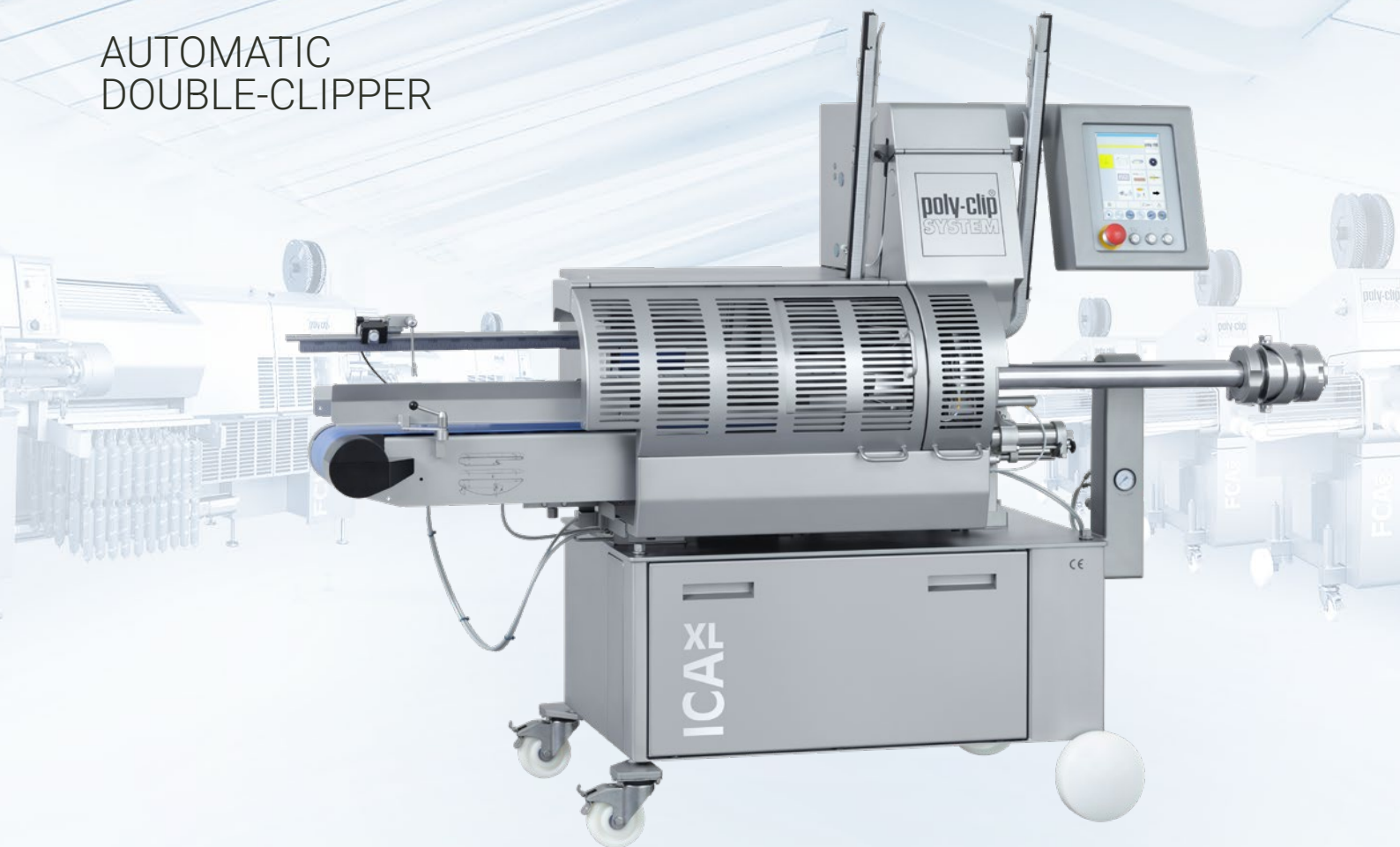


# ICA XL

## 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: Robust iris displacer up to calibre 250 mm

### Why clip with ICA XL?

The ICA XL is the ideal clipping machine for long straight sausages and moulded products up to a calibre of 250 mm. Fibrous, collagen, textile and plastic casings, and particularly internally coated spice casings (functional casings), can all be processed.

### XL calibre & value added casings

- Specialist machine for extra-large calibres from 130 to 250 mm
- Particularly appropriate for internally coated spice casings with an extra large clip
- Up to 60 cycles per minute in continuous mode
- Optimised separator range for XL calibres
- Innovative iris separator for short, symmetrical sausage shoulders
- Hygienic design for fast and easy cleaning

Excellence in Clipping



# DETAILS

## Advantages

- Secure, casing-friendly closure of internally coated spice casings (multilayer casings) using special clips on spool with adapted clip profile
- Innovative iris separator for short, symmetrical sausage shoulders
- Product true to the calibre as the conveyor speed is programmable and infinitely variable
- 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

- 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
- Automatic looper GSA 20
- Casing end switch
- S-clips on spool – 1,300 sausages without reloading
- Filling horns diameter 24, 28, 36, 45, 48, 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
- 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

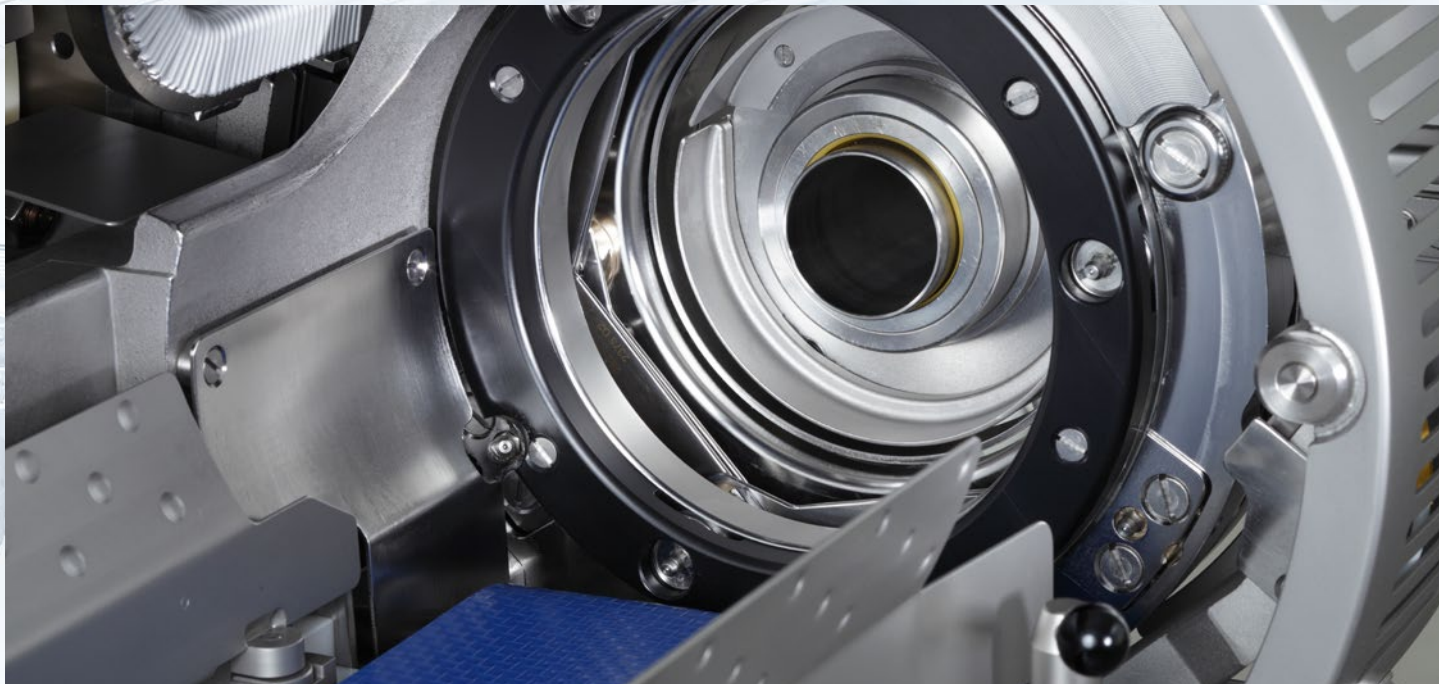
## Possible combinations

### ES 5000

- Labelling system for marking and traceability



# TECHNICAL DATA



Optimised separator range for XL calibres

Width

**2.350 mm**

Depth

**940 mm**

Height

**1.900 –  
2.050 mm**

Weight

**860 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

**0,6NL/Cycle**

Luftverbrauch mit GSA 20

**1,8 NL/Cycle**Air consumption incl.  
overspreading**20 NL/Cycle**

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

**Excellence in Clipping**

