



MEAT PROCESSING

Scotnet Single Stuffer

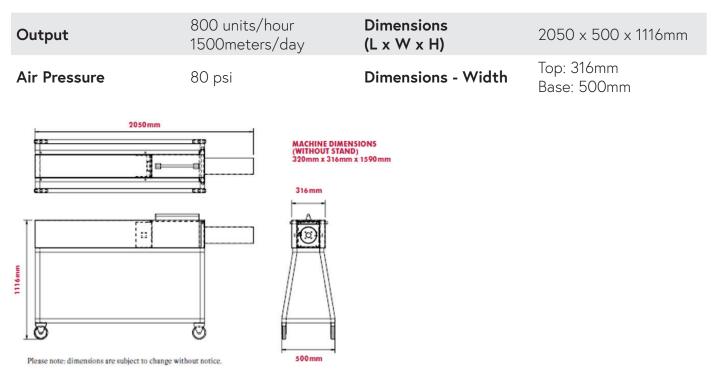


The Scotnet Single Stuffer is designed for medium processors looking to incorpoate automation into netting workflows and require a high output with a unit that is designed to be compact.

It is simple to operate, entirely constructed from stainless steel and only requires compressed air to operate.

The operator simply loads the product into the chamber, the pneumatics engage as the lid is shut, pushing the product from the chamber into the pre-loaded netting and the operator cuts the netting.

Standard Technical Specifications



By combining the finest pneumatics, with a robust all stainless steel construction, this stuffer provides maximum stuffing efficiency with minimum operator intervention.

Versatile

High speed stuffing of all products, from tube diameters of 70 - 200mm.

Robust

Built entirely from stainless steel, designed for the toughest environments

High Speed Change Parts

Changing between tube and chamber sizes takes less than 2 minutes, and does not require tooling

Hygenic

Open bottom cabinet and fully welded design ensures easy cleaning and ultimate in hygiene

Pneumatics

All pneumatics manufactured by FESTO and all spare parts available directly from Viking

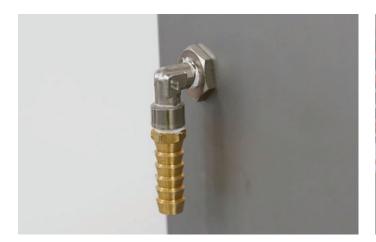
CE Marked

All models comply with the latest CE regulations, ensuring the highest safety standards.

Modifications made to the machine at time of purchase may change the technical specifications.



Key Features & Benefits



Entirely powered by pneumatics



High efficiency - netting up to 800 units / hr

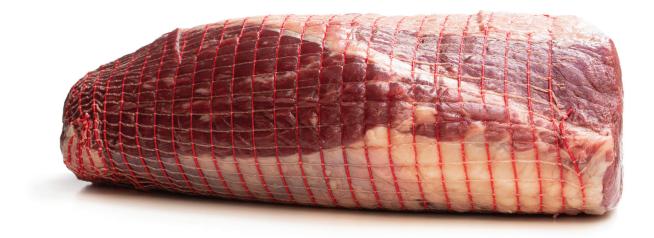


Compact design



Versatile with tube diameters of 70 - 200mm





Viking Food Solutions

Victoria 35 Shirley Way, Epping 3076 VIC

New South Wales 9 Mcilwraith Street, Wetherill Park 2164 NSW

1300 88 99 51 vikingfoodsolutions.com.au hello@vikingfoodsolutions.com.au