

F. DICK Light Duty Sausage Filler 6.8 l

The New Generation



- Easy filling, care and maintenance
- Sturdy and stable construction
- Polished cylinder made of stainless steel
- Plastic piston with air valve

Art.-No. 9 0607 00

U-LIFE 佑聯食品機械

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Your dealer:

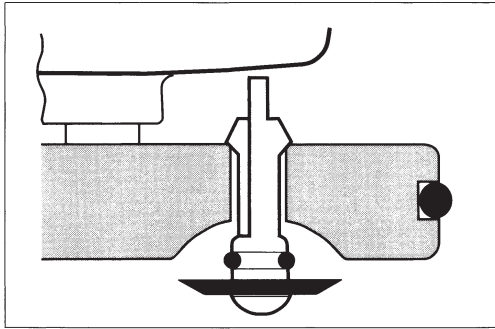
www.fdict.com

F. DICK Light Duty Sausage Filler 6.8 l

The New Generation

The new F. DICK light duty sausage filler is a further development of the proven sausage filler, which has been tried and tested for many years. The filler is of a sturdy, closes construction, easy to transport and handle. In addition, it is particularly user-friendly and hygienic.

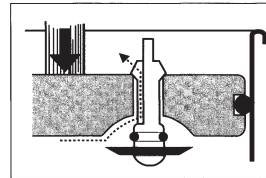
Plastic piston with air valve



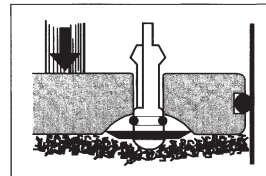
The plastic seals tightly against the cylinder by means of a rubber gasket. The plastic air valve itself can be easily removed for cleaning by light pressure from above. The polished inside of the cylinder ensures smooth turning of the cranks and easy cleaning.

Capacity: 6.8 Liter / 15 lb.
 Weight: 12 kg
 Height: 484 mm / 19"
 Depth: 332 mm / 13"
 Width: 436 mm / 17"

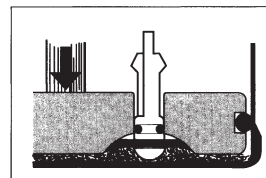
Operation of air valve



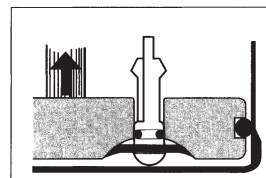
Exhausts the air automatically when piston moves down.



Closes automatically when the valve touches the mixture.



Closes under vacuum when the valve touches the base of the cylinder.



Empties the filling tube through vacuum when moving the piston upwards.

Stainless steel table sausage filler with two speed gear

These sausage fillers are available in three sizes (9, 12 and 15 litres), of sturdy construction, easy handling and especially hygienic. Gear box, toothed and lateral rack, cylinder, base plate with cylinder holder as well as the crank are made of stainless steel and meet the highest quality demands. Second gear for fast return speed of piston.



Order-No.	9050900	9051200	9051500
Capacity:	9 Liter / 18 lb.	12 Liter / 24 lb.	15 Liter / 30 lb.
Weight:	23.5 kg	25 kg	26 kg
Height:	985 mm / 38 1/2"	1155 mm / 45 1/2"	1355 mm / 53 1/4"
Base Plate:	260 x 400 mm 10" x 15 1/2"	260 x 400 mm 10" x 15 1/2"	260 x 400 mm 10" x 15 1/2"

Accessories: Stainless steel tube set incl. 13, 19, 25 and 32 mm, Art.-No. 9 0711 00