



► **fillers/stuffers**

► **mixers**

► **super-cutters**

► **mincer**

► **lifters/elevators**

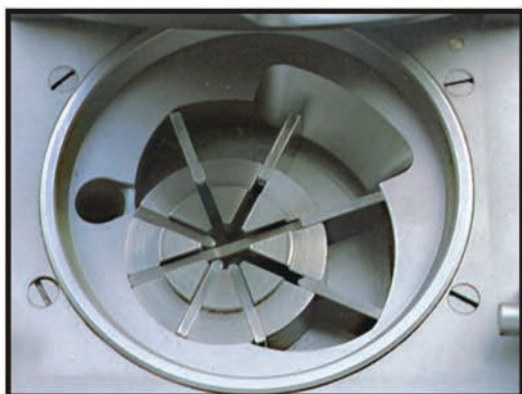


## **EMB-2003 D MODEL**

Continuous vacuum filler/stuffer by vanes

Model EMB-2003 DR

**AT THE VANGUARD OF THE FIELD SINCE 1960**



### ► electronic portioner

The highly accurate electronic portioner consists of an electronic tachometer. Each revolution of the rotor fits a volume unit of product, so then, the accuracy of the portion is guaranteed, independently from other mechanical or hydraulic influences, etc...obtaining a total precision.

### ► description of the vanes system

SIA demonstrated in 1982 its position in the vanguard of the field by developing, with the help of the suggestions of its clients, the diametrical vanes system. This system is nowadays recognised as the most effective in the market and it has also prevailed over the eccentric with radial pallet system.

The meat pump consists of a SIA vanes system, where it turns a rotor with vanes that transfers the paste gently and through the shorter distance (than any other continuous filler/stuffer in the market) any type of paste, no matter how delicate is it.

Paste is subjected to an adjustable vacuum atmosphere for its entire passage that allows it to be de-aerated, resulting in the improvement of: quality, presentation (without pores), colour, drying process and commercial life of the product.

The functioning of the machine is hydraulic, filling in continuous or portioning, without clutches or brakes to regulate, without blows or vibrations. The speed of exit is infinitely adjustable, departing from 0 up to the maximum production. The machine is made of the best quality stainless steel and hardened chrome alloys that, together with diametrical vanes, results in a long life for the entire assembly.



### ► digital control board

The control board consists of a reliable digital display system programmable for up to 40 programmes that enables the most inexperienced operator to change settings easily. The following parameters can be pre-set:

- Work modality
- Weight of the portion
- Pause between portions
- Control of production: by number of portions and by kgs.
- Adjustment of the first portion
- Advancement order to the automatic clipper

### ► vacuum

The vacuum pump is fitted within the machine and provides an adjustable vacuum depending on the type of paste. A protector filter is placed inside the vacuum chamber to ensure that no product or paste ever enter the pump. Adjustable vacuum from 0 to 95%.



### ► work possibilities

Filling out of all types of pastes into any casing or container.

Models fitted with portioner can portion between 10 grams to 10 Kgs. either as single portions or continuously, with variable time delay between each portion.

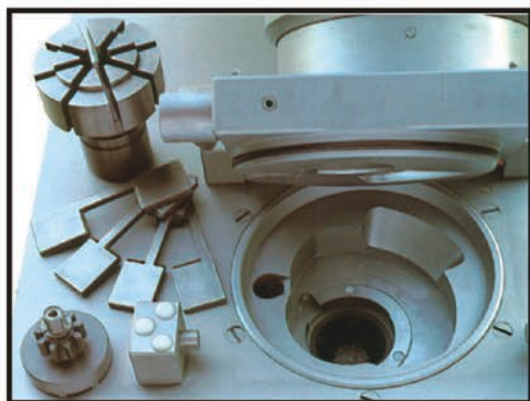
Prepared for its adjustment to all types of automatic clippers in the market. It also allows the advance of the clipping order with the consequent increase of the output of the same ones.



## ► cleaning and feeding unit

By tilting the hopper back all parts in contact with the paste are easily accessible and easily detachable ensuring a perfect cleaning process. The machine and all its parts can be water pressure washed if required.

SIA, once again in vanguard, developed a new feeding system due to the problems caused by the former feeding system (sausage contamination, inaccessible corners when cleaning...etc). This new system can be completely dismantled and have no joints, getting a perfect and complete cleaning of the whole elements, with neither stagnation's nor food fermentation's of the paste and an easy later assembly.



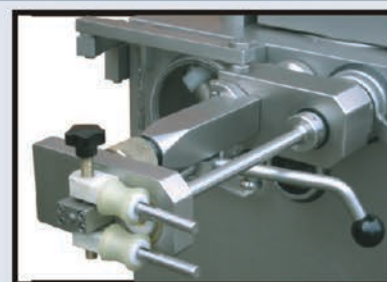
## OPTIONS

### ► twister



Synchronised with the electronic portioner of the machine, allows the twisted of all types of casings, being able to graduate it infinitely from 1 up to 10 turns. Installation and disassembly without keys, by means of an articulate system with rapid closure, what allows to change in a few seconds the work system (with or without twister) and without need to dismantle it. Production: variable depending on the caliber, weight and product. Complete with two special funnels and accessories.

### ► twister + mechanical hand



Equal characteristics than for the twister but with the incorporation of a mechanical hand, for the automatic twisted and to a higher speed. Coupling to the twister without keys and in a simple way, what allows to change in a few seconds the work system (with or without mechanical hand) and without need to dismantle it. Production: variable depending on the caliber, weight and product. Complete with two special funnels and accessories.

### ► lifter/elevator ELE-300



Elevation of the wagons by means of worm and a nut, both oversized.

Standard wagons available: 200 lts.

Total power: 2 HP.

Safety and anti overturning system. Fixed to the floor by means of a platform and anchor bolts.

# EMB-2003 D MODEL

Continuous vacuum filler/stuffer by vanes

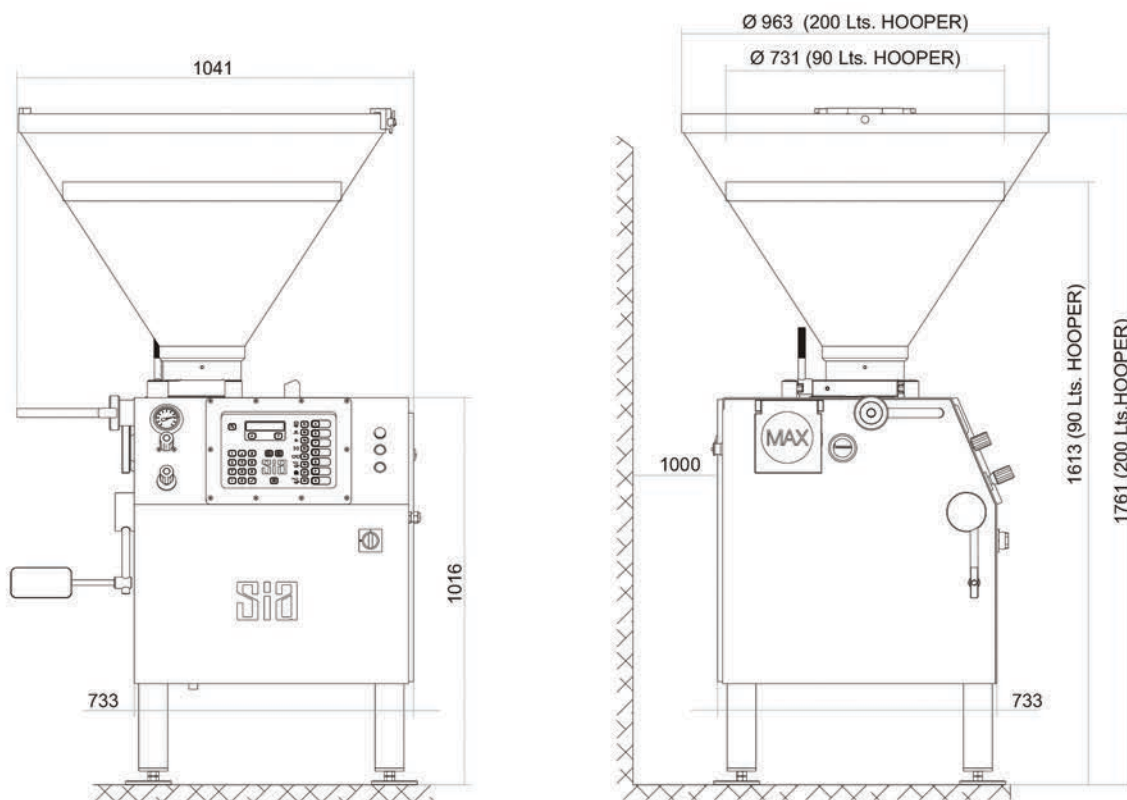
MODEL	EMB-2003 D	
EQUIPMENT	STANDARD	OPTIONAL
Production Kgs./hour*	0 a 3.100 Kgs./hour adjustable	
Total Power KW./HP.	5/6,5	
Hooper's capacity in litres	200 litres	90 litres (safety cover)
Crate dimensions (wood cage) (without lifter/elevator)	1.200 x 1.100 x 2.120 mm. aprox.	
Net weight in Kgs. aprox.	415 Kgs.	400 Kgs.
Gross weight in Kgs. aprox.	540 Kgs.	525 Kgs.
Legs	supported to the floor	equipped with wheels
Column lifter/elevator		ELE-300 Model: fixed to the floor for standar wagons of 200 lts.
Twister		R-014 Model**
Twister and mechanical hand		RMM-014 Model***
Equipment supplied with de machine	4 stainless steel funnels. 1 set of tools. 1 set of consumables. 1 instructions and detaching of pieces manual.	

\* Production Kgs./hour: Approximate production depending on the type of paste.

\*\* Model R-014: The twister includes 2 funnels to be chosen among the following diameters: 9, 10, 11, 12, 13, 14, 15, 17, 19, 21, 22, 25 y 28 mm.

\*\*\* Model RMM-014: The twister includes 2 funnels to be chosen among the following diameters: 9, 10, 11, 12, 13, 14, 15, 17, 19, 21, 22, 25 y 28 mm.

The mechanical hand includes 2 funnels to be chosen among the following diameters: 9, 10, 11, 12, 13, 14, 15, 17, 19, 21, 22, 25 y 28 mm. with its correspondents casing retainers.



2820 EAST WASHINGTON BLVD  
LOS ANGELES CA 90023  
TEL: 323-268-8514, 800-421-6265  
[www.mpbs.com](http://www.mpbs.com)  
[contact@mpbs.com](mailto:contact@mpbs.com)