



PSS SFV 705/720

Accurate vacuum fillers

The PSS SFV Speed Filler Vacuum is a multifunctional device designed for small, medium and large operations in the food industry. It gives perfect filling of meat products and other food products.

The device guarantees effective usage and ensures a continual process of metering and filling of processed

materials. The processed material is fed into the hopper, where it is caught by two feeding worms that gently move it towards the metering device or to direct filling through the tube to the clipping machine.

The PSS SFV 720 can also be used with the additional grinding attachment, which ensures quality final grinding and subsequent material filling into

appropriate casings. The PSS SFV is as standard equipped with a vacuum system, which inhibits the possible creation of air bubbles in the final product.

PSS SFV 705

- speed filler vacuum (salami, sausages, frankfurters)
- for meat with a temperature from +3 °C to +50 °C
- without mixing spiral

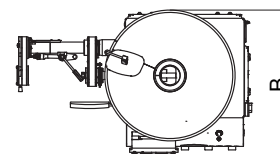
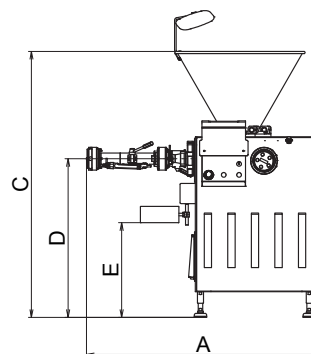
PSS SFV 720

- speed filler vacuum (salami, sausages, frankfurters)
- for meat with a temperature from -4 °C to +50 °C
- with mixing spiral



The advantages of vacuum fillers

- Performance
- Multifunctionality
- Ideal handling of raw material
- Resistance
- Unique design
- Improved ergonomics
- Shorter tube of worms and shorter worms
- Front support of the worms (this increases the use time by 1.5 to 2 times)
- Maximal adaptation to technology of sausage production
- Very stable machine
- Easy cleaning of the underneath area is ensured by the solid base and height adjustable feet
- Obtaining final product of excellent quality and ideal structure
- Lifetime of the main drive with the possibility of operating 24 hours a day without interruption

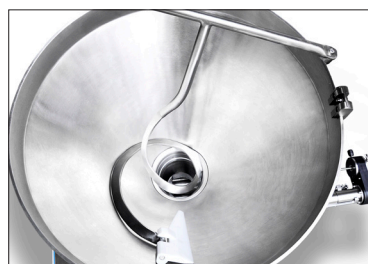


DIMENSION	PSS SFV 705	PSS SFV 720
A	936 mm	1 315 mm
B	975 mm	1 310 mm
C	1 730 mm	2 035 mm
D	1 028 ± 25 mm	1 035 ± 25 mm
E	613 ± 50 mm	620 ± 50 mm



Grinder

Minimal mechanical impact on pieces of meat and fat with maximum preservation of the original product's properties when cut through a grinder attachment, which is provided by the form of a cutting plate in the shape of a lying eight.



Hopper with mixing spiral

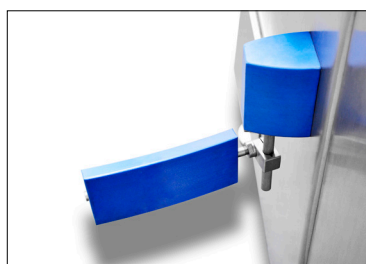
The processed raw material is fed to the hopper, where it is picked up by two feed worms that move it gently to the dosing device.



Seals



Central control panel



Control system



Inspection step



The structure of the final product achieved by using PSS SFV with a worm feed system



Worms



Fine handling of raw materials



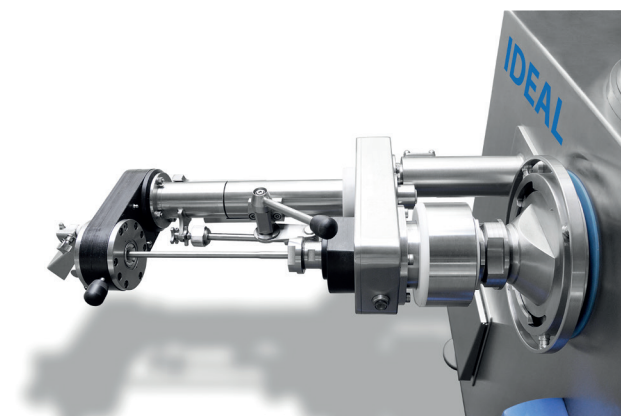
Trolley for accessories

Basic options selection

- **Cutting head (Grinder)** with standard (Ø3,0; Ø5,0; Ø10,0 mm) or special (Ø2,5; Ø3,5; Ø4,0 ; Ø4,5; Ø6; Ø7; Ø8; Ø12; Ø16 mm) grinding plates complete (SFV 720)
- **Worms and plates** for grinding of chilled and frozen pieces of meat (min. from -4°C) and for dosing - for the work in a clipping machine mode (SFV 720)
- **Worms and plates** for grinding of chilled pieces of meat (at the temperature min. +1°C) up to 3kg – for the work in grinder mode with discharging of raw material into the trolley (SFV 720)
- **Dosing device** of pulse type for frankfurters with accuracy of ±1%. For all types of casings - natural or synthetic
- **Dosing tube** for dosing device:
Standard Ø 12 mm; as an option possible Ø 10 mm, Ø 17 mm
- **Dispensing head** for open forms such as plastic cups (SFV 720)
- **Straight tube or knee** with an adapter for cans (SFV 705, SFV 720)
- **Trolley** for accessories
- **Lifting device** for standard 200 litres trolleys
- **Forming head FM 220** for portions of minced meat (SFV 720)



Cutting head (grinder)



Dosing device

PARAMETER	PSS SFV 705	PSS SFV 720
Filling capacity	up to 6 270 kg/h (usage of worms with rising step t=39 mm)	up to 8 450 kg/h (usage of worms with rising step t=39 mm) up to 17 500 kg/h (usage of worms with rising step t=64 mm)
Maximum working pressure (calculated)	23 bar	34 bar
Capacity of production of cooked products, batch weight 1000 g with use of automatic clipping machine	up to 2000 kg/h	up to 2 400 kg/h
Regulation range of batch weight for production of salami products	50 - 100 000 g	50 - 100 000 g
Deviation of weight for final product	± 1%	± 1%
Hopper volume	120 l	250 l
Total input	7,95 kW	17,1 kW
Capacity of dosing device for frankfurters with batch weight 50 g - pulse type (pcs/min) *	cellulose / collagen casing: 350 natural calibrated: 250	cellulose / collagen casing: 300 natural calibrated: 300
Capacity of dosing device for frankfurters with batch weight 100 g - pulse type (pcs/min) *	cellulose / collagen casing: 320 natural calibrated: 200	cellulose / collagen casing: 180 natural calibrated: 150
GRINDER MODE		
Cutting of minced meat on 3 mm hole plate	-	6000 kg/h
Cutting of minced meat on 18 mm hole plate	-	7000 kg/h
PRODUCTION OF MINCED MEAT		
Capacity for finalization portions of minced meat - as an option needed a Forming head (FM 220) and Portioning device (PD 240)	-	130 pcs/min

* Results achieved on the dosing tube with diameter of 12 mm in stable 24 hours load



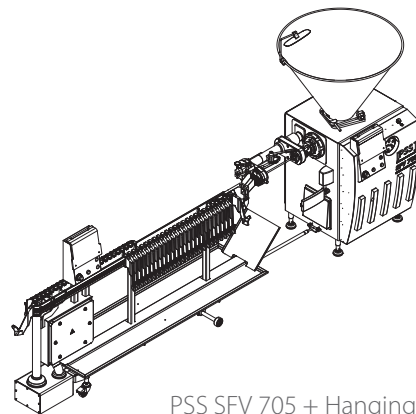
PSS SFV 720 in combination with clipping machine




PSS SFV 720 + FM 220 + Portioning device PD 240




PSS SFV 720 + Forming device for hamburgers



PSS SFV 705 + Hanging device

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Notice:

As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.

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