

# SIXPI Filler



Velati Sixpi multiple piston filler – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design principles – has been developed to fill high quality raw and cured product.

The construction principle of the SIXPI filler – a system patented by Velati as early as 1962 – is based on a rotating element and six cylinders, inside which six pistons are in motion.

The interaction between the linear movement of the pistons and the rotation of the whole group allows a filling that prevents smearing and stress of the meat. When cut, the final product is compact and consistent. The product keeps the grain size chosen in grinding phase and visually stands out an excellent distribution of fat inside the lean.

All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

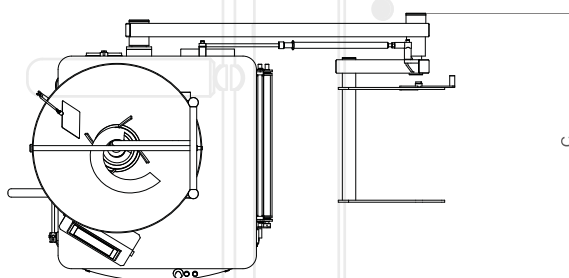
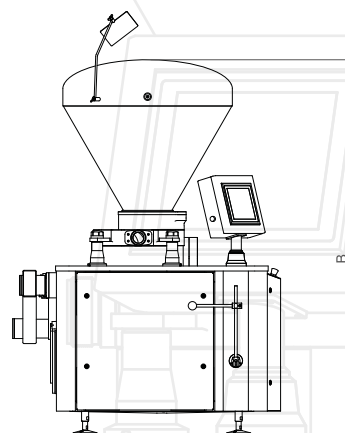
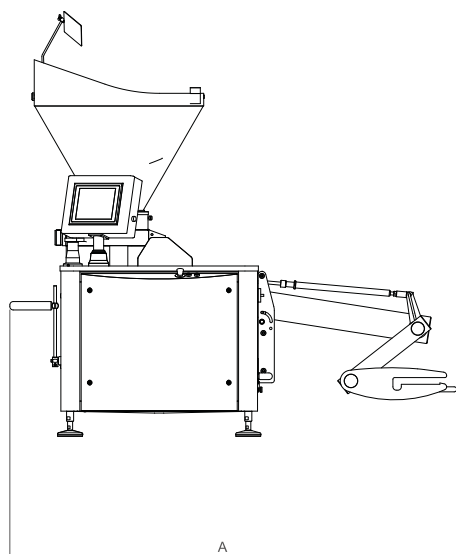
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# TECHNICAL SPECIFICATIONS

| MODEL                   |     | SIXPI FILLER |
|-------------------------|-----|--------------|
| Hopper capacity         | l   | 300          |
| Hourly capacity         | t/h | 1/5          |
| Overall installed power | kW  | 8,5          |

| MODEL     |   |    | SIXPI FILLER |
|-----------|---|----|--------------|
| Dimension | A | mm | 2665         |
|           | B | mm | 2250         |
|           | C | mm | 1600         |
| Weight    |   | kg | 1700         |

\*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Level sensor



Touch screen control panel



Rotor



Hopper



Foot hygienic design

