

PRESS FILLING MACHINE P600 XP



The automatic press-filling machines P600 XP are the synthesis, for our company, of an experience matured in thirty years of work and experimentation with this typology of machines. We produce three basis models, each of which can be equipped with special accessories for packaging particular products :

Mod. P600 N XP : (see image above)

Ideal for bacon and neck, to be filled in **synthetic or natural casings**.



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Mod. P600 L XP :

Ideal for products to be cooked like roasts, ham, shoulder or pieces of meat in general to be filled in synthetic/natural casings or elastic/non-elastic net.



Mod. P600 RC XP :

Ideal for products to be cooked like roasts, ham, shoulder or pieces of meat in general to be filled in **elastic/non-elastic net or net and edible film**.



The accessories available for each model are :

Gli accessori disponibili per ogni modello sono:

- automatic bulkhead for the forming of the extremities of the product ;
- long or short lamellar cone, according to the model ;
- long or short stuffing tube, according to the model ;

All types of synthetic and natural casings can be used.

The work cycle is as follows :

- placing the product inside the forming mould ;
- closing the loading door with the manual command control ;
- forming of the product (on request with the forming of the extremities of the product) ;
- filling of the product ;
- repositioning of the press cylinder and the pushrod ;
- automatic opening of the loading door in order to place a new piece and effect a new cycle ;

The machine is delivered without forming moulds

The P600 XP can use moulds with a calibre varying from a minimum of 70mm up to a maximum of 180mm.

The available kits are as follows: 70-80-90-100-110-120-130-140-150-160-170-180 mm

Furthermore it is possible to supply oval moulds for particular product, such as Bündnerfleisch for example.

The substitution of the mould and accessories is very simple and quick.

The maximum length of the product that is to be packaged is 500mm.

The machine is constructed entirely of stainless steel AISI 304 and plastic materials that are suitable for use with food products.

The machine functioning is electro-pneumatic.

The machine described above is in accordance with and conforms to the European machine directive in the domain of safety, noise and hygiene.

TECHNICAL DATA

Compressed air consumption :

900 NI/min at a pressure of 7/8 bar

Absorbed electrical power :

0,25 kW 220 Volt 50 Hz

