

MPEC1200

Peeler machine special for cured sausages bars



The MPEC1200 peeler is designed to remove the casing from cured sausage sticks (cellulose, collagen, fibrous, etc...) before slicing.

The machine can be equipped with a moisturizer unit. According to the customer needs.

The peeler has a production capacity of up to 500 pieces/hour a standard length of 1200mm, this dimension can be modified.

TECHNICAL CHARACTERISTICS

PRODUCT TYPE	CURED SAUSAGES - CYLINDRICAL PIECES
PRODUCT CALIBERS	FROM 30mm TO 100mm STANDARD
PRODUCT LENGHT	FROM 400MM TO 1200MM - SPECIAL SIZES UNDER STUDY
PRODUCTION	UP TO 500 PIECES / HOUR - IT DEPENDS ON THE PRODUCT
CASING TYPES	CELLULOSE, COLLAGEN, FIBROUS, HUKKI
INSTALLATION MEASURES	W2385mm x L1550mm x H1890mm
CONTROL SYSTEM	TOUCH-SCREEN - IP69K
QUALITY CERTIFICATES	CE, CSA, UL

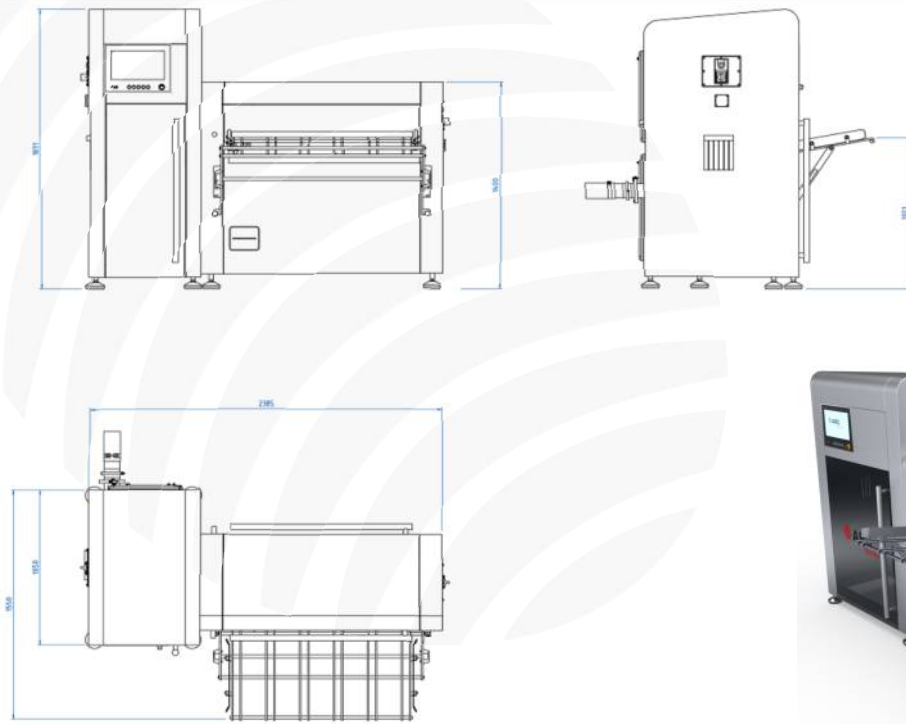


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MEASUREMENTS:



PEELER MACHINE:



The peeler machine is composed by two extraction areas. One, where the strings, clips and tops are extracted and the other where casing is extracted.

The peeler has a production capacity between 300 and 500 pieces/hour, depending on the product, with a caliber from 30mm to 100mm, manual adjustment. Standard length from 400mm to 1200mm, the dimension can be modified with a previous design.

Made of stainless steel and materials for the food industry. Easily cleaned, is resistant to chemicals and high-pressure.

Adjustable height, at the place of product entry.



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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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