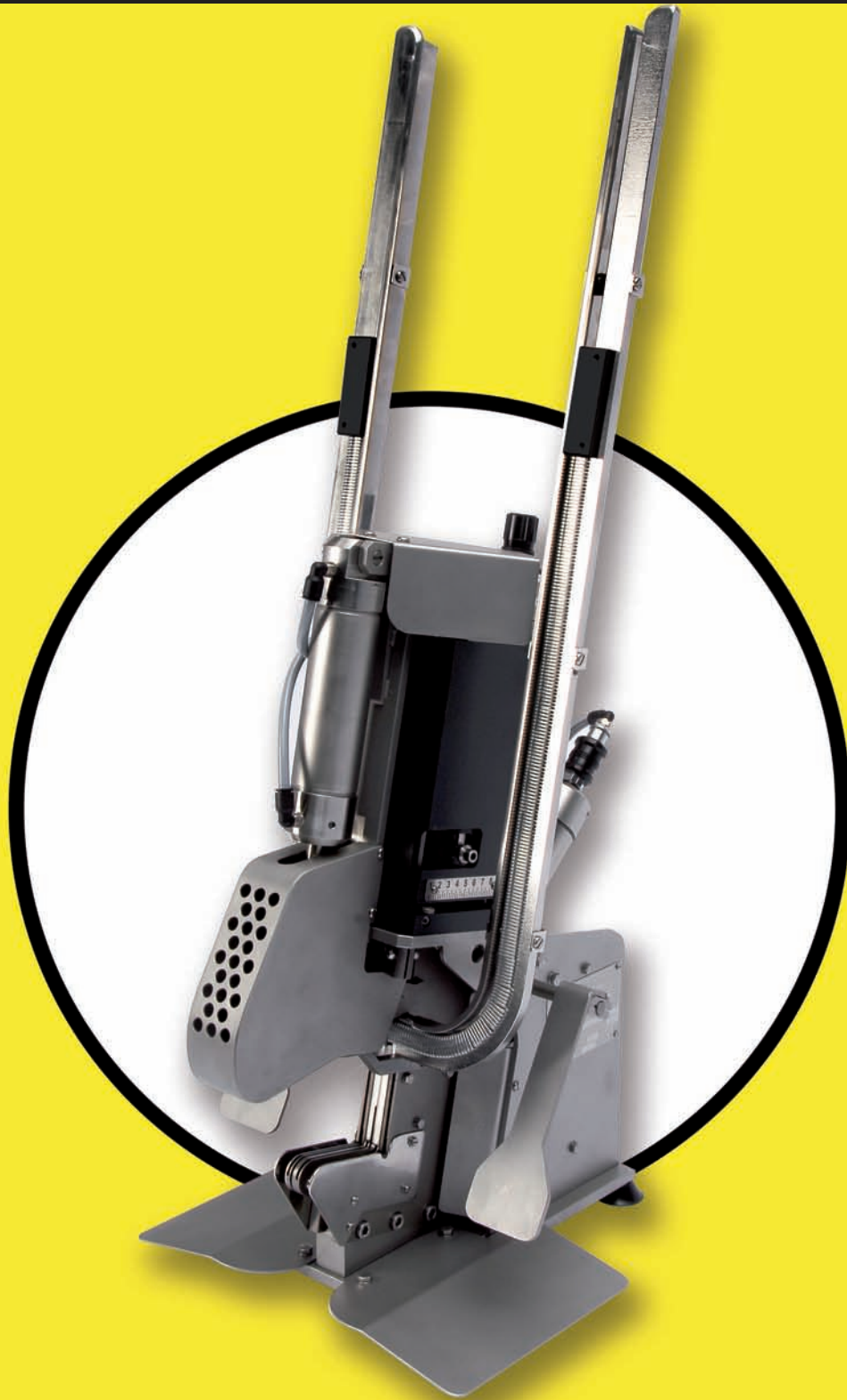


HD3



LORENZO BARROSO

HD3

HD3

High-speed machine for closing sausages in natural or artificial casings, nettings and bags, full or empty, with two aluminium clips.

Specifically useful for closing all type of nettings.

Just by pressing the start levers and without releasing the product from the hands, it automatically gathers the casing together, closes two clips and cuts off between them.

Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Fully pneumatic operation. Minimum maintenance.
- Our firm provides lubricant ALB-591 in spray and in can, which meets all EU and USA demanded requirements for its use in the Food Industry.

Following our standards, its devices and elements are protected by our own patents. In order to improve the machine, we reserve the right of modifications without prior notice.

Technical data:

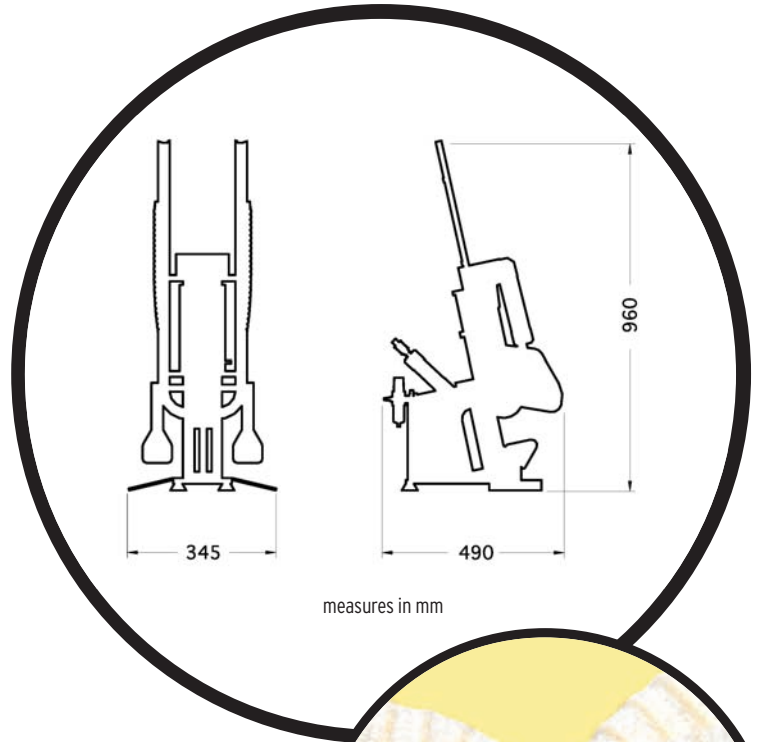
Net weight: 36 Kg
Operating pressure: 6 bar
Air consumption: 10 liters/cycle

Model	Range of clips
H-18	H-16, H-18, H-21

Accessories:



Loops



measures in mm



MANUFACTURED BY:

*Images and contents are property of LORENZO BARROSO and any kind of reproduction is forbidden.



LORENZO BARROSO

MANUFACTURER OF MACHINES AND CONSUMABLES SINCE 1958

Pol. Ind. El Cros | C/ Del Torrent de Madà, s/n | ES-08310 Argentona (Barcelona) Spain
Apdo de Correos 73 | P.O. Box 73 | Tel. (+34) 937 998 300 | Fax. (+34) 937 998 288
info@lorenzobarroso.com | www.lorenzobarroso.com