



KOMPO-MAXI 3000

VACUUM FILLER



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Vacuum screw filler KOMPO-MAXI 3000 is designed for stuffing and dosing minced meat of boiled, cooked smoked, semi-smoked, raw-smoked and dry sausages, frankfurters, small sausages and other paste-like masses. Temperature range of minced meat processed varies from minus 4°C to plus 50°C.

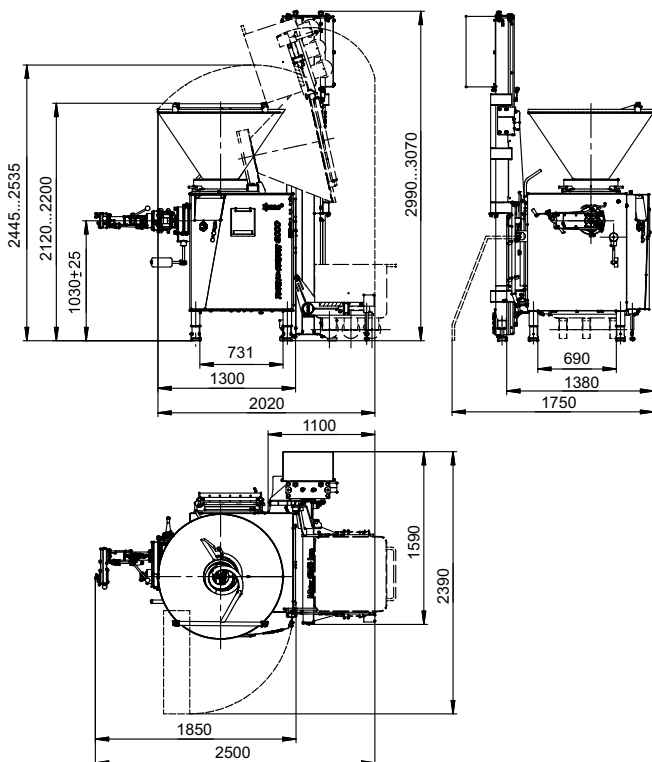


Technikal specifications:

| Model | 3000 |
|--|----------------|
| Agitator in hopper | + |
| Column loader FCV | options |
| Sausage linking device FPS | options |
| Inline grinding device VNB | options |
| Mincemeat temperature, °C | -4 |
| Output at nominal speed, kg/h | 12000-16500 |
| Inline grinder output, kg/h | up to 6500 |
| Power supply, V | 400 |
| Dosage range adjustment, gr | 10-99999 |
| Hopper capacity, liters | 270 |
| Distance from floor to spindle axle, mm | 1030±25 |
| Output power, kW | up to 20 |
| Dimensions, mm: | |
| Length*Width*Height | 1300*1750*2200 |
| Dimensions with loading devices, mm: | |
| Length*Width*Height | 2500*1750*3070 |
| Dimensions with portioning machines, mm: | |
| Length*Width*Height | 1850*1750*2200 |
| Net weight with all options, kg | up to 1320 |

Advantages:

- high-quality production of all types of sausages;
- high degree of mincemeat vacuumization eliminating any porosity in all types of sausages;
- function of back suction of minced meat which reduces the loss of minced meat when replacing the casing and more efficiently clip delicate casings;
- first dose adjustment function;
- preservation of quality of pattern under casing and on cut of structural sausages when VNB or VP-6000 is used;
- compatibility with the clipper of any manufacturer;
- higher durability of work elements due to the original design of the displacer screws;
- efficient operation with liquid minced meat due to the use the "Vacuum+" mode;
- programmable control system with graphical touch panel;
- mounting of an additional pair of special screws allows processing of non-vacuumized minced meat;
- all units in contact with minced meat are easily removable and available for processing;
- built-in system that signals the need for the next maintenance;
- universality, simple maintenance, reliability and low operating costs.



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