



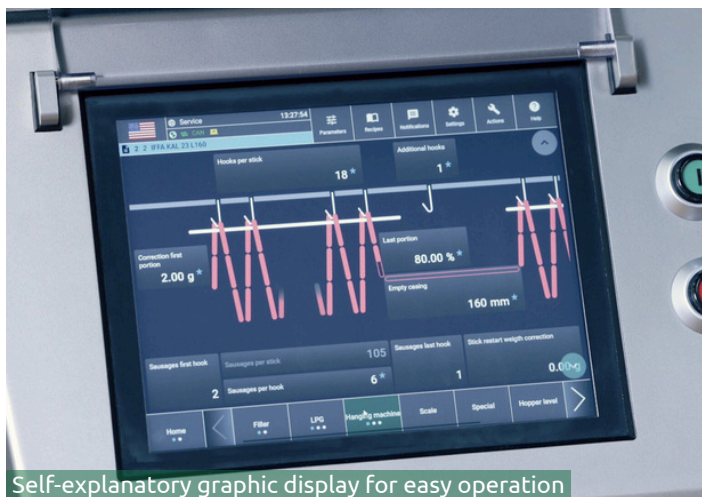
HP_{nx}

THE NEXT GENERATION OF
VACUUM FILLING MACHINES



HPnx - THE NEXT GENERATION OF VACUUM FILLING MACHINES

Gentle and accurate portioning of a wide variety of different products and raw materials: The HPnx sets new standards in terms of flexibility, ease of use, production reliability, performance and hygiene.



Self-explanatory graphic display for easy operation




- The machine is designed for a wide range of applications, including the processing of fresh meat, sausage, dairy products, pet food and much more
- Easy maintenance and higher machine availability
- Efficient and economical




EASIER, SAFER AND MORE EFFICIENT PRODUCTION WITH THE NEW HP_{nx}

New infeed system - Installation and removal of the infeed scroll is now even easier thanks to the support of magnetic force. In addition to the new infeed scroll and adapted stopper, the infeed area has been redesigned and enlarged to enable even gentler portioning and to further improve product quality.




Double screw technology - The new HP_{nx} series features the proven double screw technology, known for excellent product results. The "first in - first out" principle of the double screws ensures production reliability by eliminating dead spaces and transport losses, thanks to the straight and direct product flow. The two components, the double screw and the double screw housing, can be assembled and disassembled quickly and easily.




Maximum flexibility – We offer machine configurations for every product and production volume. The double screw and the speed of the double screw and infeed scroll are precisely matched to the respective application to ensure high efficiency and quality.

New hygienic standard - The HP_{nx} vacuum channel is flushable. Water can drain freely to the outside. The optional cleaning station, mounted on the outlet, provides efficient and safe storage of all components during cleaning directly at the machine.



Service and maintenance - All control electronics are located within the machine, housed in a stainless steel enclosure that is both steam- and dust-tight. Three large hinged doors provide easy access to the well-protected electronics area.

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- Very gentle and weight accurate portioning of various products
 - Minimal residual quantities
 - Latest hygiene standard
 - New control system and intuitive operation
 - Low maintenance
 - Reduced operating costs



YOUR PRODUCT – OUR SOLUTION

Always at your side

As your partner in the food industry, we deliver more than just technology. Our filling, portioning, forming, and loading systems enhance efficiency, automation, flexibility, and product quality - from the small-scale to the industrial customer.

Our machines process a wide variety of materials with the utmost care and weight accuracy, including but not limited to meat, dough, dairy, vegan alternatives, and non-food products.

What sets us apart in the industry is that we listen, understand your challenges and develop modular solutions that grow with you and your needs. Our goal is to achieve the perfect balance between technology, consulting, and on-site service, allowing you to focus on what truly matters: your product.



Fournitures ♦ Equipements
Services pour l'Industrie Alimentaire

PA.E.I. du Giessen
1, rue du Brischbach
67750 SCHERWILLER
BP 10026 - F 67601 SELESTAT CEDEX

Tél. : +33(0)3 88 92 35 40
Fax : +33(0)3 88 92 95 81
info@fesia.eu
www.fesia.eu
www.fesia-saveurs.fr

