

TECHNA®



HYDRAULIC FILLERS



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A demanding yet essential task, jar filling is a mandatory step. Care must be taken to fill the jar or can without trapping air at the bottom, avoid contaminating the sealing area, and, of course, ensure precise weight. TECHNA provides its customers with a tailored solution through the use of a stuffer equipped with a manual portioning device.

Ideal for which products?

Particularly well-suited for meat products and seafood, TECHNA's filling machines (hydraulic stuffers) are compatible with all types of pasty products such as terrines, rillettes, or semi-thick foods like fruit compote.

Entirely made of stainless steel—including the lid and piston—TECHNA filling machines are equipped with a manual stainless steel portioning device, allowing precise dispensing of the desired quantity (from 20 to 500 g).

Standard with a simple angled nozzle, an optional angled nozzle with an anti-drip valve can be chosen when working with semi-solid/pasty products.

Operated by a knee lever, the device leaves both hands free for holding the jar. Automatic depressurization occurs when the knee lever is released. The piston speed is adjustable to match the filling rate to the product. A quick-return piston system is used for reloading the machine. The machine is equipped with two casters for easy positioning.

To offer the best performance-to-price ratio, TECHNA offers 4 models: TE15L, TE25L, TE40L, and TE60L, with capacities of 15, 25, 40, and 60 liters, respectively.



TE15L

Machine dimensions (LxWxH): 381x441x1063 mm
Voltage: TRI, 400V, 50Hz
Motor: 1 HP (0.75 kW)
Capacity: 15L
Net weight: 100 kg



TE25L

Machine dimensions (LxWxH): 363x499x1155 mm
Voltage: TRI, 400V, 50Hz
Motor: 1 HP (0.75 kW)
Capacity: 25L
Net weight: 130 kg



Common features

- Lifiable and removable lid for easy cleaning and hygiene assurance.
- Stainless steel piston, lid, and nozzle.
- Electrical components protected by a sealed casing and a closed hydraulic circuit.
- Stainless steel handles and knobs.

TE40L

Machine dimensions (LxWxH): 515x532x1115 mm
Voltage: TRI, 400V, 50Hz
Motor: 2 HP (1.5 kW)
Capacity: 40L
Net weight: 210 kg



TE60L

Machine dimensions (LxWxH): 515x532x1139 mm
Voltage: TRI, 400V, 50Hz
Motor: 2 HP (1.5 kW)
Capacity: 56L
Net weight: 250 kg

Electrical components protected by a sealed casing.

Closed hydraulic circuit.

Thanks to the manual dispenser, you can fill your jars with all kinds of preparations, whether they are thick, pasty, or semi-pasty (not suitable for liquids). It is compatible with all 4 models of hydraulic stuffers.

MANUAL DISPENSER AND ANGLED NOZZLE



Non-contractual photo

SCAN ME



Scan this QR code to watch the video on how the manual dispenser works.

**For more information,
feel free to contact us.**



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of autoclaves



WECK jars
distributor



Vacuum packaging
machine



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