

ICA

ICA XL

Automatic Double-Clipper



XL calibre & value added casings

- Specialist machine for extra-large calibres from 130 to 250 mm
- Particularly appropriate for internally coated spice casings
- Up to 60 cycles per minute in continuous mode
- Optimised separator range for XL calibres

Why clip with ICA XL?

The ICA XL is the ideal clipping machine for long straight sausages and moulded products up to a calibre of 250 mm. Fibrous, collagen, textile and plastic casings, and particularly internally coated spice casings (functional casings), can all be processed.



Advantages

- Secure, casing-friendly closure of internally coated spice casings (multilayer casings) using special clips on spool with adapted clip profile
- Innovative iris separator for short, symmetrical sausage shoulders
- Product true to the calibre as the conveyor speed is programmable and infinitely variable
- Simple machine operation with SAFETY TOUCH – shockproof, 10" large and easy to clean
- Highest productivity; product parameters can be recalled from the SAFETY TOUCH recipe management
- Additional safety by two-handed triggering of first clip
- Many other advantages of the tried-and-tested ICA series

Excellence in Clipping

poly-clip®
SYSTEM

+ 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
- Automatic looper GSA 20
- Casing end switch
- S-clips on spool – 1,300 sausages without reloading
- Filling horns diameter 24, 28, 36, 48, 60, 70, 76, 80, 85 and 100 mm
- Servo-supported clip pressure setting, e.g. for sensitive fibrous casings, can be saved as product parameter
- Portioning or length filling
- Telescope conveyor belt 1.3 m long
- Roller extension to conveyor belt for 1.6 m long sausages
- Automatic adjustment of conveyor belt speed
- Pneumatic dry sausage brake
- Second control panel at end of conveyor belt
- Vacuum system for air-free filling of large calibres
- Pneumatically movable casing brake holder
- Net applicator
- WS Food Standard interface for operational data acquisition
- Intelligent Filler Clipper (IFC) Interface upon request



Optimised separator range for XL calibres

+ Combinability

ES 5000

Labelling system for marking and traceability

Technical data

Width	2,350 mm
Depth	940 mm
Height	1,900–2,050 mm
Weight	860 kg
Three-phase current connection	200–240 VAC, 380–460 VAC, 50/60 Hz
Power input	2.8 kW
Fuse connection	16 A
Compressed air	5–7 bar / 0,5–0,7 MPa
Air consumption	0.6 NL/cycle
Air consumption incl. overspreading	20 NL/cycle
Air consumption incl. GSA 20	1.8 NL/cycle

Dimensions, weight and consumption values vary depending on the equipment and/or machine configuration.