

# FCA 90

## Automatic Double-Clipper



innovative · reliable · leading

**poly-clip**<sup>®</sup>  
SYSTEM

# FCA 90

- For the 38-160 mm calibre range at up to 126 cycles per minute
- Versatility for chubs, cold cuts and ham
- Total spreading up to 300 mm for moulded products
- Voiding separator and clip shape optimised for short sausage shoulders and more slices per sausage

## Applications

The FCA 90 offers unrivalled versatility. It closes collagen casings up to 100 mm, fibrous casings up to 120 mm (depending on the material thickness) and plastic casings up to 160 mm. Chubs, cold cuts but also ham with only 10 % injected, tumbled pieces of meat, can be reliably processed by the powerful separator. The automatic double-clipper closes the R-ID clip sizes M, L and XL.

## Advantages

- Highest productivity, simple operation and self-monitoring processes of the essential functions
- R-ID Clip – tighter clip closure, even up to bacteria-proof depending on the casing
- Incorrect settings are avoided by detection of the clip size and die
- Uniform pleating and clean sausage tails due to the linear voiding separator
- Infinitely adjustable speed
- Air-free slack filling of moulded products by overspreading, total spreading up to 300 mm
- Robustness and long service life guaranteed by use of stainless steel
- Simple machine operation with SAFETY TOUCH – shock-proof, 10" large and easy to clean
- Operator-friendly with individually assignable manual functions, e.g. inching mode
- SAFETY TOUCH – product parameters can be recalled



Powerful clipper for large calibres

- from the programme memory (recipe management)
- Change of clip spacing with just a few hand grips
- Change of spreading via SAFETY TOUCH, within the standard spreadings as well as to the overspreading, based on the unique PCS motion controller
- Easy external adjustment of the separator hole
- Manual clip pressure setting
- Electronic hand-wheel for adjustments and setting parameters
- Additional safety by two-handed triggering of first clip
- Product true to the calibre by adjustable conveyor speed; conveyor belt length 1,200 mm
- Simple, ergonomic handling for reloading of casing, without swing-out of the clip head

Brake assistant for fastest reloading of casings



- Easy to manoeuvre with two lockable wheels
- Low noise level
- Stainless steel provides resistance to aggressive cleaning solutions
- Smooth surfaces make for easy cleaning
- Centralized lubrication strip for easy maintenance
- Compact design

## Optional equipment

- Automatic looper GSA 20, right-hand
- Casing end sensor
- Auto-Stop System clip – sensor monitoring the end of clip supply on the reel
- Roller conveyor extension up to 1,700 mm
- Vacuum system 48, 60, 76 mm

Overspreading for air-free slack filling of moulded products



- PDA (production data acquisition) via WS-Food Standard
- Twin turret with 90° pivot point, casing change without swing-out of the clip head
- Brake assistant – semi-automatic casing brake holder for fastest reloading of casings
- Pneumatic dry sausage brake, fixed, can be set with servo assistance and retrieved as product parameter
- Individual control of the twin turret's casing brakes via SAFETY TOUCH
- Length portioning by means of optical scanning, optional up to 1,300 or 1,800 mm
- Clip coding
- Ball joint filler connection

## Function and operation

The FCA 90 is connected mechanically and synchronized electrically to a filling machine. The portions are fed in precisely to the nearest gram and closed by a clip. The double-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 FCA's high degree of automation. Deviations from the recipe

Retractable automatic looper GSA for easy reloading of loops



Versatility for chubs, cold cuts and ham

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

## 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

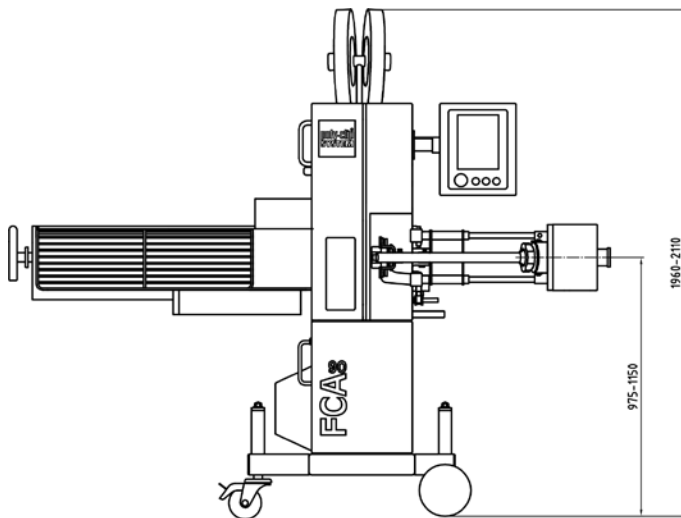
Products true to the calibre due to adjustable conveyor speed



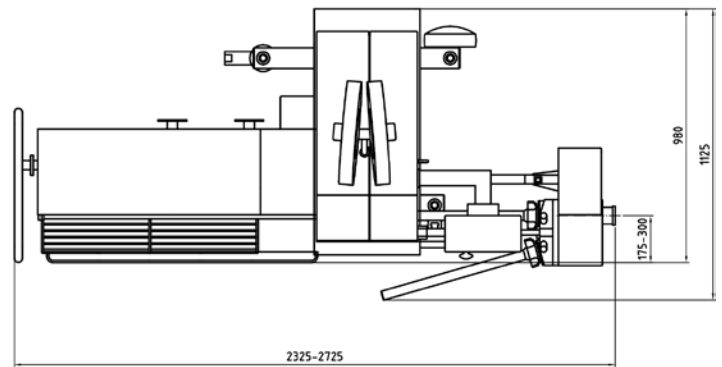
the production process. The patented, food-proof, safety coating using Poly-clip SAFE-COAT technology, certified by the SGS INSTITUT FRESENIUS organization, ensures trouble-free production and a no-worry product warranty. Poly-clip System is the world's leading provider of Clip System Solutions.

The FCA series with smooth surfaces of stainless steel for ease of cleaning





Front view



Top view

Length of stuffing horn 600

Width:	2,325-2,725 mm
Depth:	1,125 mm
Height:	1,960-2,110 mm
Weight:	ca. 600 kg
Three-phase current connection:	200-230 VAC, 380-460 VAC, 50/60 Hz
Power input:	7.5 kW
Fuse connection:	16 A
Compressed air:	5-7 bar/0.5-0.7 MPa
Air consumption:	2.5 NL/cycle

R-ID Clips:	M, L, XL
Spreading:	26, 30, 36, 44 mm
Incl. overspreading up to:	300 mm
Loops:	GS 20 beige, GS 20 S3 beige, S4 white