

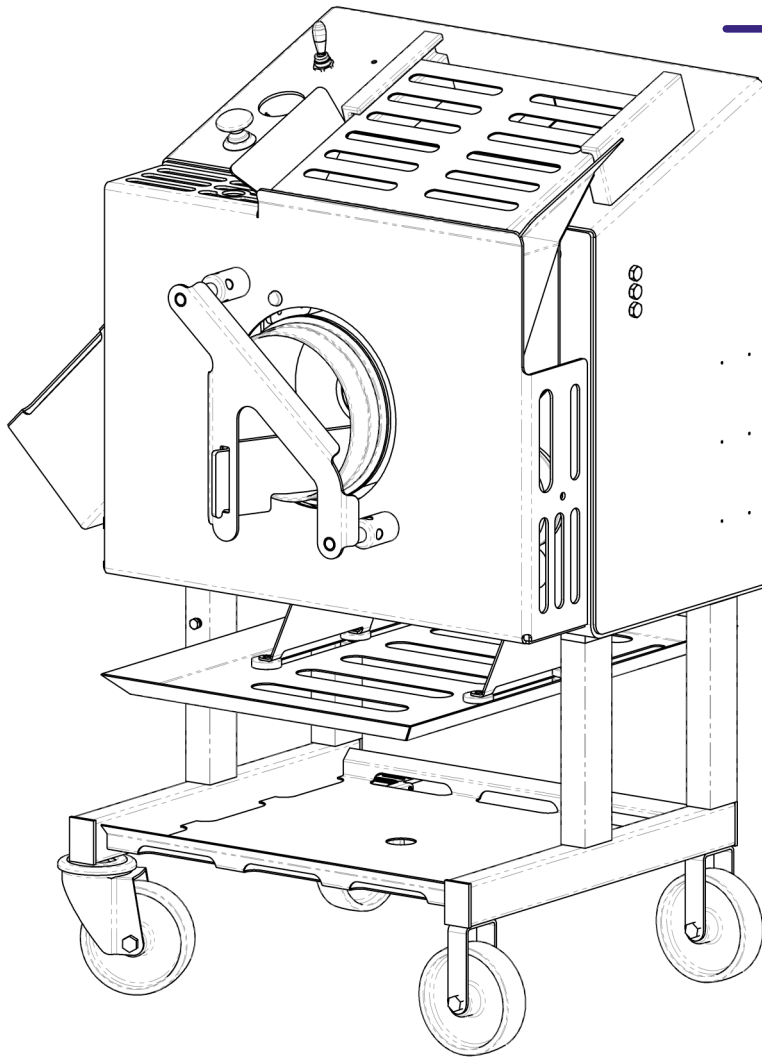
SEPAmatic®



SEPAmatic 100

-MINI-

SEPAmatic® 100



TECHNICAL DATA:

Input:	max. 500 kg/h Depending on the perforated drum and product Connecting
Drive power:	0,75 kW
H x W x D:	approx. 1200 x 800 x 600 mm
Weight:	approx. 270 kg

It's unfortunate, but a fact, that during the process of producing fresh sausage with natural casings the result can be negatively affected by large quantities of waste product due to unsalable broken goods.

With the installation of the **SEPAmatic 100** (also known as the **MINI**) on each filling the harvesting of legally reusable raw sausage meat is made easy due to its batch clean separation from the casing.

The SEPAmimi might be small but has in it's DNA simple and robust technology gained via 50 years experience with its competition beating bigger brothers in the SEPAmatic stable.

- Features taken from the high performance machines include the availability of a variety of squeezing belt thicknesses, adjustable pressure settings, auto belt tensioning and advanced rocker technology plus oversized roller bearings located outside the product area.
- A point of interest is that the perforated drum does not need to be removed from the machine during hygienic cleaning.
- Furthermore, at 240 mm this comparatively large working diameter of the perforated drum allows larger product dimensions to be processed.



Not only fresh sausage but, all in all possible uses for the SEPAmimi can be found wherever there's a need for the continuous separation of hard from soft at low pressures such as in liver or fruit processing.

Illustrations and technical data are only approximate and non-binding. We reserve the right to make design changes at any time in the interest of technical progress. Illustrations are with optional equipment.

