



innovative · reliable · leading



- For natural casings with calibres of 46+ mm as well as for collagen and cellulose casings
- Specialist for ring bologna and chorizo, but also for sausage chains
- Up to 105 cycles per minute
- Special separator system, protects casing

Applications

The RCA automatic doubleclipper is particularly suitable for closing pork and beef rounds with calibres of 46+ mm. Typical products are ring bologna, chorizo, blood and liver sausage.

Advantages

- Electropneumatic control
- Low air consumption
- Two-handed triggering of first clip
- Reproducible settings for cycle time, separator speed and separator force
- Prevoiding system for clean sausage tails
- Individual sausages and sausages in a chain with loop are also possible
- Adjustable punch delay time
- Easy operation with clearly arranged, hygienic operating elements
- Natural casing control buttons individually adjustable in height
- Tool-free change of pneumatic cut-off knife
- Extremely large swivel range for easy casing change
- Pneumatic clip feeding
- Hygienic stainless steel design for easy cleaning
- Robust and insensitive to moisture
- Easy to move due to ergonomic trolley

Optional equipment

- Looper (GSE)
- S-clips on spools (3,600 sausages without reloading)



- EASY TOUCH control, for a wide variety of products the settings can be recalled from the programme memory
- Pneumatically moved casing brake holder
- Automatic string dispenser for rings
- Product tray available in 110 mm or 230 mm length
- Bobbin holder
- Casing loading unit
- String tensioner

Function and operation

The RCA 600 automatic doubleclipper is connected mechanically and electrically to the stuffer. The preset precise weight portion is called up by the stuffer using the fill/clip buttons and clipped automatically. Alternatively, portioning can be carried out manually to obtain ring portions which are visually of the same size. The optimised separator and the moveable casing brake ensure gentle processing of the casing material.

Clip System Solutions

The complete system of clipping machine, clips and loops from one source ensures efficient, trouble-free production. The original clips from Poly-clip System guarantee top quality. The manufacture is subject to strictest quality standards, is certified to ISO 22000:2005 and ISO 9001:2008 and tuned precisely to the production process. The patented, food-proof, safety coating using Poly-clip SAFE-COAT technology, certified by the SGS INSTITUT FRESENIUS organization, ensures trouble-free production and a no-worry product warranty. Poly-clip System is the world's leading provider of Clip System Solutions.

poly-clip system

Technical data

Width:	1,050-1,180 mm
Depth:	835 mm
Height:	1,690-1,870 mm
Weight:	131 kg
Compressed air:	
	5-7 bar/0.5-0.7 MPa
Air consumption:	
	2.5-4.4 NL/cycle
Voltage:	
200-23	0 VAC, 380-460 VAC
	50/60 Hz
Power inpu	t: 0.2 kW
Fuse connection: 1 A	

Suitable clip size: S 628

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