PEELING LINE - MPE 1200



PEELING LINE SPECIAL FOR PEELED SAUSAGES





The MPE1200 line is designed to extract the gut of cured sausage before being sliced.

The line has got 2 machines, one unit is a moisturizing and the unit two, has got a gut extraction area.

The line has a production capacity between 700 and 800 pieces/hour with a range of standard length of 1200mm, which can be made wider if needed.



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MOISTURIZING UNIT:

The cured sausage moisturizing unit for high performance is composed by a completely automatic management system. It allows to resure the water by continuous filtering through a double filter, a filling system and an automatical emptying system with 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.

The measurements of these machines are annex.



PEELING UNIT:



The peeling unit is composed by several areas, an exclusive area where the gut is blown, an area where the ends, the staple and the cord are removed and an area where the gut is extracted.

The machine has a production capacity between 700 and 800 pieces/hour with a range of diameters from 60 to 130mm and a maximum standard length of 1200mm, which can be made wider if needed.

The machine is built with resistant material to food industry environment, making through cleaning easy. Its height is adjustable to the input level of the sausages within the production line.





Technical features:

Tension:	400V	Air pressure:	6 bar - 650 NI/min
Power:	7,5 kw	Dimensions:	3195x3935x1322
Frequency:	50Hz.	Material:	Stainless steel



Arctecno Aplicaciones, S.L.

Calle Migjorn, nº11

17240 - Llagostera (Girona - Spain)

T+34 972 831 919 - F+34 972 831 920 E info@arctecno.com - W www.arctecno.com

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).