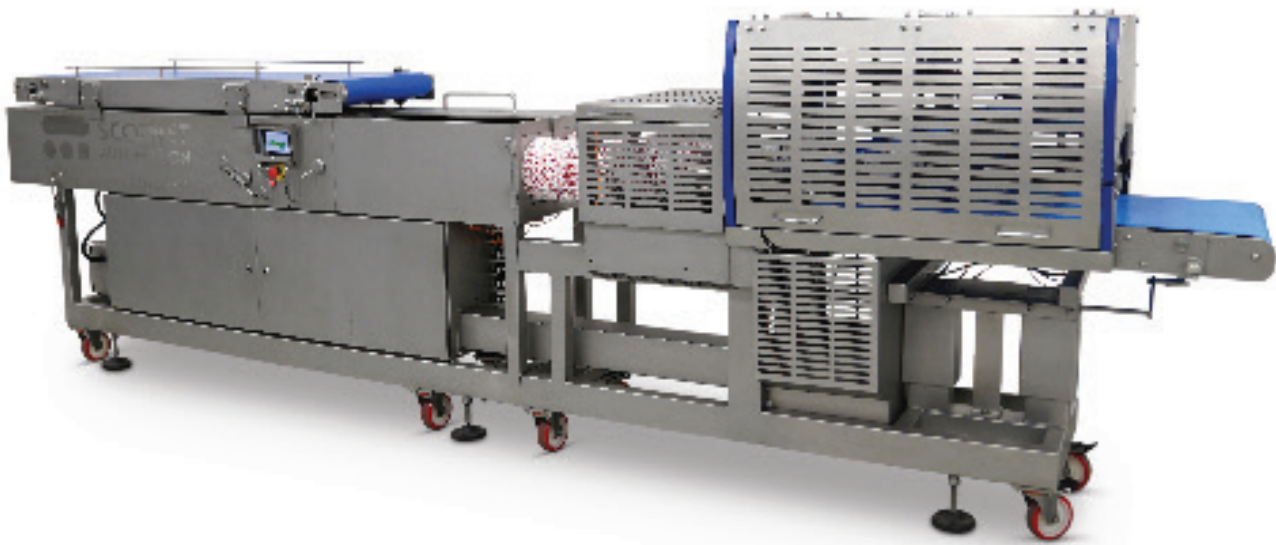




MEAT PROCESSING

Scotnet Autocut Double Stuffer



Pictured with optional infeed product conveyor

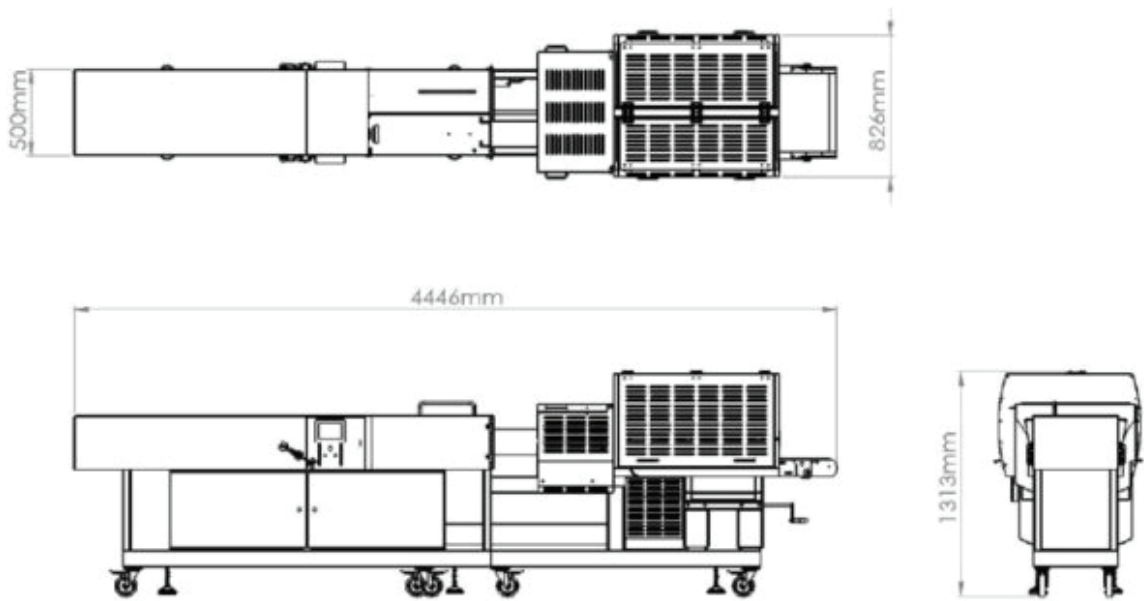
Single operator automatic netting and cutting system, for meat processing plants looking to minimise labour and maximise efficiency.

Load, net and cut up to 1,200 joints/hr with the single operator Scotnet Autocut Double Stuffer.



Standard Technical Specifications

Speed	20 cycles / min	Minimum Flow	50ft ³ or 1415 litres/min
Weight	900kg	Power	240V
Compressed Air Pressure	80 psi (6 BAR)	Nozzle Length	700mm

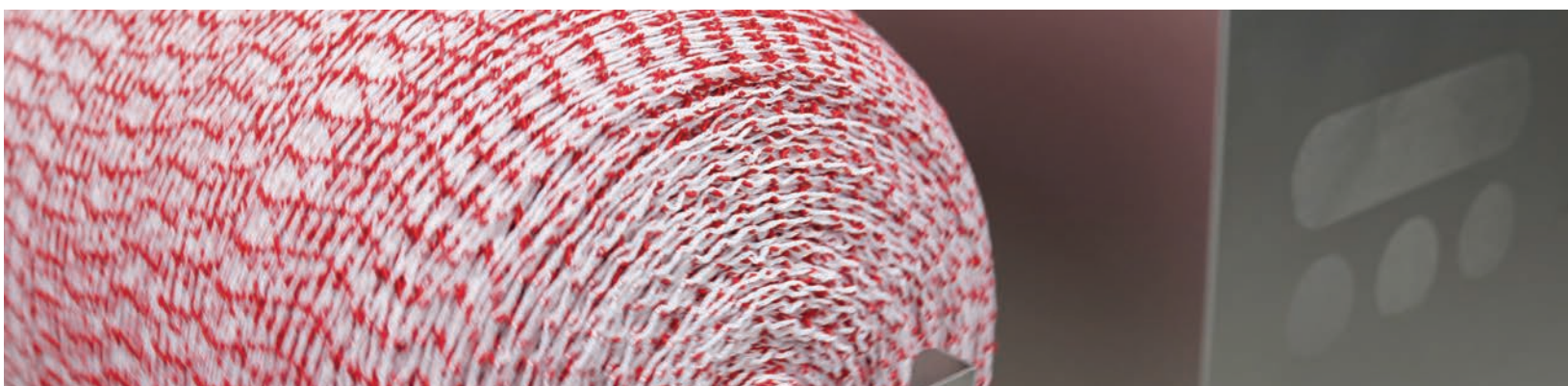


Modifications made to the machine at time of purchase may change the technical specifications.

Used with Scotnet Autoloader

The Scotnet Autoloader is a pneumatic operated net loader used to load meat netting onto netting tubes before being used in conjunction with the Scotnet Automation Range.

This model is for tubes that are 700mm long, and between 100mm and 200mm in diameter.





Key Features & Benefits



Single Operator Netting System

1 operator working within a 4m distance of others which will keep employees safe within the factory environment by enabling social distance working.

A standard netting operation could be up to 7 people stood within a 4m diameter.

Reducing Labour

By 85% compared to a standard Double Stuffing Line – Net up 960 joints/hr and receive a ROI in just 10 months!



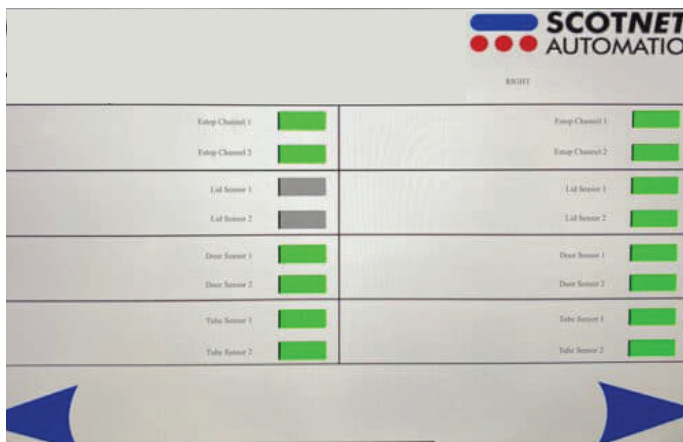
Improving Presentation

Dramatically reducing springback with our revolutionary centralising rollers and stretched net cutting.

This reduces netting waste by up to 50% and ensures the net is central on the joint.

Less Down Time

700mm long tubes, meaning fewer tube changes.

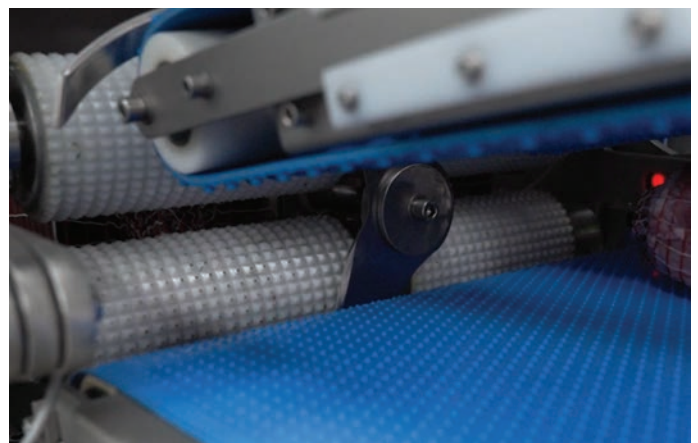


Optional Mobile Application

Reduce site visits from external engineers and line down time by using the mobile application which runs on any browser to diagnose machine faults, upload software updates and feedback to your engineers and ours.

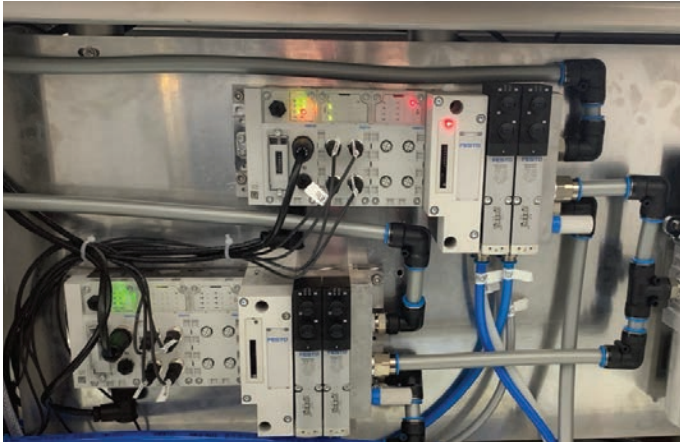
Compact Design and Toolless Changes

Improve the the speed of your cleaning with belts that require no tools for removal.





Key Features & Benefits



FESTO Pneumatics

All pneumatics are manufactured by FESTO and spare parts supplied by Viking Food Solutions.

Electrics

The entire DS1200P range is controlled by PILZ safety relays. All connections are at least IP65 or above, ensuring reliability in even the wettest environments.

The electrics are contained in their own cabinet for easy maintenance.



The HMI Display

All guards are clearly shown on the HMI, maximising output rates and efficiency.

Braked Castors

All models are supplied with two braked castors, with two swivel castors at the front and two fixed castors at the rear for easy movement in factories.



AWI - Automatic Water Injection

Water supply is connected directly to the machine and a fine spray of water is injected into each chamber before each cycle as a processing aid.

This prevents the product sticking in the chamber or tubes.
Popular with pork processing. Optional.

CE Marked

All models comply with the latest CE regulations, ensuring the highest safety standards.





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