# 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
- 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

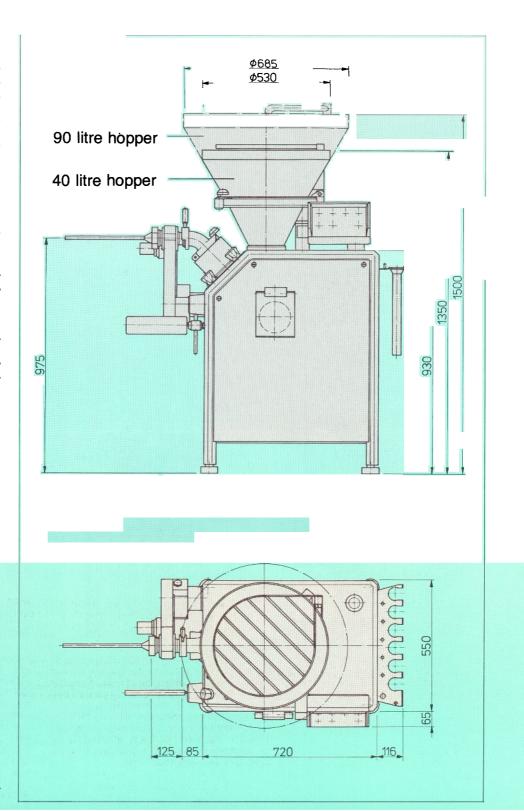
Filling pressure	up to approx. 20 bar
Filling capacity	up to 2200 kg/h
Portion weight	15 – 10.000 g
Infinitely variable number of twists	0 – 4.5 turns
Portioning speed at 25 g	approx. 280 portions/min.
at 50 g	approx. 210 portions/min.
at 100 g	approx. 150 portions/min.
at 200 g	approx. 100 portions/min.

### **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 mm² Cu	
Supply line length	5 m	

# Weights

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



We reserve the right to make technical modifications without prior notice.