

Small in dimensions, but high in output

Hygiene

The body of the ROBOT 500 is manufactured from stainless steel. No heavy parts need to be removed or dismantled for cleaning purposes.

The ROBOT 500 has vertically adjustable feet which ensure not only a firm support, but also easy cleaning of the floor below the machine. The ROBOT 500 is available in 3 different models:

1. as a continuous vacuum sausage filling machine (pump) for straight filling
2. as a continuous vacuum sausage filling machine with attached portioning unit
3. as a continuous automatic vacuum sausage filling machine for portioning and twisting

Technical data – ROBOT 500

Filling pressure	up to approx. 20 bar
Filling capacity	up to 2200 kg/h
Portion weight	15 – 10.000 g
Infinitely variable number of twists	0 – 4.5 turns
Portioning speed at 25 g	approx. 280 portions/min.
at 50 g	approx. 210 portions/min.
at 100 g	approx. 150 portions/min.
at 200 g	approx. 100 portions/min.

Electrical connection

Voltage	3-ph. a.c., 220/380 V, 50 Hz or 400/440 V, 60 Hz
Rating	4 kW
Fuses	3 x 25 A, slow-blowing
Supply line cross-section	4 x 2.5 mm ² Cu
Supply line length	5 m

Weights

Machine	376 kg
Machine with Portiomat 874	382 kg
Machine with Portiomat 874 and twist drive 849	405 kg
Extra weight with 90 l hopper	8 kg

