ICA

ICA SL
Automatic Double-Clipper

Automated "hand filling"

- Specialist machine for heavy products which undergo further processing while hanging on a loop
- Calibre range from 60 to 200 mm
- Up to 30 cycles per minute in continuous mode
- Innovative iris separator for short, symmetrical sausage shoulders

Why clip with ICA SL?

The ICA SL is the ideal machine for large calibre and moulded products. Fibrous, collagen and plastic casings can be processed. The variant ICA SL 85 is equipped with a slack fill device and the special automatic looper GSA 25. The loops GS 25 allow hanging of real heavy products, such as mortadella in fibrous casing, cooked or matured while hanging on a loop, without "pencil pointing".

✅ Advantages

- Reliable holding force for heavy products, thanks to the integrated automatic looper GSA 25 with its patented loop system, which slings the loop around the sausage tail either behind or, alternatively, in front of the clip
- Pneumatic dry sausage brake can be set with servo assistance and retrieved as product parameter
- 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

Excellence in Clipping

poly-clip® SYSTEM

- Many other advantages of the tried-and-tested ICA series

+ Optional equipment

- Air-free slack filling for moulded products with overspread unit of up to 260 mm

- S-clips on spool – 1,300 sausages without reloading
- Automatic looper GSA 25, variant 1: with increased spreading of 85 mm, enabling the loop (right) to be slung in front of the clip
- Automatic looper GSA 25, variant 2: for positioning of loop

(right) between sausage shoulder and clip (behind the clip)
- Automatic looper GSA 20 left, loop is positioned together with the clip
- Pneumatically movable casing brake holder
- Swirl brake with crown filling horn for consistently clear and grainy raw sausage texture, possible reduction of production costs due to shortened natural curing time
- Telescope conveyor belt 1.3 m long
- Roller extension to conveyor belt for 1.6 m long sausages
- Portioning or length filling
- Automatic adjustment of conveyor belt speed
- Second control panel at end of conveyor belt

+ Combinability

ES 5000
Labelling system for marking and traceability (not for ICA SL 85)

✓ Consumables

S-Clip for calibres up to 160 mm: S 8740, S 8744, S 8748
S-Clip for calibres up to 200 mm: S 840, S 844, S 848, S 854
Loops: GS 20, GS 25

Reliable holding force for heavy products, e.g. in fibrous casings, which are cooked or matured while hanging on a loop.

Technical data

Width	2,300 mm
Depth	1,080 mm
Height	1,900–2,050 mm
Weight	880 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 incl. GSA 25	1.2 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.

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