

MPE1200

Peeling line special for cured sausages bars



The MPE1200 line is designed to extract the casing of cured sausage bars (from both cellulose and collagen), before being sliced.

The line has one moisturizer unit for sausage bars and a casing extraction unit.

The line has a production capacity of 700 and 1000 pieces/hour with a range of standard length of 1200mm, that dimension can be modified if needed.

TECHNICAL CHARACTERISTICS

PRODUCT TYPE	CURED SAUSAGES - CYLINDRICAL PIECES
PRODUCT CALIBERS	FROM 30mm TO 100mm STANDARD - WITH MOLD SYSTEM
PRODUCT LENGHT	FROM 400MM TO 1200MM - SPECIAL SIZES UNDER STUDY
PRODUCTION	UP TO 1000 PIECES / HORA - IT DEPENDS ON THE PRODUCT
CASING TYPES	CELLULOSE, COLLAGEN, FIBROUS, HUKKI
BAND WIDTH	FROM 200mm TO 500mm
INSTALLATION MEASURES	W3910mm x L4600mm x H1850mm
CONTROL SYSTEM	TOUCH-SCREEN - IP69K
QUALITY CERTIFICATES	CE, CSA, UL



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MOISTURIZING UNIT:



The cured sausage moisturizing unit for high performance is composed by a completely automatic water management system it allows to reuse the water by continuous filtering through a double filter. Automatic filling system by electrovalves, water level and temperature management.

It is possible to program the moisturizing time, adjusting it to the product.

And it is synchronized to the peeler. Casing blower area included.

The measurements of these machines are annex.

PEELING UNIT:



The peeling unit is composed by an area where the ends, the staple and the cord are removed and another area where the casing is extracted.

The line has a production capacity between 1000 pieces/hour (depends on the product) with range of calibers from 30mm to 100mm (Interchangeable mold system). Standard length from 400mm up to a maximum of 1200mm, that dimension can be modified if needed, with a prior design.

The line is built with resistant material to food industry environment, making through intensive cleaning.

Its height is adjustable to the input level of the sausages within the production line.



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Studied and built respecting safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (Equipment for food contact).

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