

# K4-N



**LORENZO BARROSO**

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High-production automatic clipper connected to the filler for closing sausages in natural or artificial casings with two aluminium clips.

It closes a great variety of sausages in natural casings, up to 55 mm of diameter.

Computer-controlled; it adapts to a wide range of products by just changing different selected sequences.

### Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Electropneumatic operation with PLC.
- Minimum maintenance.
- Our firm provides lubricant ALB-591 in spray and in can, which meet 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: 98 Kg.  
Operating pressure: 6 bar  
Air consumption: 7,2 liters/cycle  
Electric consumption: 150 W  
Electric connection: 50Hz 230V  
60Hz 275V

### Model

### Range of clips

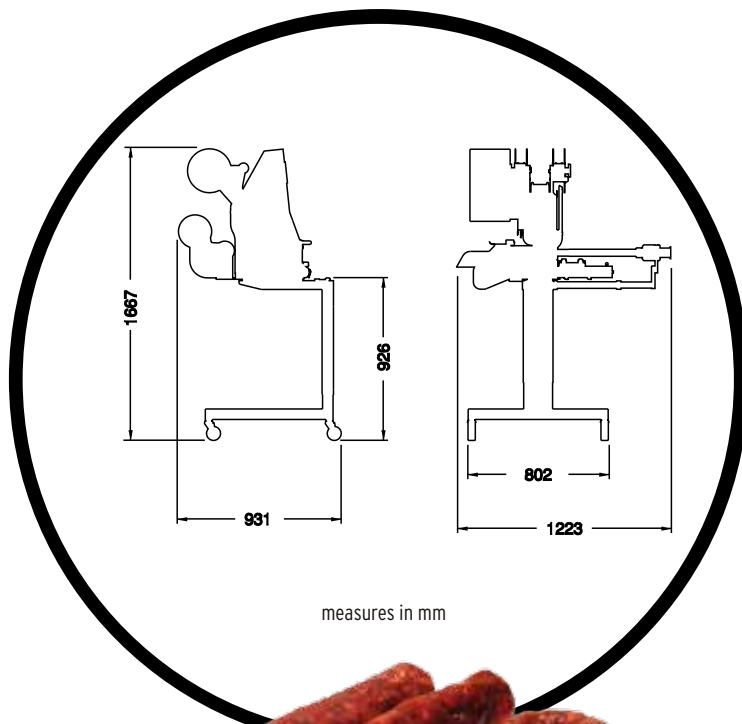
H-2700  
C25

H-2710, H-2712, H-2714, H-2716

### Accessories:



Loops



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**LORENZO BARROSO**

MANUFACTURER OF MACHINES AND CONSUMABLES SINCE 1958

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