

K4-90

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

It is provided with a special system that enables to close a great variety of sausages and casings, ranging approximately from 40 mm to 110 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: 343 lbs.
Operating pressure: 6 bar
Air consumption: 16,5 liters/cycle
Electric consumption: 150 W
Electric connection: 110V / 220V, 60Hz.

Model

Range of clips

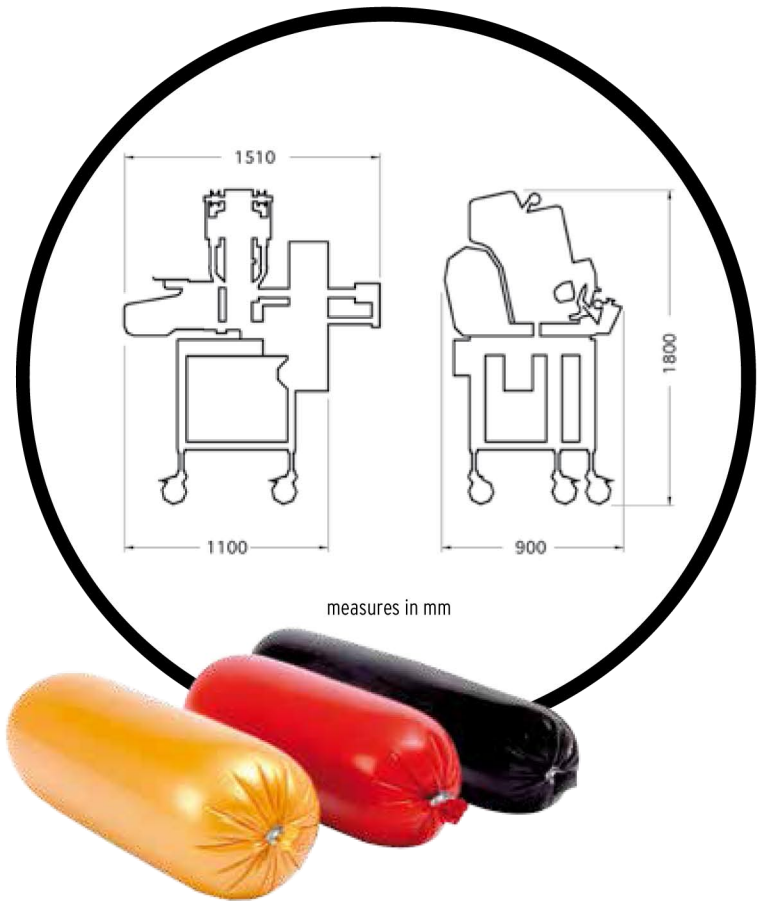
H-3200
C25

H-3214, H-3216, H-3218

Accessories:



Loops



MANUFACTURED BY:



LORENZO BARROSO



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