

ICA SL

AUTOMATIC DOUBLE-CLIPPER



Poly-clip System Exclusive Features

The star indicates features that you will only find at Poly-clip System.

- ★ No one else has it: Automatically generated self-locking loop, suspension up to 16 kg
- ★ No one else has it: Swivel brake for perfect sausage pattern
- ★ No one else has it: Robust iris displacer up to caliber 200 mm

Why clip with ICA SL?

The ICA SL is the ideal machine for large calibre and moulded products. Fibrous, collagen and plastic casings can be processed. The variant ICA SL 85 is equipped with a slack fill device and the special automatic looper GSA 25. The loops GS 25 allow hanging of real heavy products, such as mortadella in fibrous casing, cooked or matured while hanging on a loop, without "pencil pointing".

Automated „hand filling“

- Specialist machine for heavy products which undergo further processing while hanging on a loop
- Calibre range from 60 to 200 mm
- Up to 30 cycles per minute in continuous mode
- Innovative iris separator for short, symmetrical sausage shoulders

Excellence in Clipping



DETAILS

Advantages

- Reliable holding force for heavy products, thanks to the integrated automatic looper GSA 25 with its patented loop system, which slings the loop around the sausage tail either behind or, alternatively, in front of the clip
- Pneumatic dry sausage brake can be set with servo assistance and retrieved as product parameter
- Simple machine operation with SAFETY TOUCH – shock-proof, 10" large and easy to clean
- die Produktparameter sind in der Rezepturverwaltung des SAFETY TOUCH abrufbar
- Additional safety by two-handed triggering of first clip
- Many other advantages of the tried-and-tested ICA series

Equipment options

- Air-free slack filling for moulded products with overspread unit of up to 260 mm
- S-clips on spool – 1,300 sausages without reloading
- Automatic looper GSA 25, variant 1: with increased spreading of 85 mm, enabling the loop (right) to be slung in front of the clip
- Automatic looper GSA 25, variant 2: for positioning of loop (right) between sausage shoulder and clip (behind the clip)
- Automatic looper GSA 20 left, loop is positioned together with the clip
- Pneumatically movable casing brake holder

- 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
- Telescope conveyor belt 1.3 m long
- Roller extension to conveyor belt for 1.6 m long sausages
- Portioning or length filling
- Automatic adjustment of conveyor belt speed
- Second control panel at end of conveyor belt

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 25



TECHNICAL DATA



Zuverlässige Haltekraft für schwere Produkte z. B. im Faserdarm, die hängend gekocht oder gereift werden.

Width

2.300 mm

Depth

**1.080 –
1.080 mm**

Height

**1.900 –
2.050 mm**

Weight

880 kg

Three-phase current
connection

**200 – 240 VAC,
380 – 460 VAC,
50/60 Hz**

Power input

2,8 kW

Fuse connection

16 A

Compressed air

**5 – 7 bar/
0,5 – 0,7 MPa**

Air consumption with GSA 20

1,8 NL/Cycle

Air consumption base incl.

GSA 25

1,2 NL/Cycle

Air consumption incl.

overspreading

20 NL/Cycle

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