

Why clip with PDC-A 600?

The automatic double-clippers of the PDC-A line are suitable for all sizes of operations – for mid-size or large production runs. They reliably close all casings. The PDC-A 600 closes fibrous casings up to 65 mm calibre and plastic casings up to 90 mm. Using the PDC-A means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.

The all-rounder

- Fully automatic
- Fast, silent, operator-friendly
- Wide range of applications for calibres up to 90 mm
- Additional safety by two-handed triggering of first clip
- Quick, flexible product change
- Electrical string dispenser
- Hygienic design for fast and easy cleaning



Excellence in Clipping

DETAILS



Automatic looper GSE is mounted on the right machine side.

Advantages

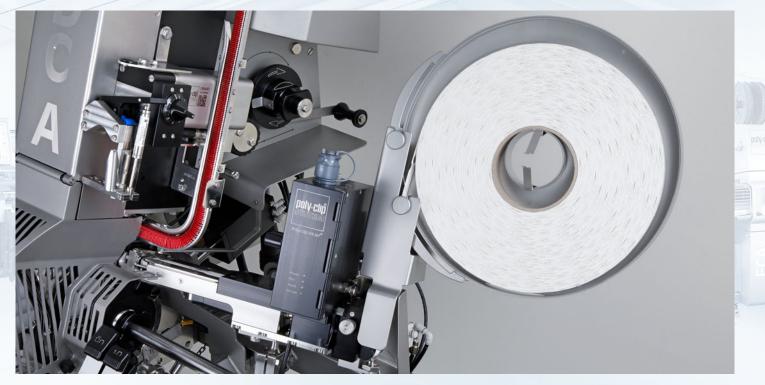
- Fully automated operation for continuous production and high clipping speeds
- ein Betrieb ohne Darmbremse ist unmöglich
- Can be upgraded when needed, modular design
- Less air consumption for low operating costs
- Second supply option for the clip stick at a low height for smaller operators
- Ergonomic control buttons directly at the filling horn for fast, functional operation: first clip, emulsion supply button, automatic operation on/off
- Electrically controlled
- Extremely large swivel range of clipping head for easy casing change
- Low noise operation
- Height and inclination of product tray and roller discharge adjustable without tools
- Pneumatic cut-off knife
- Easy machine operation thanks to clearly and functionally arranged control elements for product-specific adjustments: control for chubs in a chain, pre-select for

loops and labels, pneumatic clip pressure adjustment, adjustment of clip closing height and punch delay time, adjustment of punch and separator speed

- Robust and maintenance-friendly design, all units easily accessible
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key



DETAILS



Electrical string dispenser

 Easy coupling to the filler: trolley for easy transport and fixing with lockable steering wheels

Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Non-moisture-sensitive
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water
- Separator area is open toward the bottom for easy cleaning
- Hygiene switch IP69K

Equipment options

- S-clips on spool with pneumatic clip feed
- Pneumatically movable casing brake holder
- Automatic looper (GSE)
- ES 6000 labelling system
- Shirring device
- Electrical string dispenser

Consumables

S-Clip: S 625, S 628, S 632, S 638

Function and operation

The automatic double-clipper is coupled mechanically and electrically to the filler. Upon closure of the separator, the filled casing is centred while the emulsion is separated, and is securely closed with the double-clipping system. At the same time the casing can be cut off automatically with the pneumatic knife via the function of the chain control. For hanging up the sausages, loops can be applied and clipped automatically with the optional looper GSE. Ergonomically arranged operating elements make the machine easy and comfortable to operate. The pre-set precise weight portion is called up by the filler using the operator buttons directly at the filling horn and is clipped automatically.

TECHNICAL DATA

Width Depth Height Weight 1.000 -780 mm 1.795 -142 kg 1.200 mm 2.005 mm Power input Fuse connection Compressed air Three-phase current 0,1 kW 2,5 A 4 – 6 bar / connection 0,4 – 0,6 MPa 85 - 264 VAC, 50/60 Hz Air consumption 4 bar Air consumption 6 bar 8 NL/Cycle 11 NL/Cycle

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



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