



Production line for fixed weight portions for all types of product: grinded (free-flow), tablets, cylinders (cevapcici) and other shapes. Line consisting of a filler, mincer head and automatic portioner.

Fixed portion weight, both when using a filler (using a dispenser integrated into the mincer head) and with a continuous filler.

Machines made of stainless steel and technical plastics suitable for the food industry. Designed to make cleaning easier for users, all moving parts removable without tools

Specific characteristics Grinding head Mod. CP-98/114

- Grinding head available in two sizes: Ø98mm and Ø114mm
- Optional doser for feeding via piston filler, controlled by servomotor
- Dispensing mechanism capacity 600gr
- Control grinding head parameters via touch screen
- Three-phase standard voltage 380V 50/60Hz

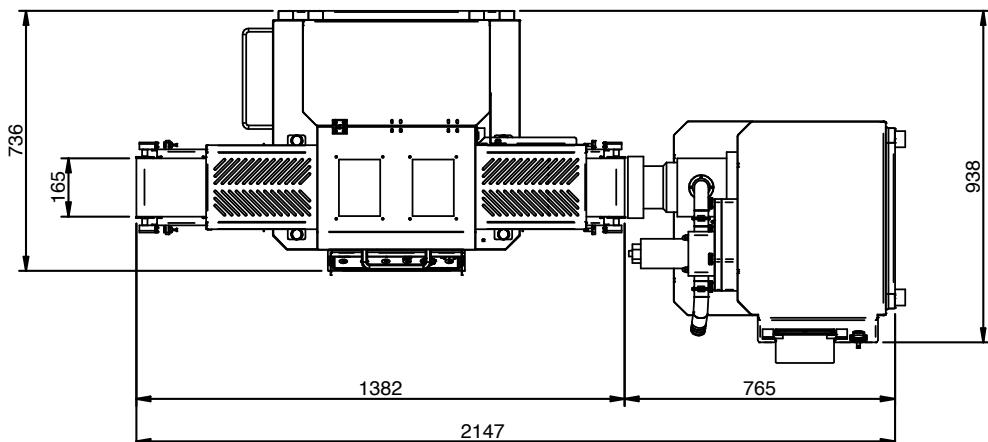
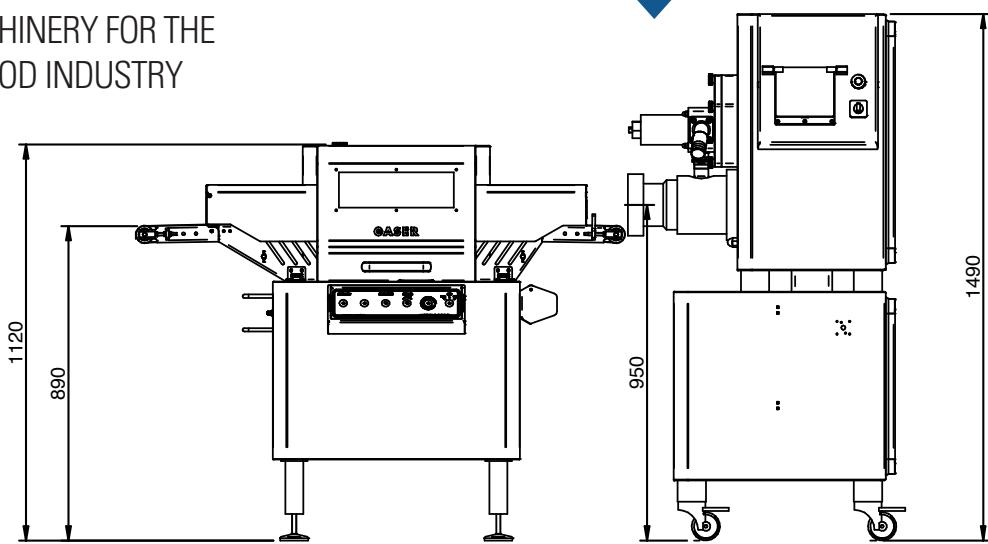
Specific characteristics Automatic Portioner Mod. CX-160

- Automatic pneumatic portioner that consists of two conveyor belts and a high-quality cutting element.
- Width of conveyor belts 165mm
- Total length of conveyor belts 1380mm
- Conveyor belts driven by a single motor with 0.25kW electro-mechanical brake and speed variator
- Portion cutting blade driven by pneumatic cylinder
- With support for paper reels, necessary for its operation.
- With 3 working modes: manual, automatic (cutting signal via laser sensor) and slave machine (cutting signal via portioning head/continuous stuffer)
- Single-phase standard voltage 230V 50/60Hz

GASER

CP-98/114 + CX-160
LÍNEA DE PORCIONADO

MACHINERY FOR THE
FOOD INDUSTRY



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