



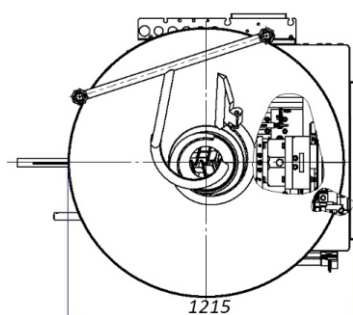
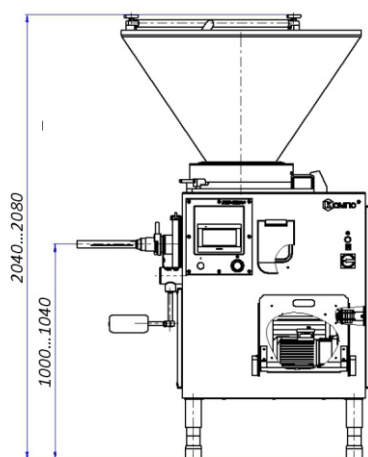
# KOMPO-OPTI 2000M

## VACUUM FILLER





The Best among the Equal!



# KOMPO-OPTI 2000M

## VACUUM FILLER

Vacuum screw sausage filler KOMPO-OPTI 2000M is designed for stuffing and dosing of boiled and structured sausages, frankfurters, small sausages, liver and blood sausages and pastes. The patented design of the filling pump units allows obtaining a finished product characterized by solidity, dense consistency, without pores and voids

The use of screws of a special design in combination with ATTACHED GRINDER VP-6000 guarantees a high quality of the pattern of cooked smoked, semi-smoked, raw-smoked and dry sausages in the level of rotor fillers.

Temperature range of minced meat processed varies from -4°C to +60°C.

### UPGRADED KOMPO-OPTI 2000M USES:

- Vacuum system with vacuum programmable adjustment
- Heavy-duty agitator for operation with frozen structured minced meat
- Engine of 11 kW capacity

### THE FOLLOWING ADDITIONAL FUNCTIONS ARE IMPLEMENTED IN THE KOMPO-OPTI 2000M SOFTWARE:

- 1 Storage of vacuum settings in the memory of vacuum filler for various types of minced meat
- 2 Reduced vacuum
- 3 Preclipping
- 4 Reverse suction

### ADVANTAGES:

- optimal price-quality ratio
- optimal price of possession due to optimal value and low operating costs
- high-quality production of all types of sausages
- high dosing accuracy
- versatility in part of possibility to produce cooked and structured sausages, and frankfurters and small sausages;
- high degree of vacuumization eliminating any porosity in all types of sausages;
- flexible approach to completing units of the machine in terms of possibility to choose the set of screws according to the requirements of specific production
- preservation of the forcemeat pattern under the casing and on the sausage cut at the level of rotor fillers when using grinder VP-6000
- possibility of expanding functionality due to unitization with VP-6000 (for structured sausages) and KOMPO-TWIST PLK-700 (for frankfurters and small sausages);
- possibility of unitization with a clipper of any manufacturer

### TECHNICAL SPECIFICATIONS:

Model	2000M
Availability of agitator in hopper	+
Column loader FCD	option
Portioning device	option
Forcemeat temperature	-4 °C
Output, kg/h	9000 - 14000
Power supply, V	400
Dosage range adjustment, gr	10 - 9999
Hopper capacity, liters	250
Distance from floor to spindle axle, mm	1020 ± 20
Output power, kW	11
Overall dimensions, mm:	
Length*Width*Height	1215*1215*2080
Net weight, kg	695

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