

## NEW AUTOMATIC CLIPPING MACHINE MOD. CLXP 240



This new machine has been studied to considerably increase the the packing productivity of vacuum product to be cooked in thermoretiring tubolar with “**cooking**” system or “**strip-off**” system and of sausages in synthetic tubolar with big dimensions such as mortadella or similar product.

This clipping machine has to be connected to a vacuum stuffing machine, that will portion the product to be packed. If the stuffing machine isn’t equipped with a portion device, our machine will calibrate the portion thanks to a system that will check product lenght.

The product will be ejected out of the machine through a roller on a table or on a conveyor belt without any operator presence.

The goods advantages that this new machine model brought are:

- Big flexibility: it's possible to pack a lot of products starting from a gauge of Ø70 up to a gauge of Ø250mm by easily and quickly replacing the stuffing pipe.
- Stuffing pipe of Ø36, Ø48 and Ø60 normal of Ø60 and Ø90 with suction system for packing product with big diameter but always with a big vacuum level.  
With this equipment it's possible to stuff milled product to be cooked, or little cube (re-composed) such as hams, mortadelle and similar product.
- Stuffing pipe with DV 3 cutting system, a revolutionary patented system for stuffing whole anatomical part .  
This innovating system perfectly cuts the portion at the end of the pipe and guarantees a perfect separation of the portion, with a speed, which is considerably higher than the other systems present on the market.  
This pipe also is complete with suction system for vacuum stuffing and is available with the following gauge: Ø60 and Ø90.

The electric plant is centralized in stainless steel waterproof panel.

The functioning of the machine is electro-pneumatic and a computerized unit controls it; by means of a display fitted with keypad it is possible to visualize and change the parameters' values of the working cycle

Moreover, if requested, the PLC can be connected to a modem for the remote-diagnostic.

The entire structure is made of Aisi 304 stainless steel and materials suitable to be used in the presence of foodstuff.

The machine is fitted with wheels in order to be quickly moved and positioned;

**The above described machine has been constructed in compliance with the European machines directive about safety, noise and hygiene.**

## TECHNICAL DATA

Production	From 5 to 15 pieces/minute, depending on the weight
Absorbed electrical power:	2,5 Kw
Air consumption :	1.200 NI/min
Working pressure:	6 Bar ~ 85 PSI

