



### The professional clipper

- Wide range of applications for calibres up to 115 mm
- For sausage casings of high material thickness
- Upgrade to optional features at any time

### 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.



### 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

### ✓ 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

### + Optional equipment

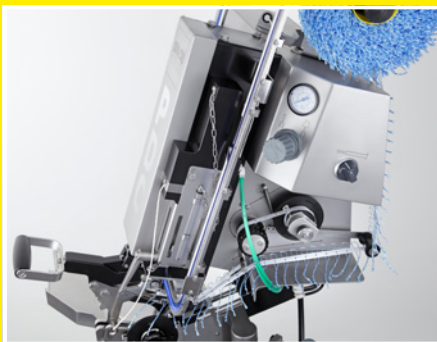
- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- 2 models: table-top version or on height-adjustable trolley
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- ES 4000 – labelling system

### ✓ 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.



Loops can be clipped simply and securely with the automatic looper (GSE).



Separator adjustable individually to product calibre – for higher cycle times

### 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.