

K4-120



LORENZO BARROSO

K4-120

K4-120

High-production automatic clipper, connected to the filler, for closing sausages in artificial casings with two aluminium clips.

It is provided with a special system that enables to close a great variety of sausages and casings, ranging approximately from 70 mm up to 130 mm of diameter or more, depending on the product type.

Computer-controlled; it adapts to a wide range of products by just changing different selected sequences.

Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Electropneumatic operation with PLC.
- Minimum maintenance.
- Our firm provides lubricant ALB-591 in spray and in can, which meet all EU and USA demanded requirements for its use in the Food Industry.

Following our standards, its devices and elements are protected by our own patents. In order to improve the machine, we reserve the right of modifications without prior notice.

Technical data:

Net weight: 160 Kg.
Operating pressure: 6 bar
Air consumption: 17,5 liters/cycle
Electric consumption: 150 W
Electric connection: 50Hz 230V
60Hz 275V

Model

Range of clips

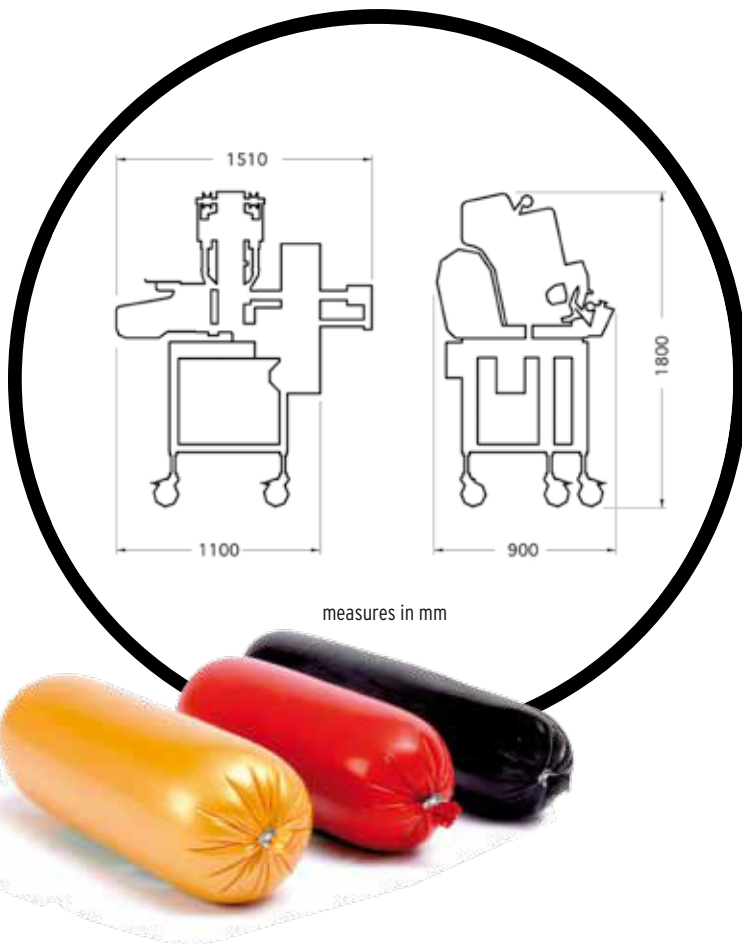
H-3200
C25

H-3214, H-3216, H-3218

Accessories:



Loops



measures in mm



MANUFACTURED BY:



LORENZO BARROSO

MANUFACTURER OF MACHINES AND CONSUMABLES SINCE 1958

Pol. Ind. El Cros | C/ Del Torrent de Madà, s/n | ES-08310 Argentona (Barcelona) Spain
Apdo de Correos 73 | P.O. Box 73 | Tel. (+34) 937 998 300 | Fax. (+34) 937 998 288
info@lorenzobarroso.com | www.lorenzobarroso.com

*Images and contents are property of LORENZO BARROSO and any kind of reproduction is forbidden.