



Specialist for whole muscles

- Machine specialized in closing stretch casings
- Adjustable tension control
- Easily combines with filling machines, ham presses and funnel filling systems

Why clip with PCD 7026?

The special clipping machine PCD is suitable for closing stretch casings of different sizes. Typical products are cooked ham, smoked products, poultry meat as well as whole muscles which are to be processed afterwards. Large calibres up to 200 mm can be closed easily.

✓ Advantages

- Produces a uniform and high quality product
- Calibration of whole muscles (e. g. chop sides)
- Easy placement of casing in clamping carriage

- Additional safety thanks to two-handed triggering of clipping impulse
- Pneumatic cut-off knife for removing excess casing ends
- Easy handling as a result of combined functions: The selflocking

latch closure controls the clamping and the gripping carriage

✓ Consumables

S-Clip: S 735, S 740, S 744, S 747



Function and operation

The clipping machine PCD is pneumatically operated. The casings are pulled through the

separator opening by a clamping and gripping carriage until the product meets the quality requirements. The pulling force can be increased or reduced by adjusting the pressure control valve. The

clipping impulse is then triggered by the valve lever.



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

Width	1,000 mm
Depth	300 mm
Height	1,000 mm
Weight	29 kg
Compressed air	5-7 bar / 0,5-0,7 MPa
Air consumption	8,5 NL/cycle

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