PDC-A 600 R

Automatic Double-Clipper



Specialist for natural casings

- Fully automatic
- Fast, silent, operator-friendly
- Wide range of applications for calibres up to 60 mm
- Additional safety by two-handed triggering of first clip

Why clip with PDC-A 600 R?

The automatic double-clippers of the PDC-A line are suitable for all sizes of operations – for mid-size or large production runs. The PDC-A 600 R was specially developed for sensitive natural casings of calibre 46+ mm, and also for collagen and cellulose casings. It provides secure closure for ring and halfring like bologna, chorizo, black pudding and liver sausage.

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Advantages

- Optimised separator for gentle processing of natural casings
- Safety casing brake with hand guard; operation without casing brake is blocked
- Fully automated operation for continuous production and high clipping speeds
- Can be upgraded when needed, modular design
- Less air consumption for low operating costs
- Second supply option for the clip stick at a low height for smaller operators

- Ergonomic control buttons directly at the filling horn for fast, functional operation: first clip, emulsion supply button, automatic operation on/off
- Electrical controlled
- Extremely large swivel range of clipping head for easy casing change
- Low noise operation
- Height and inclination of product tray and roller discharge adjustable without tools
- Pneumatic cut-off knife
- Easy machine operation thanks to clearly and functionally arranged control elements for



product-specific adjustments: control for chubs in a chain, pre-select for loops and labels, pneumatic clip pressure adjustment, adjustment of clip closing height and punch delay time,



Excellence in Clipping

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adjustment of punch and separator speed

- Robust and maintenance-friendly design, all units easily accessible
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key
- Easy coupling to the filler: trolley for easy transport and fixing with lockable steering wheels

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Quality and hygiene

Made completely of stainless

steel and robust industrial plastics

- Non-moisture-sensitive
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water
- Separator area is open toward the bottom for easy cleaning
- Hygiene switch IP69K

Dptional equipment

- S-clips on spool with pneumatic clip feed
- Pneumatically movable casing brake holder



Automatic looper GSE is mounted on the right machine side.



Electrical string dispenser

Technical data

Width	1,000–1,100 mm
Depth	780 mm
Height	1,795-2,005 mm
Weight	142 kg
Three-phase current connection	85-264 VAC, 50/60 Hz
Power input	0.1 kW
Fuse connection	2.5 A
Compressed air	4-6 bar / 0,4-0,6 MPa
Air consumption 4 bar	8 NL/cycle
Air consumption 6 bar	11 NL/cycle

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

- Automatic looper (GSE)
- ES 4000 labelling system
- Electrical string dispenser
- Shirring device

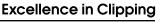


S-Clip: S 625, S 628, S 632, S 638



Function and operation

The automatic double-clipper is coupled mechanically and electrically to the filler. Upon closure of the separator, the filled casing is centred while the emulsion is separated, and is securely closed with the double-clipping system. At the same time the casing can be cut off automatically with the pneumatic knife via the function of the chain control. For hanging up the sausages, loops can be applied and clipped automatically with the optional looper GSE. Ergonomically arranged operating elements make the machine easy and comfortable to operate. The pre-set precise weight portion is called up by the filler using the operator buttons directly at the filling horn and is clipped automatically.





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