

# K4-60

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High-production automatic clipper connected to the filler for closing sausages in natural casings with two aluminium clips.

It closes a great variety of sausages and casings, approximately up to 60 mm of diameter, depending on the product type.

Computer-controlled; it adapts to a wide range of products by just changing different selected sequences.

### Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Electropneumatic operation with PLC.
- Minimum maintenance.

Following our standards, its devices and elements are protected by our own patents. In order to improve the machine, we reserve the right of modifications without prior notice.

### Technical data:

Net weight: 216 lbs.  
Operating pressure: 6 bar  
Air consumption: 7,2 liters/cycle  
Electric consumption: 150 W  
Electric connection: 50Hz 230V  
60Hz 275V

### Model

### Range of clips

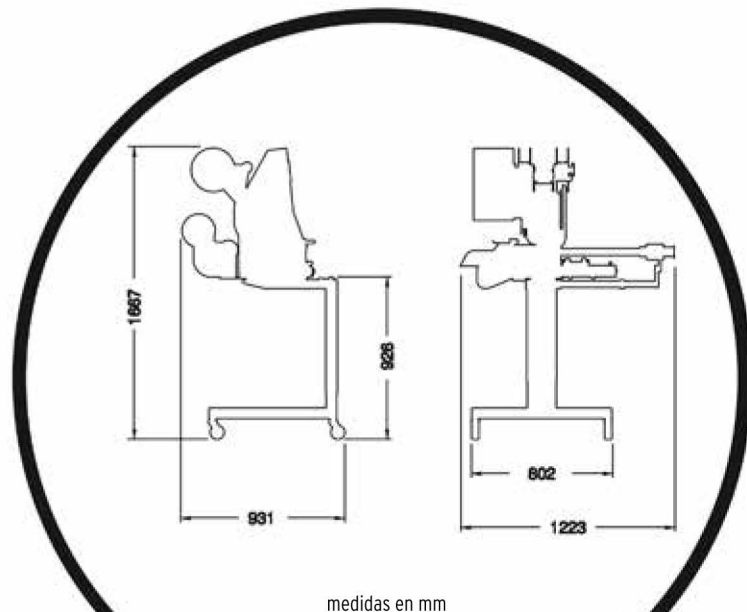
H-2700  
C25

H-2710, H-2712, H-2714, H-2716

### Accessories:



Loops



MANUFACTURED BY:

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