

ICA 8700

Automatic Double-Clipper



innovative · reliable · leading



ICA 8700

- For large calibres and moulded products
- Calibres up to 200 mm
- Up to 60 cycles per minute
- Overspreading up to 300 mm

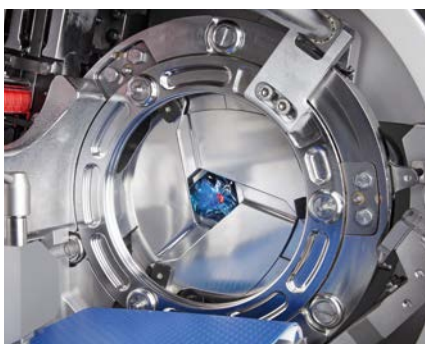
Applications

The ICA 8700 is the ideal machine for large calibres and moulded products up to a calibre of 200 mm. Fibrous, collagen and plastic casings can be processed. The ICA can be additionally equipped with a slack fill device for moulded ham and similar products. The innovative and fast iris separator makes the ICA ideal for the production of large volumes like slicer products, moulded ham, even those made of whole muscles. When combined with a vacuum system, air-free stuffing is guaranteed also for large calibres.

Advantages

- Short clip cycles for high-level output
- PC control – fast and flexible
- Patented iris separator ensures short, symmetrical sausage ends
- Product true to the calibre as the conveyor speed is programmable and infinitely variable
- Low-noise operation
- Hygienic design – easy to clean, smooth stainless steel surfaces

The patented iris separator ensures clean sausage ends and careful portioning – even in large meat pieces.



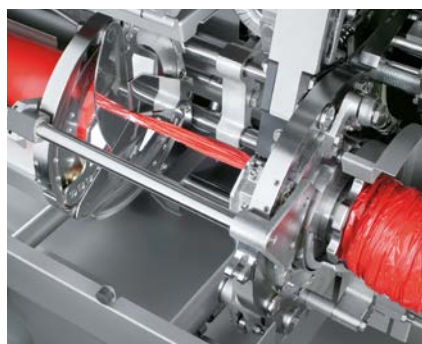
The safety glass provides an optimal view for the operator.

- Optimum access for maintenance work
- Easy to manoeuvre with two lockable wheels
- Simple machine operation with SAFETY TOUCH – shock-proof, 10" large and easy to clean
- SAFETY TOUCH – product parameters can be recalled from the programme memory (recipe management)
- Operator-friendly with individually assignable manual functions, e.g. inching mode
- Additional safety by two-hand triggering of the first clip
- Simple conversion of clip size S 800 to S 8700
- Reloading of casing with pneumatic movement of the clip head
- Casing brake can be adjusted from outside while stuffing
- Low air consumption
- Electronical self-diagnostic system
- Reliable cut of elastic nettings

Optional equipment

- Consumption-oriented central lubrication for maximum reliability and service life
- Air-free slack filling of moulded products by overspreading up to 300 mm, with servo control, adjustable and programmable as product parameters
- Protective guard made of stainless steel
- Twin turret
- Automatic looper GSA 20
- Casing end switch
- S-Clip spool – 1,300 sausages without reloading
- Filling horns diameter 24, 28, 36, 48, 60, 76, 80, 85 and 100 mm
- Servo controlled setting of the clip pressure, e.g. for sensitive fibrous casings, can be saved as product parameter
- Portioning or length filling
- Roller conveyor extension for 1.6 m long sausages
- Automatic adjustment of the conveyor speed

The overspread ensures the air-free loose filling of moulded products.



- Pneumatic dry sausage brake
- Second operator panel at end of conveyor
- Vacuum system for air-free slack filling of large calibres
- Casing brake holder, movable
- Net applicator
- Production data acquisition (PDA) via WS-Food Standard

Function and operation

The ICA is connected mechanically to filling machines – including ham pumps – and synchronized electrically. After the filler has discharged the portion, the patented iris separator powerfully encloses the casing and separates whole muscles without damage to the casing. The ICA is equipped with the tried-and-tested clip distance of 51 mm. The iris-clipper's PC control allows a very fast and accurate signal processing. The diagnosis system provides direct and unambiguous indication of the operation status, as well as an analysis of the filling and clipping times at the SAFETY TOUCH. Software can be conveniently updated through the USB interface and operating data can be read via the WS-Food Standard's interface. A thorough process monitoring is guaranteed by the ICA's high degree of automation. Deviations from the recipe parameters saved in SAFETY TOUCH are monitored. The operator is intuitively guided through the flat menu structure by means of self-explaining pictograms. Operator, set-up



Considerable cost savings: ICA 8700 in combination with the TSA 160 automatic sealing machine

and service levels are kept clearly separated and are password protected. The automated operation offers the greatest product safety and maximum efficiency.

Combinability

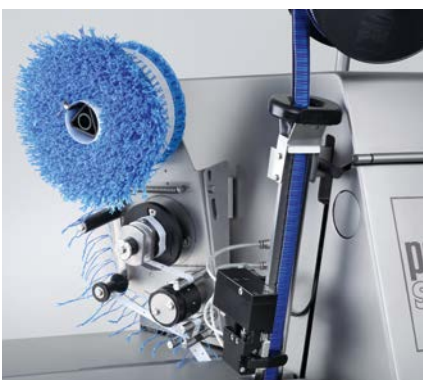
TSA 160 – seals ready-to-fill tube from flat roll stock film in-line

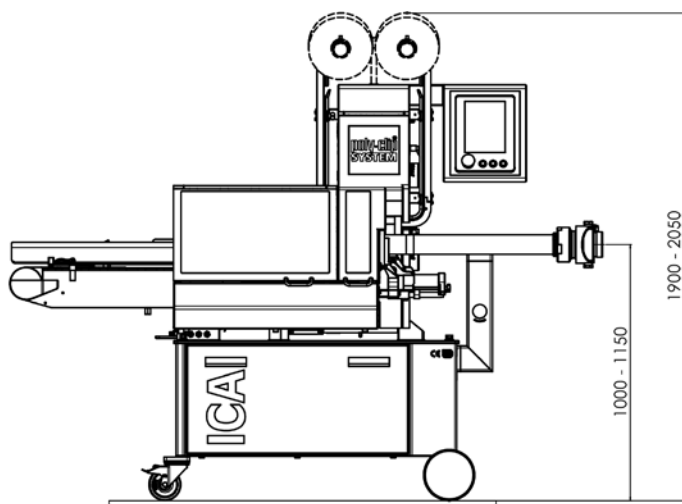
ES 5000 – labelling system for labelling and traceability

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.

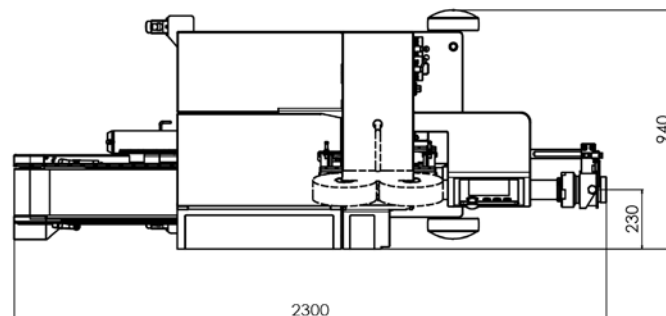
Clip System Solutions

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





Front view



Top view

Width:	2,300 mm
Depth:	940 mm
Height:	1,900-2,050 mm
Weight:	850 kg
Three-phase current connection:	200-240 VAC, 380-460 VAC, 50/60 Hz
Power consumption:	2.8 kW
Fuse connection:	16 A
Compressed air:	5-7 bar/0.5-0.7 MPa
Air consumption:	
without overspreading	0.6 NL/cycle
without overspreading	20 NL/cycle
without looper	1.0 NL/cycle

Suitable clip sizes:

For calibres up to 160 mm: S 8740/8744/8748

For calibres up to 200 mm: S 844/848/854

Suitable loops:

GS 20, GS 20 S3 und GS 20x