

Manual

sausage coiling machine

For the efficient generation of up to 250 sausage coils per hour with sizes between 16 and 24 mm



Exchange of the sizing part
with a few simple movements

Fastening mechanism
to be attached to the work surface

Work height
adjustable

Coiling capacity
continuously adjustable

Made completely from stainless steel and synthetic materials
approved for use in the food industry.

No electricity is required.

Skewer bin



Short description

The closed sausage end is positioned on the rotary table by means of a clamping mechanism. The sausage is held on the rotary table with one hand. The pneumatic coiling mechanism is now activated by means of the knee-operated regulating switch. The sausage is fed with the other hand. After the completion of the coiling process, the skewer can be run through the coiled sausage.

Technical specifications:

Admission of air: 6 bar, oiled

Weight: 8 kg