

Product Name :
Hydraulic Sausage Filling Machine

Product Code :
MM-CHINA11002-0056



Description :

Hydraulic Sausage Filling Machine

Technical Specification :

Subjecting coarse-ground meat mixtures to rotational friction during the extrusion process frequently leads to fat smearing, which degrades both the physical appearance and the binding matrix of premium sausages. Our commercial hydraulic sausage filling machine bypasses rotational friction entirely by utilizing a direct vertical piston extrusion method. Driven by an enclosed, high-pressure hydraulic oil circuit, the stainless steel piston elevates the meat batter flawlessly into the stuffing horn. This equipment delivers a highly controlled, low-shear filling environment essential for artisan salami, fresh bratwurst, and specialty regional sausages.

Zero-Friction Extrusion: The vertical thrust mechanism strictly eliminates the structural tearing and thermal rise typically associated with screw-auger systems.

15 MPa Hydraulic Ram: A dedicated 1.1 KW oil pump system guarantees steady, non-pulsating pressure output to prevent casing blowouts.

Hands-Free Modulation: Operators actuate the hydraulic piston via a knee or foot pedal, leaving both hands completely free to manage delicate casing tension.

Cylinder/Hopper Capacity: 35 Liters (Yielding approx. 400 - 500 kg/h depending on operator speed)

Hydraulic System Pressure: Standard operation at 10 - 15 MPa

Electrical Motor Power: 1.1 KW (Drives the internal hydraulic fluid pump)

Stuffer Stuffing Horns: Includes 3 interchangeable SUS304 tubes: 16mm, 19mm, 25mm

Piston Travel Speed: Mechanically adjustable via the primary fluid flow control valve

Construction Material: Full Stainless Steel (Cabinet, Cylinder, and Piston Head)



MM Machine Manufacturers — manufactured in China

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