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 701
- speed filler vacuum
  - (salami, sausages)
- for meat with a temperature from +3 °C to +50 °C
- without mixing spiral

### 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

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.

<table>
<thead>
<tr>
<th>DIMENSION</th>
<th>PSS SFV 701</th>
<th>PSS SFV 705</th>
<th>PSS SFV 720</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1 185 mm</td>
<td>936 mm</td>
<td>1 315 mm</td>
</tr>
<tr>
<td>B</td>
<td>883 mm</td>
<td>975 mm</td>
<td>1 310 mm</td>
</tr>
<tr>
<td>C</td>
<td>1 719 mm</td>
<td>1 730 mm</td>
<td>2 035 mm</td>
</tr>
<tr>
<td>D</td>
<td>1 015 ± 25 mm</td>
<td>1 028 ± 25 mm</td>
<td>1 035 ± 25 mm</td>
</tr>
<tr>
<td>E</td>
<td>621 ± 50 mm</td>
<td>613 ± 50 mm</td>
<td>620 ± 50 mm</td>
</tr>
</tbody>
</table>

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)

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<table>
<thead>
<tr>
<th>PARAMETER</th>
<th>PSS SFV 701</th>
<th>PSS SFV 705</th>
<th>PSS SFV 720</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filling capacity</td>
<td>up to 4,500 kg/h (usage of worms with rising step t=39 mm)</td>
<td>up to 6,270 kg/h (usage of worms with rising step t=39 mm)</td>
<td>up to 8,450 kg/h (usage of worms with rising step t=39 mm)</td>
</tr>
<tr>
<td>Maximum working pressure (calculated)</td>
<td>15 bar</td>
<td>23 bar</td>
<td>50 bar</td>
</tr>
<tr>
<td>Capacity of production of cooked products, batch weight 1,000 g with use of automatic clipping machine</td>
<td>up to 1,500 kg/h</td>
<td>up to 2,000 kg/h</td>
<td>up to 3,000 kg/h</td>
</tr>
<tr>
<td>Regulation range of batch weight for production of salami products</td>
<td>50 - 100,000 g</td>
<td>50 - 100,000 g</td>
<td>50 - 100,000 g</td>
</tr>
<tr>
<td>Deviation of weight for final product</td>
<td>± 1%</td>
<td>± 1%</td>
<td>± 1%</td>
</tr>
<tr>
<td>Hopper volume</td>
<td>90 l</td>
<td>120 l</td>
<td>250 l</td>
</tr>
<tr>
<td>Total input</td>
<td>4,75 kW</td>
<td>7,95 kW</td>
<td>24,1 kW</td>
</tr>
<tr>
<td>Capacity of dosing device for frankfurters with batch weight 50 g - pulse type (pcs/min) *</td>
<td>-</td>
<td>cellulose / collagen casing: 350</td>
<td>cellulose / collagen casing: 180</td>
</tr>
<tr>
<td>Capacity of dosing device for frankfurters with batch weight 100 g - pulse type (pcs/min) *</td>
<td>-</td>
<td>natural calibrated: 250</td>
<td>natural calibrated: 180</td>
</tr>
<tr>
<td>Capacity of dosing device for frankfurters with batch weight 100 g - pulse type (pcs/min) *</td>
<td>-</td>
<td>cellulose / collagen casing: 320</td>
<td>cellulose / collagen casing: 180</td>
</tr>
<tr>
<td>Capacity of dosing device for frankfurters with batch weight 100 g - pulse type (pcs/min) *</td>
<td>-</td>
<td>natural calibrated: 200</td>
<td>natural calibrated: 150</td>
</tr>
<tr>
<td><strong>GRINDER MODE</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cutting of minced meat on 3 mm hole plate</td>
<td>-</td>
<td>-</td>
<td>6,000 kg/h</td>
</tr>
<tr>
<td>Cutting of minced meat on 18 mm hole plate</td>
<td>-</td>
<td>-</td>
<td>7,000 kg/h</td>
</tr>
<tr>
<td><strong>PRODUCTION OF MINCED MEAT</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity for finalization portions of minced meat - as an option needed a forming head (FM 220) and Portioning device (PD 240)</td>
<td>-</td>
<td>-</td>
<td>130 pcs/min</td>
</tr>
</tbody>
</table>

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