

# DCD 600

## DOUBLE-CLIP MACHINE



### Why clip with DCD 600?

The DCD 600 double-clipper securely closes all chubs, sausages in a chain and rings. Sheep, pork and beef rounds as well as plastic casings up to 60 mm calibre and nets can be processed. The pneumatic machine is ideal for processing chorizo and classical cooked and dry sausage products.

### The little classic one

- For all chubs, sausages in a chain and rings
- Calibres up to 60 mm
- Special separator design for gentle clipping of casings
- Easy operation

Excellence in Clipping



# DETAILS



Securely closes chitterlings, pork, beef and plastic casings up to calibre 60 mm

## Advantages

- Ergonomic product feed and operation
- Free view of the working area
- Separator very kind to the casing
- Pneumatic pressure regulator guarantees gentle clipping of natural casings
- High performance by low purchase costs
- Pneumatic cut-off knife
- Secure stand

## Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Easy to clean due to smooth surfaces

## Maintenance

- Very simple maintenance

## Equipment options

- Looper (GSE)
- Automatic string dispenser with bobbin holder
- String tensioner
- Pressure reducer with filter
- Version with automatic separator for integration in secured packaging lines



# DETAILS



The gut-friendly displacer ensures safe production

## Consumables

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

## Function and operation

The DCD 600 is pneumatically operated. By closing the ergonomically designed separator gate, the end of the sausage and the beginning of the next portion are securely closed. At the same time, the casing can be cut between the two clips at the press of a button. Fast and safe production is guaranteed due to the simple design and easy operation.

## 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

## Base

Width  
**240 mm**

Depth  
**535 mm**

Height  
**975 mm**

Weight  
**20 kg**

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

Air consumption  
**4,6 NL/Cycle**

## GSE

Width  
**240 mm**

Depth  
**690 mm**

Height  
**975 mm**

Weight  
**24 kg**

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

Air consumption  
**4,7 NL/Cycle**

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

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