



Clip remover CLIP-EX

Clip remover CLIP-EX to remove flat clips from sausages and meat products

Machine equipment:

- control panel with touch display
- integrated blow-off device
- clocked product infeed via pneumatic fork
- circulating chain with product guide
- infeed conveyor belt
- stand-alone-machine with the possibility of linking and integration to an automatic production line

Advantages:

The twisting-off device ensures increased product safety and hygiene compared to common cutting systems:

- no contact of the grippers with the product (no cross-contamination)
- no metal residues on the product
- no remaining clip on the product
- casing is re-sealed by twisting-off the clip
- reduction of defective packings

Performance data

Product diameter: 25 - 65 mm
 Product length: 150 - 500 mm
 Capacity: 35-40 pc./min depending on product

Technical data

Power supply:	1,5 kW
Supply voltage:	400V AC / 50 Hz
Control voltage:	24V DC
Protection class:	IP 65
Compressed air:	quick coupling DN 7,2
Consumption:	40 l/min
Working pressure:	6 bar
Dimensions:	2079 x 1115 x 1522 mm
Weight:	approx. 220 kg

Subject to technical changes.

