

DCD 600

Double-Clip Machine



innovative · reliable · leading

poly-clip[®]
SYSTEM

- For all chubs, sausages in a chain and rings
- Special separator design for gentle clipping of casings
- Calibres up to 60 mm
- Very easy operation

Applications

The DCD 600 double-clipper securely closes all chubs, sausages in a chain and rings. Sheep, pork and beef rounds as well as artificial casings up to 60 mm calibre and nets can be processed. The pneumatic machine is ideal for processing chorizo and classical cooked and dry sausage products.

Advantages

- Very easy operation
- Ergonomic product feed and operation
- Open view of work area
- Separator very kind to the casing
- Pneumatic pressure regulator guarantees gentle clipping of natural casings
- High performance by low purchase costs
- Automatic cut-off knife
- Hygiene:
 - made completely of stainless steel and robust industrial plastics
 - easy to clean due to smooth surfaces
 - no external screws

Special separator design for gently clipping



The DCD 600 securely closes all sheep, pork and beef rounds as well as synthetic casings up to calibre 60 mm

- Firm standing
- Very simple maintenance

Optional equipment

- Looper (GSE)
- String dispenser with bobbin holder
- String tensioner
- Regulator-lubricator
- Version with automatic separator for integration in secured packaging lines

Function and operation

The DCD 600 is pneumatically operated. By closing the ergonomically designed separator gate, the end of the sausage and the beginning of the next portion are securely closed. At the same time, the casing can be cut between the two clips at the press of a button. Fast and safe production is guaranteed due to the simple design and easy operation.

Technical data

	Base	GSE
Width (mm):	240	240
Depth (mm):	520	690
Height (mm):	950	950
Weight (kg):	20	24
Compressed air:	5-7 bar/0.5-0.7 MPa	
Air consumption (NL/cycle):	4.6	4.7
Suitable clip sizes:	S 628/632	
Loops:	GS 22	