

BINDING MACHINE



Created to encase salumi such as pancetta bacon, pancette coppate, coppe, etc using cords.

The various stages of the cycle are as follows:

- Insertion of sausage into the machine, manually or thanks to a conveyor belt;
- A sensor pinpoints the piece at the beginning of the cycle, which follows the encasing sequence with the tension of the cords;
- the clipping of each of the parts, with the insertion upon request of a slot for hanging;

- The cutting of the cord;
- Ejection of product.

It is possible to encase products with both standard and elastic cord using 6/8/10/12 cords, with a minimum diameter of 80mm to a maximum of 160mm; the maximum length of a single piece is 500mm.

The machine is pre-supplied with a complete reduction kit with a specification that is chosen by the client at the time of order, while other reduction kits can be supplied on request. The specifications available are: 100-110-125-135-150-160mm. The replacement of this equipment is a very simple and fast procedure.

The machine is entirely constructed of stainless steel 304 and treated plastic materials for food industry.

The electro-pneumatic setting, with low tension devices, is managed by PLC that controls each sequence of the operation.

The machine described above is in accordance with and conforms to the European machine directive in the domain of safety, noise and hygiene.

TECHNICAL DATA:

Productivity:	approximately 5/9 units a minute
Electrical power used:	0.5 Kw 220Volt 50Hz
Air consumption:	1.200 Nl/min a 6 bar.
Height of working level:	900 mm

