

HTS 95

for modern businesses

The HTS 95 was developed specifically for smaller businesses. Reducing the amount of mixture in the filler allows the product to be changed, enabling manufacturers to produce a wide range quickly and efficiently. A powerful vacuum pump, a specially shaped meat hopper and smooth product transfer make this possible. The machine's compact design further improves efficiency. Wear-resistant feed-system materials ensure lasting durability during continuous high-performance operation. The HTS 95 has a 90-litre hopper as standard, allowing quick filling and easy cleaning.

Additional attachments and machines can be connected through a dedicated signal connector.



HTS 95 filler features:

- robust, compact construction
- efficient processing
- minimal product residue
- easy product changes
- ergonomic design
- modern touchscreen controls
- high portioning accuracy



Rotor

diameter: 120mm
number of vanes: 10

Technical data

Filling capacity
Filling pressure
Hopper capacity

Portioning rate

30 g

70 g

100 g

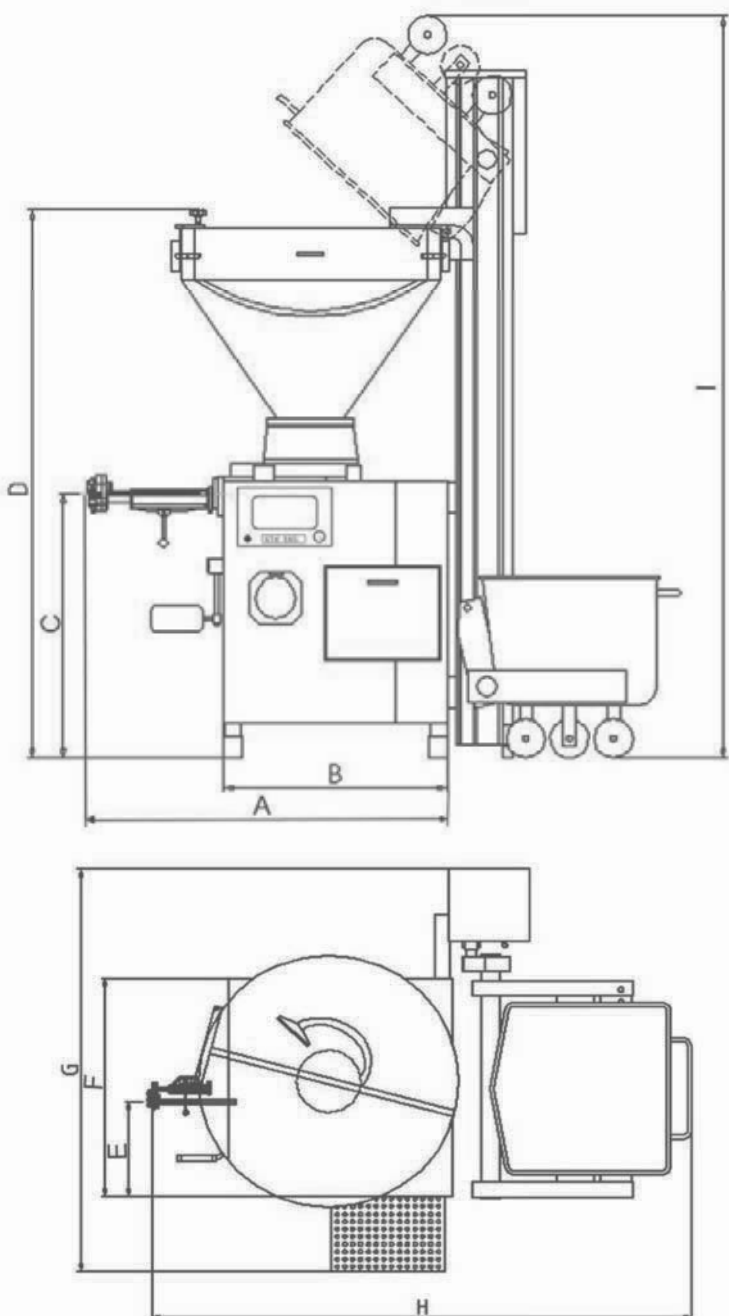
Portion weight
Connected load

Net weight

HTS 95

3000 kg / h
35 bar
95 litres

00 portions/min
40 portions/min
80 portions/min
1 - 100.000 g
4,2 kW
340 kg



Dimensions [mm]

HTS95

A	1090
B	540
C	1040
D	1710
E	200
F	700
G	---
H	---
I	---



Meat processing machinery

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