

Ramon Hydraulic Sausage Fillers

Total Food Machines supplies the complete range of Ramon hydraulic sausage fillers, designed for accurate, controlled filling in butcher shops, farm shops, supermarkets, test kitchens and professional food-production facilities.

With capacities from 13 to 50 litres, there is a Ramon STAR model to suit artisan producers, medium-volume operations and more demanding production environments.

The Ramon range includes the SC-13 STAR, SC-20 STAR, SC-25 STAR, SC-30 STAR, SC-40 STAR and SC-50 STAR hydraulic fillers.

Their vertical piston design provides a smooth, consistent product flow and excellent operator control when filling natural, collagen or artificial casings.

Manufactured in food-grade AISI 304 stainless steel, Ramon sausage fillers combine robust construction with hygienic surfaces and straightforward cleaning. A hydraulic operating system delivers steady pressure, while the adjustable speed control allows the product flow to be matched to different recipes, casing sizes and operator requirements.

Operator-friendly features include knee-lever control, a pressure gauge and automatic piston decompression to help prevent unwanted product discharge when filling stops. Stainless-steel filling tubes in different diameters provide flexibility for producing everything from narrow snack sausages to larger traditional products.

Ramon hydraulic fillers can process sausage meat, minced meat, poultry mixtures, black pudding, haggis, pâté, plant-based fillings and other prepared food mixtures. Their controlled filling action helps achieve consistent products while protecting texture and reducing unnecessary product handling.

A selection of optional attachments can extend the machine beyond sausage filling. Depending on the required configuration, the Ramon filler range can be combined with manual or automatic portioning equipment, a volumetric portioner, and attachments for burgers, meatballs, croquettes, kofta, cevapcici and minced-meat portions.

The compact 13, 20 and 25 litre models are particularly suited to smaller production rooms and frequent recipe changes, while the 30, 40 and 50 litre fillers provide increased capacity for businesses requiring greater output. This makes the range



suitable for both traditional sausage makers and growing food manufacturers.

Total Food Machines can help you select the correct Ramon hydraulic sausage filler according to your batch size, product consistency, casing diameter and required production rate.

Explore the individual models in this category or contact our sales team to discuss the most suitable filler and accessories for your operation.

Range at a glance

Ramon SC-13 STAR – 13 litre capacity

Ramon SC-20 STAR – 20 litre capacity

Ramon SC-25 STAR – 25 litre capacity

Ramon SC-30 STAR – 30 litre capacity

Ramon SC-40 STAR – 40 litre capacity

Ramon SC-50 STAR – 50 litre capacity

Key selling points

Hydraulic piston filling with smooth, controlled product flow

AISI 304 stainless-steel construction

Adjustable filling speed and pressure monitoring

Knee-operated control for hands-free filling

Automatic piston decompression

Different stainless-steel filling tube sizes

Models from 13 to 50 litres

Optional portioning and forming attachments

Suitable for artisan and professional food production

Hygienic design for straightforward cleaning and maintenance

Call Total Food Machines on 02890 994 202 or email

sales@totalfoodmachines.com

Direct Web Link

<https://totalfoodmachines.com/machine/7957/ramon-hydraulic-sausage-fillers>

More Images





TOTAL
FOOD
MACHINES

RAMON HYDRAULIC SAUSAGE FILLERS

CONTROLLED FILLING • CONSISTENT RESULTS

13 TO 50 LITRE STAR RANGE



SC-13 STAR



SC-20 STAR



SC-25 STAR



SC-30 STAR



SC-40 STAR



SC-50 STAR

- ✓ HYDRAULIC PISTON CONTROL
- ✓ ADJUSTABLE FILLING SPEED
- ✓ AISI 304 STAINLESS STEEL
- ✓ KNEE-OPERATED CONTROL
- ✓ AUTOMATIC DECOMPRESSION
- ✓ EASY-CLEAN HYGIENIC DESIGN



FRESH SAUSAGES



SNACK SAUSAGES



BLACK PUDDINGS



BURGERS



MEATBALLS



CROQUETTES

OPTIONAL: PORTIONING • BURGERS • MEATBALLS • KOFTA • CROQUETTES

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