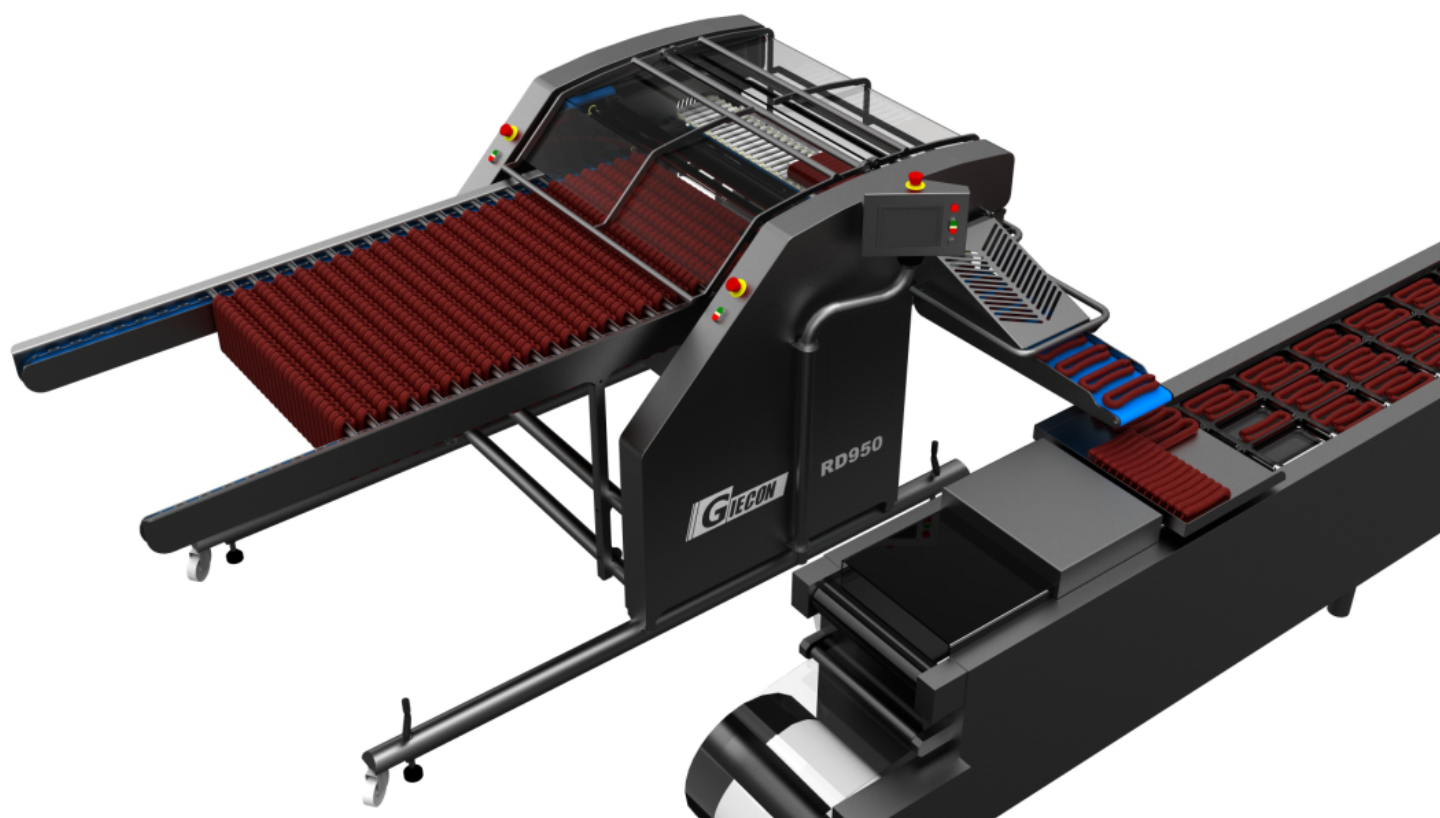
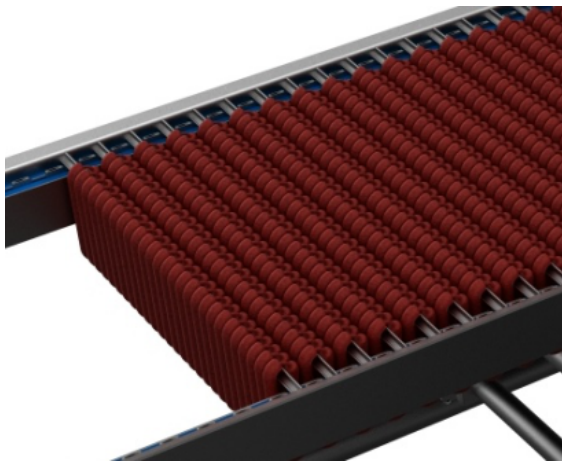


Slide dried ringsausage of sticks before loading manual in thermoformer

- Buffer for 32 sticks
- Hight capacity, on avarage 8-10 sticks/min
- Compact machine
- Easy placement of sticks in buffer system
- Sausage rotation breaks adhesion





INPUT

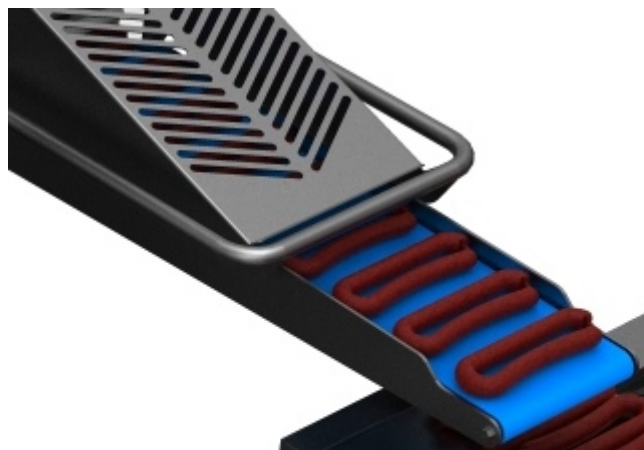
32 sticks in buffer system

Application

The RD950 ringsausage desticker is suitable for sliding dried ringsausages from the stick. The machine gently breaks any adhesion by rotating the sausages on the stick. Product dimensions the machine can handle are: length 140 – 250 mm, width 40 – 70 mm and thickness 20 – 40 mm. The sticks can be up to 1100 mm in length.

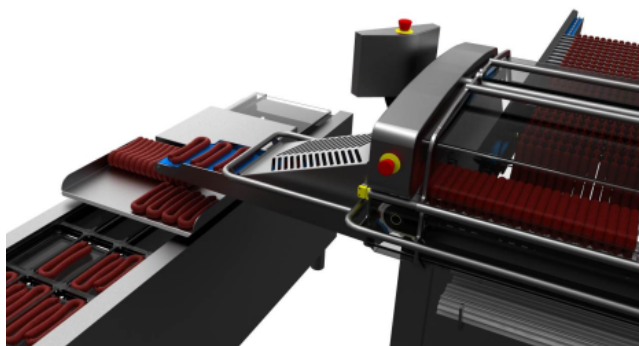
Advantages

- High speed, on average 8 - 10 sticks per minute
- Buffer for 32 sticks
- Automatic output above thermoformer
- No adjustment required
- Easy placement of sticks in buffer system
- Logical product flow
- Reliable mechanical system
- Empty stick collection in brackets
- Gasspring supported covers
- Open construction
- Easy to clean
- Quick removable belts
- Double enclosed electrical cabinet



OUTPUT

Single ringsausages from exit conveyor

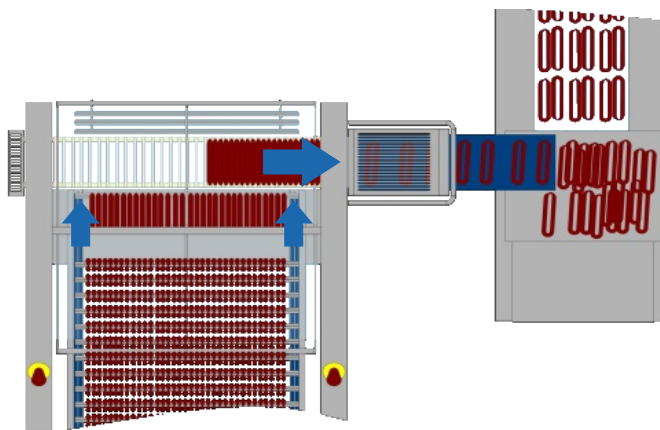


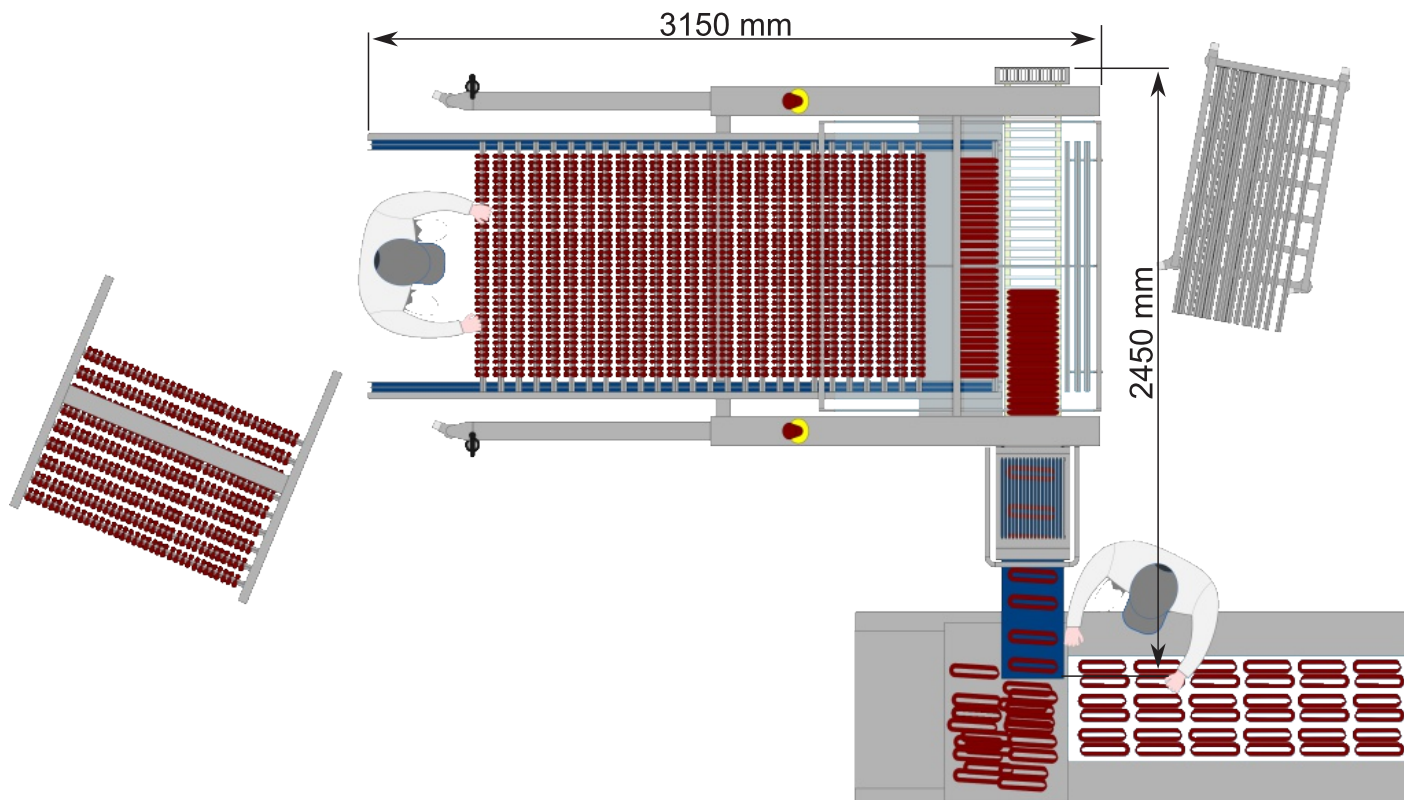
- Low maintenance costs
- No wear parts
- Color touch screen



Function and operation

The sticks are placed in the buffer system by hand. In the buffer system the sticks move forward, when end position is reached the stick is picked up at both ends and moves over the cross conveyor. While moving forward the sausages pass a round tube which turn the ring sausage on the stick. This breaks any adhesion between sausage and stick. Above the cross belt the stick is held on one side and a pusher slides the sausages to one side. The exit belt moves the sausages to collecting box above thermoformer. Afterwards the sausages are placed in the thermoformer manual.





Technical Data

Width	: 2450 mm
Length	: 3150 mm
Weight	: 425 kg
Output Height	: 950 (+200) mm
Input Height	: Output + 200 mm
Sausage Width	: 40 -70 mm
Sausage length	: 140 -250 mm
Stick length	: max 1100 mm
Power input	: 1.5 kW
Compressed air	: 6 bar
Air consumption	: 65 L/min

Giecon develops sausage declipping & loading systems for thermoformer and flowpacker. With over 15 years experience we can rightfully call ourselves specialist in sausage declipping and loading. Our machines distinguish themselves by a logical product flow and straightforward design. We offer the flexibility to design and produce custom made solutions to suit your needs as best as possible.



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