

PDC 800

SEMI-AUTOMATIC DOUBLE-CLIPPER



Why clip with PDC 800?

The semi-automatic double-clipper is suitable for all sizes of operations – for small or industrial-scale production runs. The PDC 800 closes all casings in diameters up to 115 mm. Using the PDC means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.

The professional clipper

- Wide range of applications for calibres up to 115 mm
- For all plastic, fibrous, collagen and natural casings
- Upgrade to optional features at any time
- Ergonomic handle, individually adaptable in length to the operator
- Perfect positioning above the work table
- Hygienic design for fast and easy cleaning

Excellence in Clipping



DETAILS

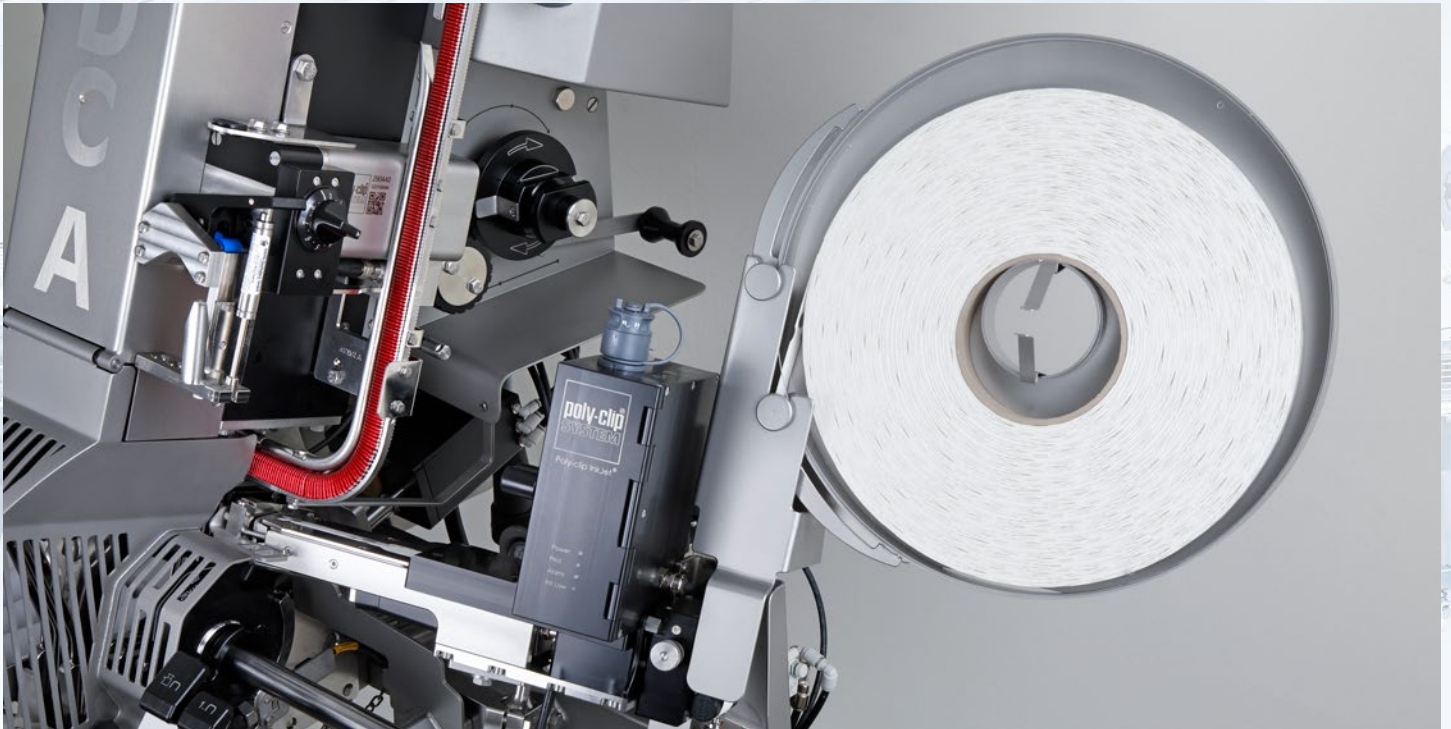


Advantages

- Electropneumatically controlled
- The separator can be adapted to the product's calibre range – short lever strokes of the handle, time saving, higher cycle times
- Ergonomic handle, individually adaptable in length to the operator
- Additional safety by two-handed triggering of first clip
- Low air consumption
- Low noise operation
- Integrated sausage chain control
- Emulsion supply button for quick start and product change
- Low depth – space-saving
- Clear, simple operation
- Can be upgraded when needed, modular design
- High performance by low purchase costs
- Second supply option for the clip stick at a low height for smaller operators
- Clean sausage tail due to product-specific adjustment of the middle gate
- Easy to use, simple exchange of knife
- Height and inclination of product tray adjustable without tools
- Clip pressure is easily visible on the pressure gauge and can be adjusted to the product
- Adjustable clip closure height
- The speed of the punch can be adjusted to the product via flow control
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key



DETAILS



Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water
- Hygiene switch IP69K

Equipment options

- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- 2 models: table-top version or on height-adjustable trolley
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- ES 6000 – labelling system

Consumables

- S-Clip: S 840, S 844, S 848, S 854

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 knife automatically cuts off the desired portions according to the sausage chain length adjustment. For hanging-up the sausages, loops can be inserted and clipped automatically.

TECHNICAL DATA

Width
**1.000 –
1.100 mm**

Depth
780 mm

Height
**1.795 –
2.005 mm**

Weight
118 kg

Three-phase current
connection
**180 – 550 VAC,
50/60 Hz**

Power input
0,1 kW

Fuse connection
2,5 A

Compressed air
**4 – 6 bar /
0,4 – 0,6 MPa**

Air consumption 4 bar
10 NL/Cycle

Air consumption 6 bar
11,5 NL/Cycle

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

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