

## NEW AUTOMATIC CLIPPING MACHINE MOD. CLXP 240



This new machine has been studied to increase considerably the production capacity of packaging recomposed or whole muscle products, stuffed with the help of a vacuum packaging roasts in elastic net and collagen, products to be cooked under vacuum using a thermo retiring tubular casing with “**cooking**” or “**strip-off**” system, salamis with a diameter from 50 mm to 240 mm in synthetic or collagen casings and of sausages in a synthetic tubular casing with large dimensions such as mortadelle or similar products. This clipping machine has to be connected to a vacuum stuffing machine, that will portion the product to be packed. If the stuffing machine is not equipped with a portioning device, our machine can dimension the portion by the means of a timer system or by checking the length of the product.

The product will be discharged from the machine by a conveyor belt onto a table or onto another conveyor belt without any operator presence.

The exceptional advantage that these new models have introduced is the flexibility : it’s possible to pack a large variety of products simply by changing the stuffing tubes, a quick and easy operation.

The excellent advantages that this new model has introduced are :

- Enormous flexibility: it's possible to pack various products starting from a caliber of Ø50 up to a caliber of Ø240mm by easily and quickly replacing the stuffing tube.
- Normal stuffing tubes with Ø36, Ø48 and Ø60mm and stuffing tubes with Ø60 and Ø90mm with suction system for vacuum-packing products with big diameters, always guaranteeing an elevated vacuum pressure.  
With this equipment it is possible to stuff minced products to be cooked, or small cubed pieces (re-composed) such as hams, mortadelle and similar products.
- Stuffing tube with DV 3 cutting system, a revolutionary patented system for stuffing whole anatomical parts.  
This innovating system perfectly cuts the portion at the end of the tube and guarantees a perfect separation of the portion, with a production speed considerably higher than any other system present on the market.  
Also this tube is complete with suction system for vacuum stuffing and is available with the following caliber : Ø60 and Ø90mm.
- A stuffing tube with a dispenser for the use with net and collagen in the production of roast meats. This system, together with the “**net pulling**” feature, guarantees homogeneity of dimensions, even with very long products.  
All the commercial measures, from 300 to 620mm of collagen can be used only with a dispenser.  
An interchangeable system of dispenser rings allows you to modify the settings of the machine from one size to another in just a few seconds.

The electrical control board is centralized in a stainless steel waterproof panel.

The functioning of the machine is electro-pneumatic and all stages of the cycle are controlled by a computerized unit, which, through a touch screen shows messages in case the machine should cease to function and makes it possible to visualize and/or change the parameters of the cycle.

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

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 pcs./min, depending on the weight
Absorbed electrical power :	2,5 kW
Air consumption :	1.200 NI/min
Working pressure :	6 Bar ~ 85 PSI

