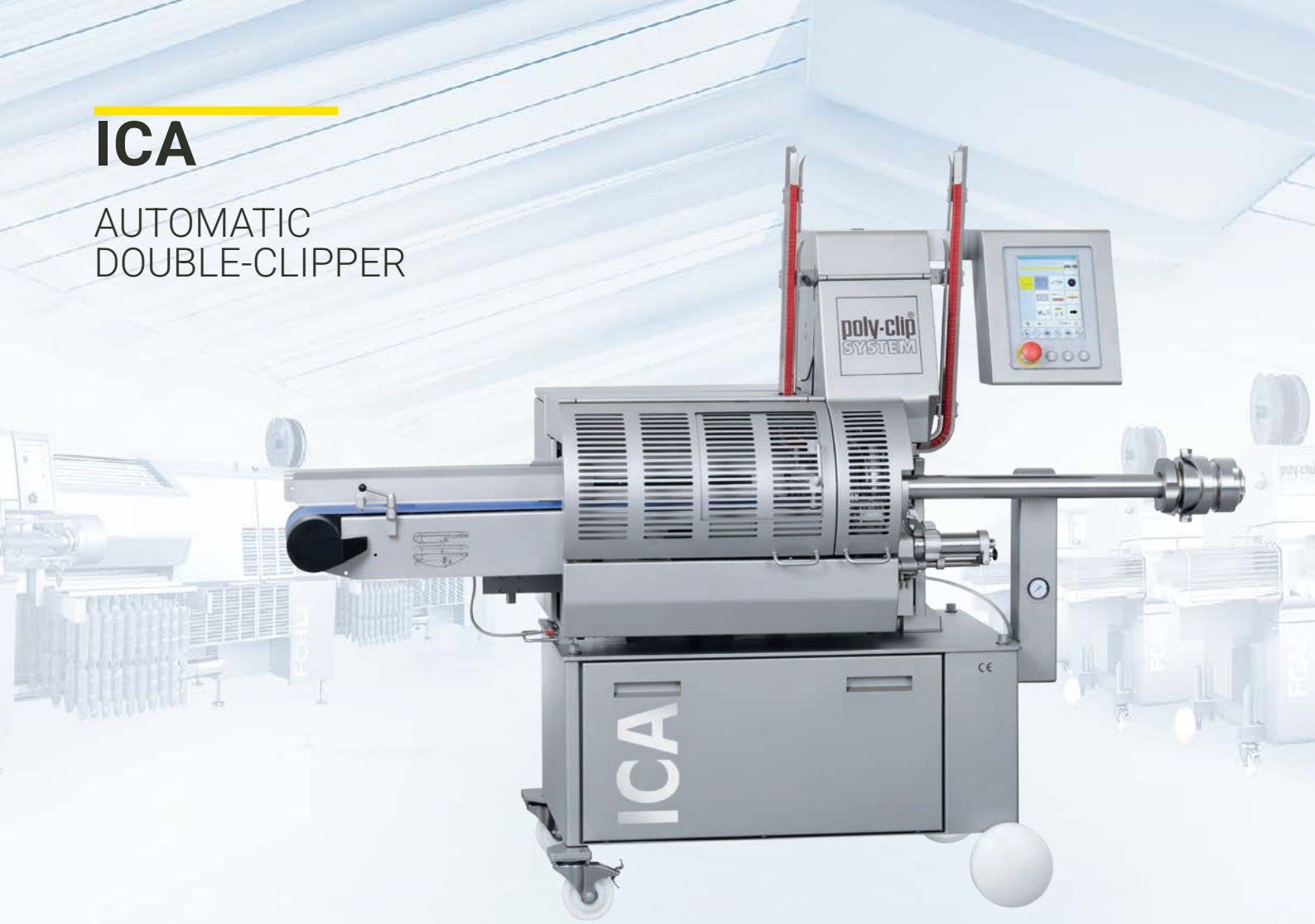
ICA

AUTOMATIC DOUBLE-CLIPPER



Poly-clip System Features

- Robust iris displacer up to caliber 200 mm
- Split magazine rack for ergonomic clip loading

Why clip with ICA?

The ICA is the ideal machine for large calibres and moulded products up to a calibre of 200 mm. Fibrous, collagen and plastic casings can be processed. The innovative iris separator makes the ICA ideal for the production of large volumes like slicer products, moulded ham, even those made of whole muscles.

Air-free slack filling

- Calibres up to 200 mm
- Overspreading up to 300 mm
- Up to 60 cycles per minute in continuous mode
- For large calibres and moulded products
- Innovative iris separator for short, symmetrical sausage shoulders
- Moulded products up to 1.6 m length
- Compact machine for a wide product range
- The global ham machine

Excellence in Clipping

poly-clip SYSTEM

DETAILS

Considerable cost savings: ICA in combination with the TSA 160 automatic sealing machine

Advantages

- Short clip cycles for high-level output
- Innovative iris separator for short, symmetrical sausage shoulders
- Product true to the calibre as the conveyor speed is programmable and infinitely variable
- Low noise operation
- Easy to manoeuvre with two lockable wheels
- Simple machine operation with SAFETY TOUCH – shock-proof, 10” large and easy to clean
- Highest productivity; product parameters can be recalled from the SAFETY TOUCH recipe management
- Operator-friendly with individually assignable manual functions, e.g. inching mode
- USB port for data import and export
- Additional safety by two-handed triggering of first clip
- Simple conversion of clip size S 8700 to S 800
- Pneumatic movement of the clip head for reloading of casing
- Casing brake can be adjusted from outside while stuffing
- Electronic hand-wheel for adjustments and setting parameters
- Low air consumption
- Reliable cut of elastic nettings

Quality and hygiene

- Hygienic design, easy to clean, smooth stainless steel surfaces
- Conveyor belt contact surface is made of stainless steel and is smooth with rounded embossments

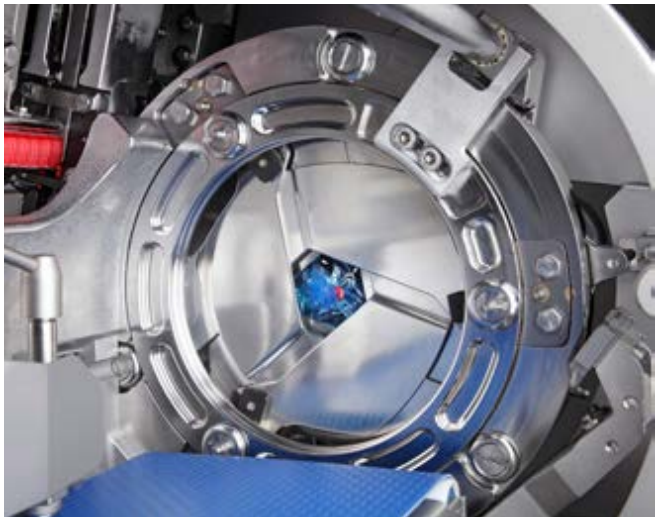
Maintenance

- Optimum access for maintenance work

Equipment options

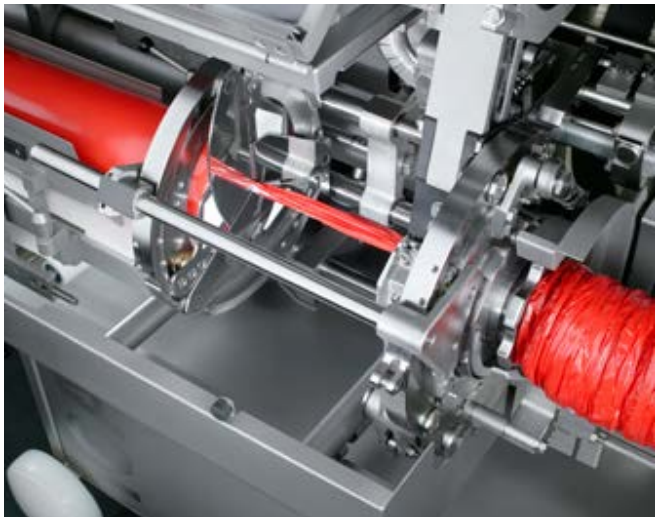
- Selection shaping shaping roller for automatic spreading of the meat in the casing
- Consumption-oriented central lubrication for maximum reliability and service life

- Air-free slack filling of moulded products by overspreading up to 300 mm, with servo control, adjustable and programmable as product parameters
- Swirl brake with crown filling horn for consistently clear and grainy raw sausage texture, possible reduction of production costs due to shortened natural curing time
- Protective guard with sliding grate made of stainless steel
- Twin turret
- Automatic looper GSA 20
- Casing end switch
- S-clips on spool – 1,300 sausages without reloading
- Filling horns diameter 24, 28, 36, 48, 45, 58, 60, 70, 74, 76, 80, 85 and 100 mm
- Servo-supported clip pressure setting, e.g. for sensitive fibrous casings, can be saved as product parameter
- Portioning or length filling
- Telescope conveyor belt 1.3 m long



The iris separator ensures clean sausage ends and careful portioning.

- Roller extension to conveyor belt for 1.6 m long sausages
- Automatic adjustment of conveyor belt speed
- Pneumatic dry sausage brake
- Second control panel at end of conveyor belt
- Vacuum system for air-free filling of large calibres
- Pneumatically movable casing brake holder
- WS Food Standard interface for operational data acquisition
- Intelligent Filler Clipper (IFC) Interface upon request



The overspread ensures the air-free loose filling of moulded products.

Possible combinations

ES 6000

- Labelling system for marking and traceability

TSA 160

- Seals ready-to-fill tube from flat roll stock film in-line

Consumables

- S-Clip for calibres up to 160 mm: S 8740, S 8744, S 8748
- S-Clip for calibres up to 200 mm: S 840, S 844, S 848, S 854
- Loops: GS 20, GS 20 S3, GS 20 X

Function and operation

The ICA is connected mechanically to filling machines, including ham pumps and synchronized electrically. After the filler has discharged the portion, the iris separator powerfully encloses the casing and separates whole muscles without damage to the casing. The ICA is equipped with the tried-and

The safety glass provides an optimal view for the operator.

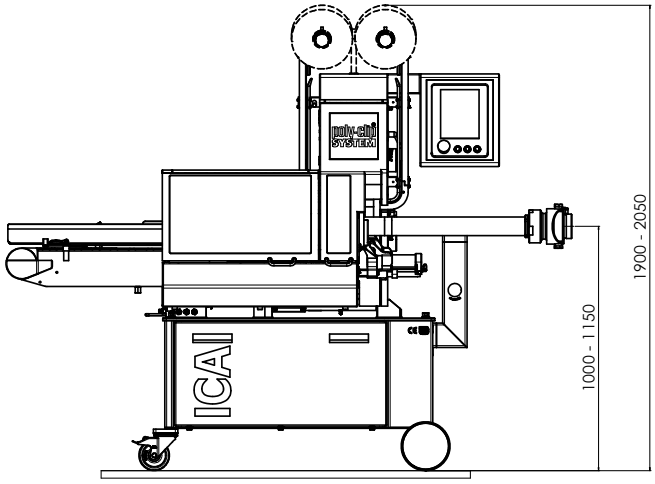
tested clip distance of 51 mm. The PC control allows a very fast and accurate signal processing. On the SAFETY TOUCH display the diagnostic system provides a direct and clear indication of the clipping machine's operational status as well an analysis of filling and clipping times. Deviations from the recipe parameters saved in SAFETY TOUCH are monitored. The operator is intuitively guided through the flat menu structure of the SAFETY TOUCH by means of self-explaining pictograms. Operator, set-up and service levels are kept clearly separated and are password protected. A continuous process monitoring is offered by the high degree of automation.

Clip System Solutions

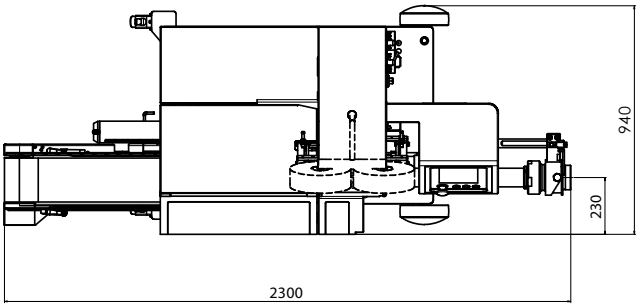
The complete system of clipping machine, clips and loops from a single source ensures efficient and trouble-free production. Original clips from Poly-clip System guarantee the highest quality. Manufacturing is subject to the most rigorous quality controls. Certified in accordance with ISO 22000 and ISO 9001 they are designed to suit the production process perfectly. With its food-proof safety coating certified by the SGS INSTITUT FRESENIUS, Poly-clip SAFE-COAT technology ensures trouble-free production and if required a no-worry product warranty. Poly-clip System is the world's leading provider of clip system solutions.

TECHNICAL DATA

Front view (Dimensions in mm)



Top view (Dimensions in mm)



Width
2.300 mm

Depth
940 mm

Height
1.900 – 2.050 mm

Weight
850 kg

Three-phase current connection
200 – 240 VAC, 380 – 480 VAC, 50/60 Hz

Power input
0,7 kW

Fuse connection
16 A

Compressed air
5 – 7 bar / 0,5 – 0,7 MPa

Air consumption
0,6 NL/Cycle

Air consumption incl. overspreading
20 NL/Cycle

Air consumption incl. GSA
1 NL/Cycle

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

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Excellence in Clipping

Poly-clip System GmbH & Co. KG | Niedeckerstraße 1 | D-65795 Hattersheim a. M. | +49 6190 8886-0 | contact@polyclip.de | polyclip.com