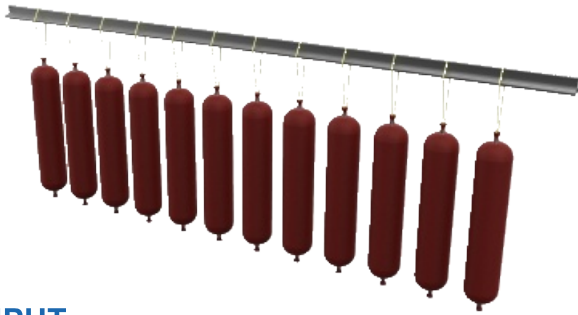


Automatic length independent removal of clips and loading sausages into packaging machine

- Use thinner film for packaging
- No operator contact with sausages
- High capacity, on average 100pcs/min
- Declip and load with one compact machine
- Easy loading of whole stick at a time





INPUT

Whole stick one by one on loading area of machine.



OUTPUT

Standard single row of sausages in one cycle (1x3 to 1x8 pcs). Maximum 16,5 cycles per minute depending on number of sausages per stick and cycle. Other output options (double row etc.) on request.

Application

The D732 is suitable for declipping smoked, cooked or dried sausages. The standard machine can handle sausage calibers from 30 to 75 mm diameter and length from 180 to 325 mm. Suitable for most natural and plastic casings. Output of the D732 is directly in thermoforming machine.



Advantages

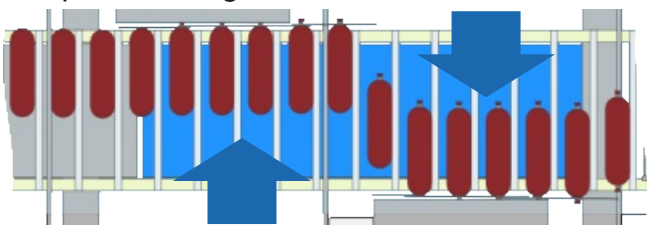
- High speed automatic clip removal, on average 80-120 pcs/minute
- Automatic loading of products into the packaging machine
- No manual contact at all, more hygiene and less personnel costs
- Easy manual loading of whole stick at a time
- Unique mechanical length independent process
- Quick exchange declipping knives can be sharpened many times
- Rope cutting knife commonly available
- Clip/rope collection in plastic bags
- Open hygienic construction
- Easy to clean, high pressure allowed
- Double enclosed electrical cabinet
- Low maintenance costs
- No lubrication required
- Minimal wear parts
- Color touch screen operator display
- Logical product flow
- One compact machine for declipping and loading
- Quick exchange loading unit and belt, for different caliber or output configuration
- Quality components from: SEW, Festo, Beckhoff a.o.





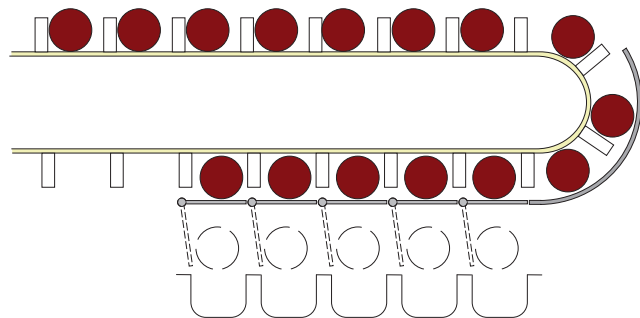
Function and operation

The salamis are placed on the loading table of the de-clipper by a whole stick in one go. The ropes are then cut off manually. The machine is equipped with a knife guide and a rope collecting duct.



The salamis are then picked up by the main conveyor in such a way that there is one salami in each pocket of the belt. Underneath the main conveyor there are two smaller conveyors at 90° one transporting the salamis to the left De-Clip unit the other to the right De-Clip unit. This makes the process length independent.

In the de-clipping unit the casing end is grabbed between two chains. Pulled out a little and cut by a stationary knife. The amount of pull can be adjusted as required. After the De-Clipping the salamis are transported underneath the main belt on top of the loading valves. When the valves open the salamis are dropped into the thermoformer.



Optional equipment

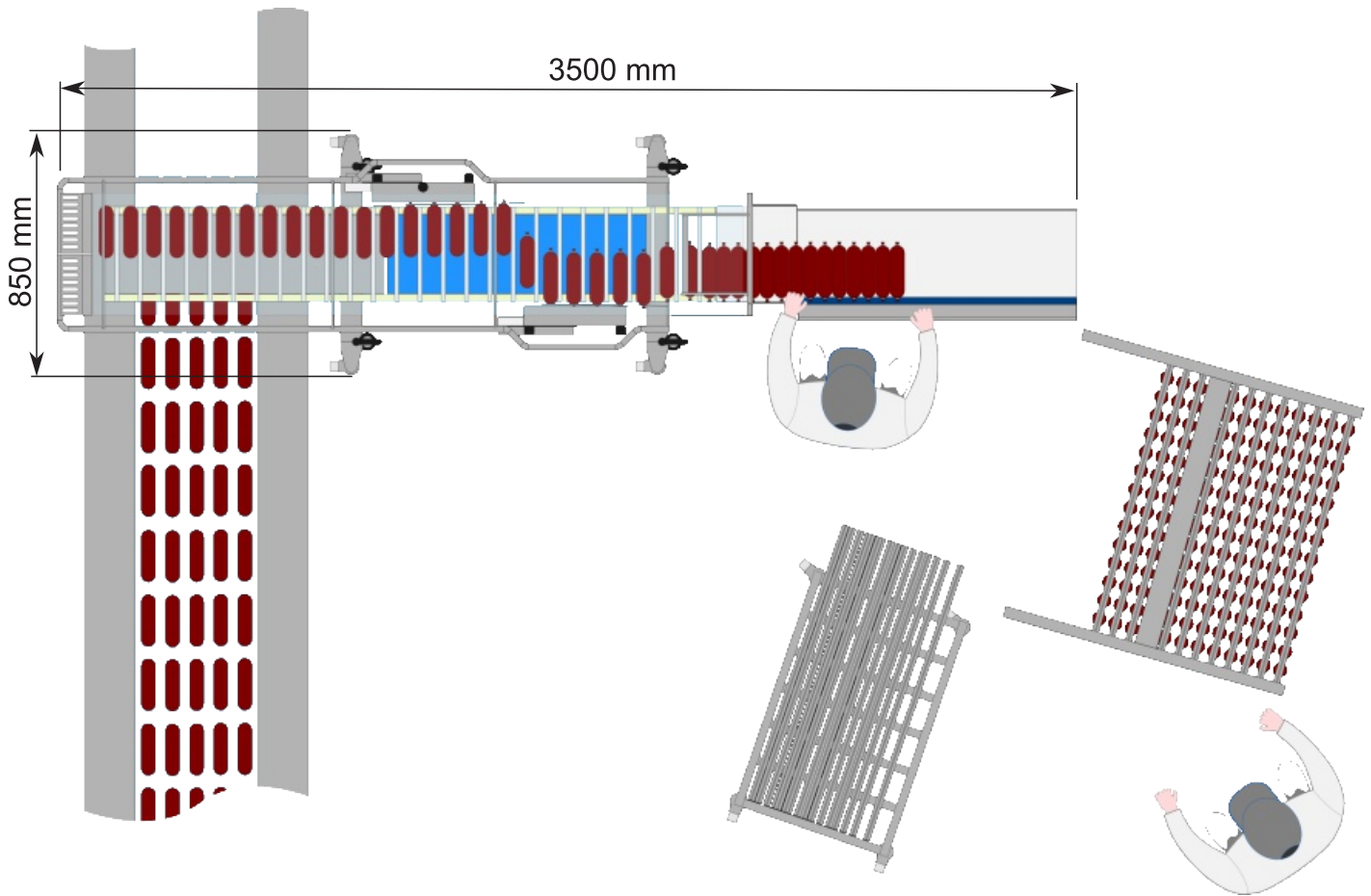
To automatically load the sticks on the D732 a stickbuffer can be used.



These machines have a buffer chain for sticks and can load the sausages on the D732 unattended. Depending on type and



configuration these machines can hold 20 to 32 sticks. This increases the capacity and reduces the labor costs.



Technical Data

Width	: 850 mm
Length	: 3500 mm
Weight	: approx. 325 kg
Output height	: 850 (+200) mm
Input height	: Output +150 mm
Sausage diameter	: 30 -70 mm
Sausage length	: 140 -325 mm
Power input	: 0.75 kW
Compressed air	: 6 bar
Air consumption	: 15 L/min

Giecon develops sausage declipping & loading systems for thermoformer and flowpacker. With over 15 years experience we can rightfully call ourselves specialist in sausage declipping and loading. Our machines distinguish themselves by a logical product flow and straightforward design. We offer the flexibility to design and produce custom made solutions to suit your needs as best as possible.



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