





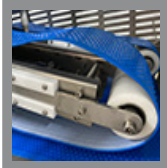
Tool-less belt release for easy cleaning on lower conveyer.



Optional Automatic Water Injection.



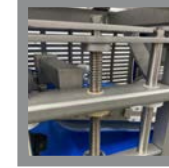
Castored wheels and adjustable feet.



Automatic belt release for easy cleaning of upper conveyers.



Optional remote monitoring.



Fully adjustable meat outfeed system for all joint sizes.



Motorised spring back elimination system.



Secure monitoring and diagnostic system from any web browser.



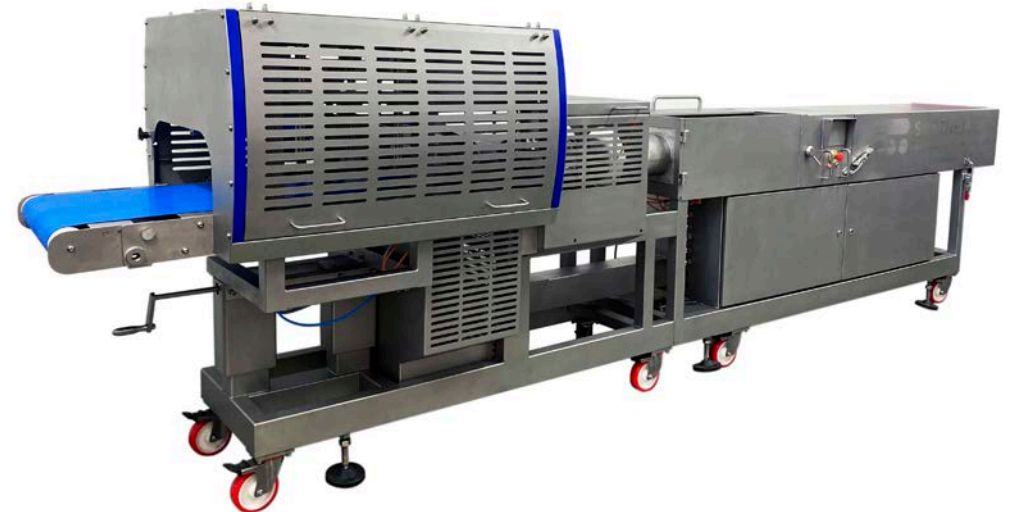
700mm long tubes, meaning fewer tube changes.



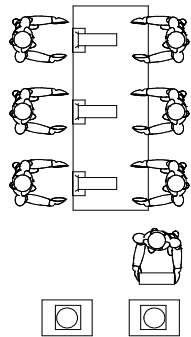
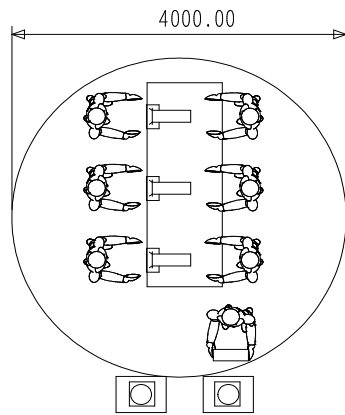
Curved blade for reliable cutting.



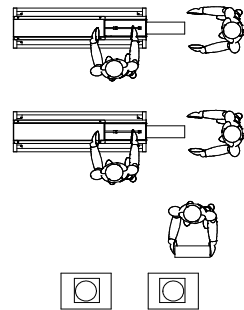
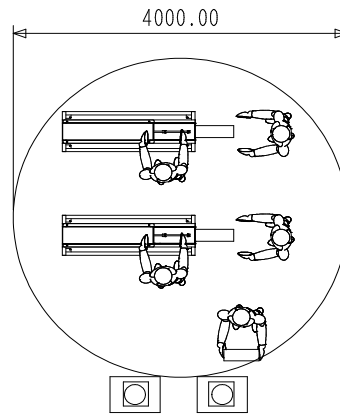
Simple Festo CPX pneumatic system.



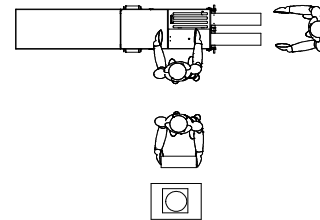
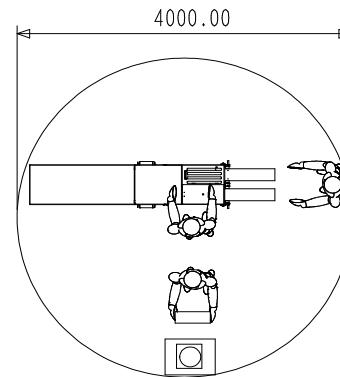
**MANUAL STUFFING
7 OPERATORS**



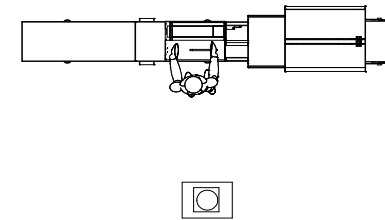
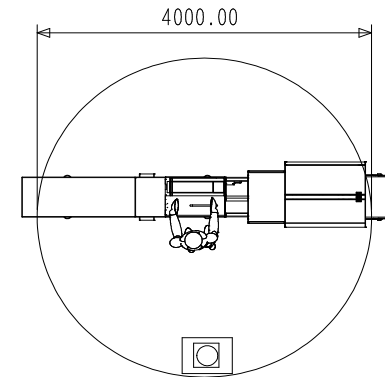
**2 X SINGLE
STUFFERS
5 OPERATORS**



**1 X DOUBLE
STUFFER
3 OPERATORS**



**1 X ACII
1 OPERATOR**



TECHNICAL INFORMATION

Speed

The machine will cycle at over 1000 units per hour.
Production speeds will depend on the product and the input and output flow to the machine.

Weight

Approximately 900kg

Services

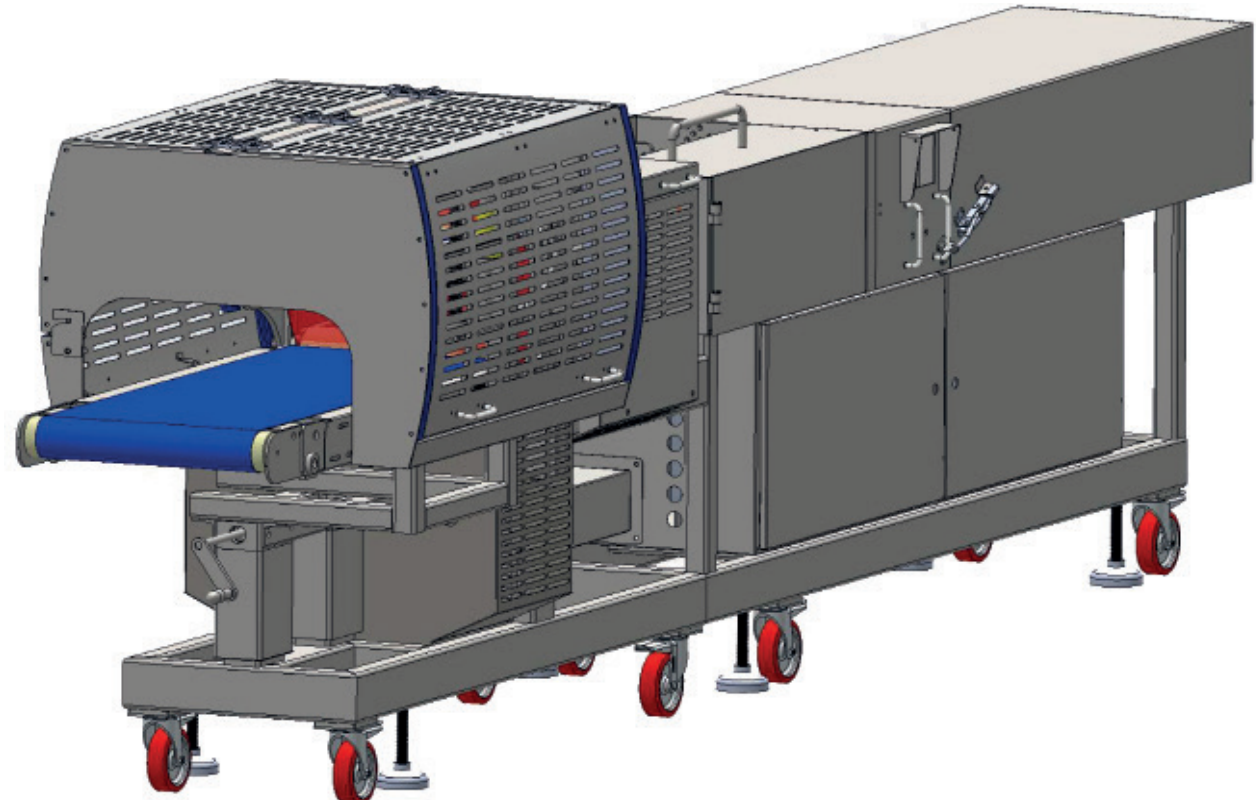
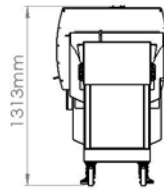
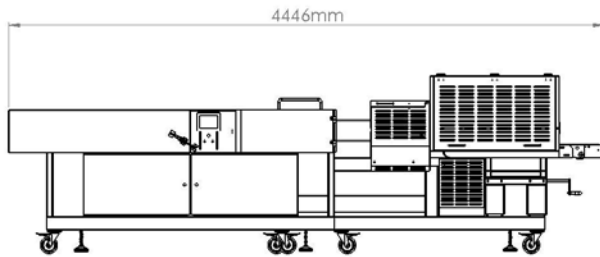
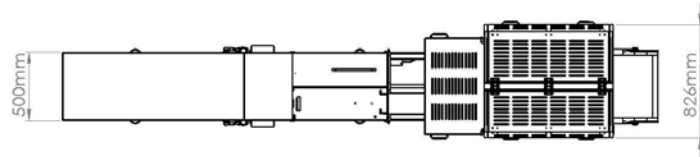
Compressed Air
Pressure: 80 psi (5.5 BAR) minimum
Flow: 50ft³ or 1415 litres per minute

Electrical

230 V, Single Phase, 10 amp supply

Packing Crate Dimensions

Length 4546mm x Width 1000mm x Height 1600 mm



Please note: Dimensions are subject to change without notice.