

Hydraulic Sausages Stuffer

Equipment /Instrument Details

Make : Ramon

Model : M 20

Important features

Possible to fill the casings of different dimensions



Specifications

Sausage stuffer consists of SS barrel with SS filling shaft of different dimension. Speed of filling can be well monitored using well control knob. (Min requirement- 1.0 kg and Max. 5.0 kg)

Usages

For filling of meat emulsion in casing

Working Principles

Hydraulic pressure helps the piston to move upward directions and thereby filling the emulsion in casings

Application

For development of emulsion based meat products

Suggested charges including GST

S.No.	Type of Analysis	Industry	University	ICAR Institutes	Other	Unit (per Sample)
1	NA (Meat Emulsion Filling)	NA	Rs. 300/-	Rs. 250/-	Rs. 350/-	5.0 kg

Contact Person
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The Demand Draft should be in favour of "The Director, CARI, Bareilly (UP)"
Letter, DD & Samples send to " The Director, CARI, Bareilly (UP)-243122"

Kindly include this note in your requesting letter exactly as it is:

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