

F190R F200R

Frey vacuum stuffers & accessories deliver the product quality, portioning precision, & production volume needs of meat processors & sausage makers of all sizes. Every Frey vacuum stuffer & accessory is designed, engineered, & built with German precision to deliver an exceptional return on your investment.



FEATURES

Main drive with **hollow shaft**

Rotor-drive via polygon

New **drive-and-control** technology

Surfaces where product residues or cleaning agents and water may remain have constructively been avoided.

Functional sealings are equipped with additional back-up seals e.g. hopper, indentation cone, stuffing bushing

Process reliable safety technology RFID

Automatic product supply via lift or external loading

Scrapers are made of **metal detectable material**

All sealings are made in **hygienic design**

BENEFITS

Safety

Functional sealings are equipped with additional back-up seals e.g. hopper, indentation cone, stuffing bushing

Ergonomics

Due to an optimum inclination of the 12" touch control panel, the setting of the filling parameters can be done in an eye-and-back friendly manner

For easier ascending the machine for product changes, a step has been mounted

Optimum usability during production

Function

An outlet optimally adapted to the meat-flow and rotor are treating the product extremely gently

Optimized dimensions of the chambers

Control of the hopper content

Indication of the fill level via a three-colored traffic light on the display

Automatic product supply via lift or external loading

3600 kg/h filling performance

55 bar filling pressure

Max. 600 port./min. portioning speed

Order Today





INNOVATIVE OPERATION

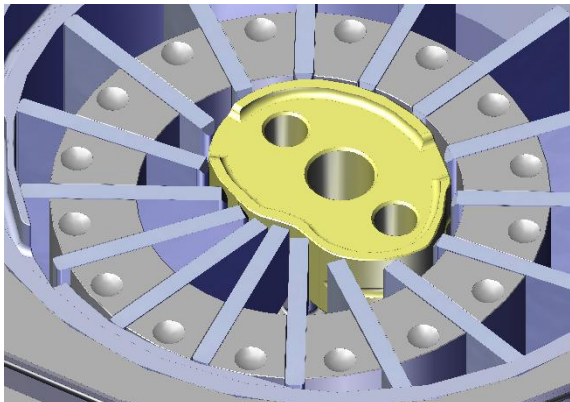
- Weight input can be chosen between 0,1 and 100.000 g (from 0,0 - 999,9 g in 0,1g - steps)
- Number of links from 0 - 9,9 turns
- Preselect/on of pauses and clipping time
- Normal- and continuous operation
- 200 filling programs with table of contents
- Programs for cooked sausage
- Service- and maintenance programs
- Diagnosis programs
- Counter of quantity and pieces, preselection of pieces
- Twist delay/ twist advance of the linker
- 1st portion makeweight
- Speed control - Infinitely variable also during the filling process
- Digital vacuum control optionally available is an electronic control valve for the stop of the machine and an automatic cleaning of the vacuum pump

Performance Advantage

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TECHNICAL DATA



F190R

Filling performance: abt. 7.936lb
 Filling pressure: abt. 55 bar
 Portioning range: 0.0011lb – 0.22lb
 Portioning speed: max. 600 port. /min
 Vacuum pump: 21 m3
 Connected load: max. 11kW
 Voltage: 400 V; 50/60 Hz
 Fuse-protection: 32A

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