

DC 600

SEMI-AUTOMATIC DOUBLE-CLIPPER



Why clip with DC 600?

With the semi-automatic double clippers all products – single portions or chains, long sausages, half rings or rings – can be produced efficiently. They close fibrous, collagen or natural casings in diameters up to 50 mm, and plastic casings up to 90 mm.

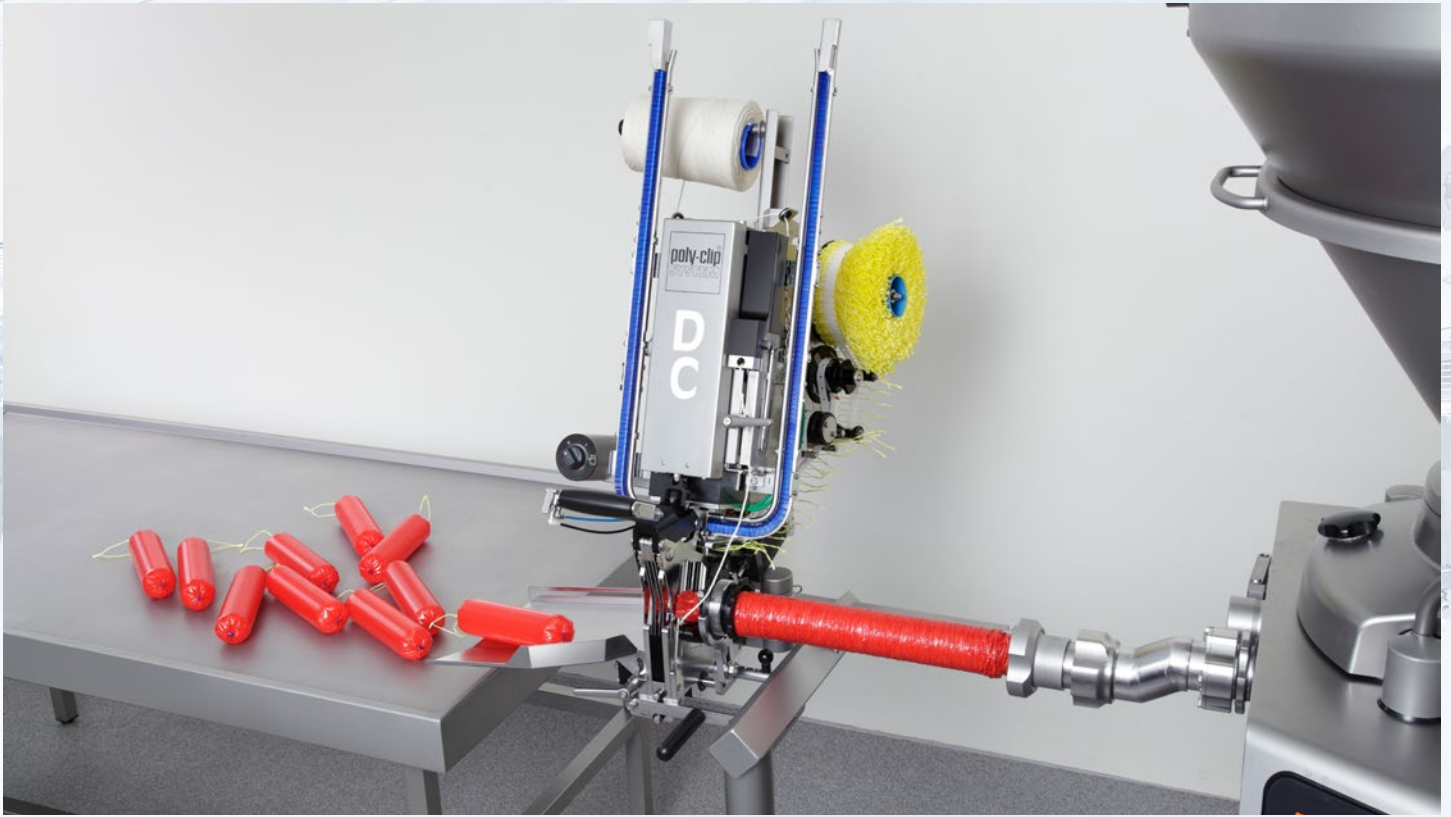
Time-saving all-rounder

- For all plastic, fibrous, collagen and natural casings
- Special separator design for gentle clipping of casings
- Easy operation
- Upgrade to optional features at any time

Excellence in Clipping



DETAILS



Advantages

- High performance by low purchase costs
- Compressed air operation with low air consumption
- Clear, simple operation
- Ergonomic handle, individually adaptable in length to the operator
- Low noise operation
- Can be upgraded when needed, modular design
- Clean sausage tail due to product-specific adjustment of the middle gate
- Easy to use, simple exchange of knife
- Pneumatic cut-off knife
- Height and inclination of product tray adjustable without tools

Quality and hygiene

- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water



DETAILS



Equipment options

- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- Shirring device
- 3 models: table-top version, on height-adjustable trolley or with base plate
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- Pressure reducer with filter

Consumables

- S-Clip: S 625, S 628, S 632, S 638
- Loops: GS 22

Function and operation

The clipper can be placed as required in front of or coupled mechanically with the filler; electrical coupling is possible in addition. When the operator closes the separator, the filled casing is centred at the closure site, separated without emulsion and securely double-clipped. The casing can be cut between the two clips at the same time. For hanging-up the sausages, loops can be inserted and clipped automatically.

TECHNICAL DATA

Width

**1.000 –
1.100 mm**

Depth

830 mm

Height

**1.750 –
1.985 mm**

Weight

98 kg

Compressed air

**4 – 6 bar /
0,4 – 0,6 MPa**

Air consumption 4 bar

7 NL/Cycle

Air consumption 6 bar

8 NL/Cycle

Dimensions, weight and consumption values vary depending on the equipment and/or machine configuration.

Excellence in Clipping

