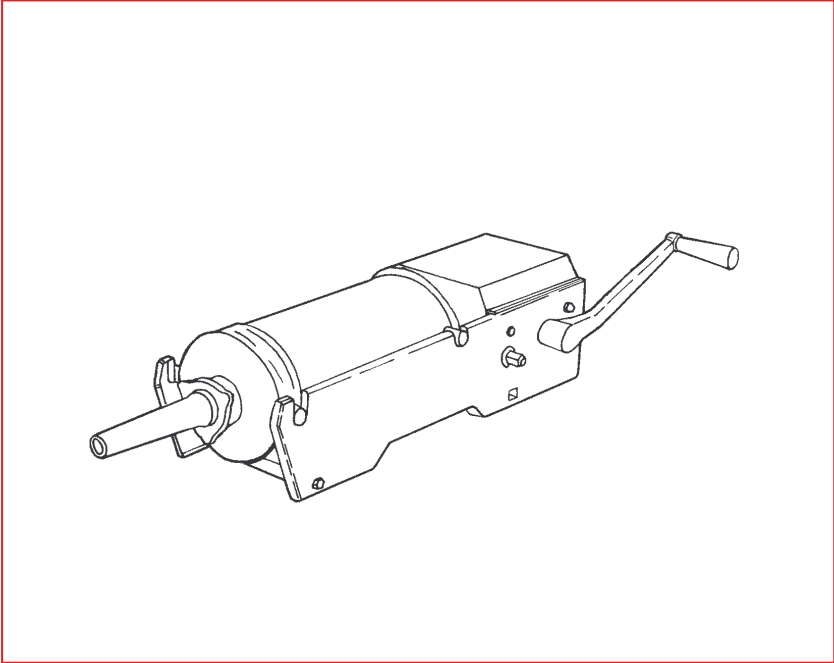


Model BF8T-BF16T and BF12T data sheet

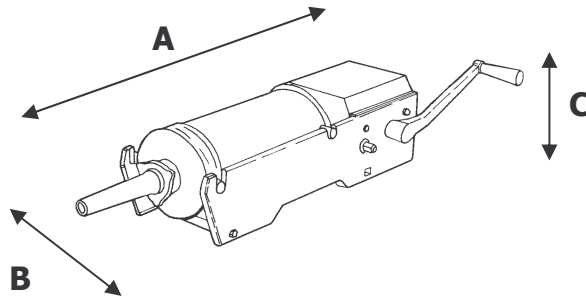
The 'Berkel Sausage Filler Manual Standard Range' is suitable for small retail food independents and food service (catering)

where small volumes are required.

DESCRIPTION		
Model Range		
BF8T BF16T BF12T		
SPECIFICATIONS		
Finish		
The Sausage Fillers are constructed from stainless steel.		
Type version		
Manual		
		
Working Position	Product Capacity	Approvals
Table Top	Refer to specification matrix overleaf.	CE Conformity: is in accordance with EEC directive 98/37, 89/336, 73/23, 89/109
Pistons	Environment	
Stainless steel.	The machine should be cleaned at least once a day. High-pressure water and steam cleaning should NOT be used.	
Product Worked		
Fresh and semi-fresh meat.		
Product Limitations		
The following products should not be worked on the BF8T-BF16T and BF12T: - Forzen meat - Meat with bone - Non food products		

Model BF8T-BF16T and BF12T data sheet

DIMENSION CHART



DIMENSIONS

Model	BF8T	BF16T	BF12T
A mm	680 mm	820 mm	500 mm
B mm	240 mm	280 mm	450 mm
C mm	200 mm	250 mm	1200 mm

SPECIFICATIONS

Model	BF8T	BF16T	BF12T
Model capacity	8 litre	16 litre	12 litre
Working position	Horizontal	Horizontal	Vertical
Cylinder length	370 mm	500 mm	380 mm
Cylinder diameter	165 mm	200 mm	200 mm
Piston stroke	420 mm	560 mm	420 mm
Supplied nozzle sizes	10 - 18 - 25 mm	10 - 18 - 25 mm	10 - 18 - 25 mm
Overall dimensions (lxdxh)	680x240x200h mm	820x280x250h mm	500x450x1200h mm
Net weight	21 kg	26 kg	29 kg

Options:

Stainless steel nozzles

SHIPPING SPECIFICATIONS

Model	Crate Dimensions			Gross Weight
	Length	Width	Height	
BF8T	730 mm	260 mm	250 mm	23 kg
BF16T	890 mm	310 mm	280 mm	28 kg
BF12T	670 mm	320 mm	950 mm	31 kg