a much faster reloading: with the high speed a fast return of the piston is guaranteed, limiting the loss of time. With the reduced speed, the torque increases and the effort to be performed during the bagging process is reduced. There is less effort and a greater compression force, always with a seal guaranteed by the silicone gaskets of the piston.

The cylinder is made of stainless steel and is watertight

The rack, the sides, the casing, the gearbox and all the screws are in stainless steel

The gears are made of pressed and hardened steel, to guarantee resistance over time

the piston is in Moplen equipped with silicone gasket and breather valve

Four sizes of plastic funnels are included in the package: diameters 10,20,30,40 mm

Capacity: 15 litres

Weight: 31.0kg

Dimensions: 80x29x28 cm