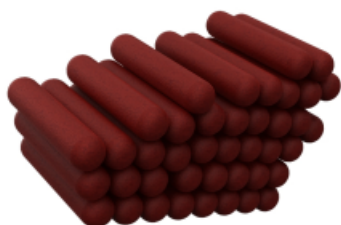


**Automatic loading of sausages into thermoformer  
from buffer of 20 to 60 pieces**

- High speed loading, on average 100 pcs/minute
- Buffer 20 – 60 pcs, eases operator work load
- Reliable mechanical process
- Compact machine, small footprint





## INPUT

20 – 60 pcs in buffer (depending on caliber)

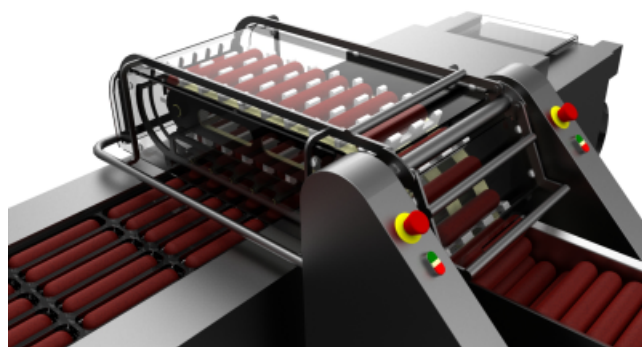


## OUTPUT

Standard single row of sausages in one cycle. (1 x 3 to 1 x 8 pcs) Maximum 16,5 cycles per minute depending on number of sausages per cycle. Other output options (double row etc.) on request.

## Application

The BL520 is suitable for loading sausages in a thermoformer from a buffer of 20 to 60 pieces. The standard machine can handle sausage calibers from 30 to 70 mm diameter and length from 160 to 325 mm. Output of the BL520 is directly in thermoforming machine.



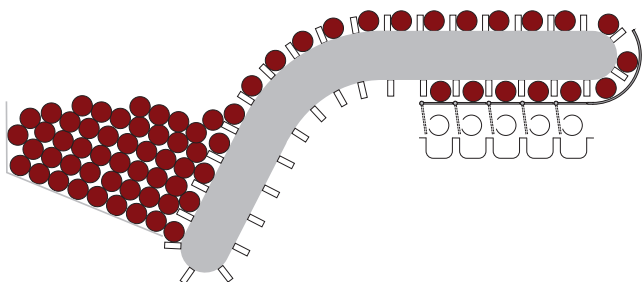
## Advantages

- High speed loading, on average 100 pcs/minute
- Automatic loading of products into the packaging machine
- Buffer 20 – 60 pcs, eases operator work load
- Buffer width adjustable to sausage length
- Reliable mechanical process
- Open hygienic construction
- Easy to clean, high pressure allowed
- Open hygienic construction
- Double enclosed electrical cabinet
- Low maintenance costs
- No lubrication required
- Minimal wear parts
- Logical product flow
- Compact machine, small footprint
- Quick exchange loading unit and belt, for different caliber or output configuration.
- Quality components from: SEW, Festo, Beckhoff a.o.



## Function and operation

The sausages are placed in the buffer manual. From the buffer the sausages are picked up by the main conveyor. The conveyor angle and flights pitch distance only allows one sausage in each pocket. Above the thermoformer the sausages are transported underneath the conveyor on top of loading valves. When the valves open the sausages are dropped into the pockets of the thermoformer.



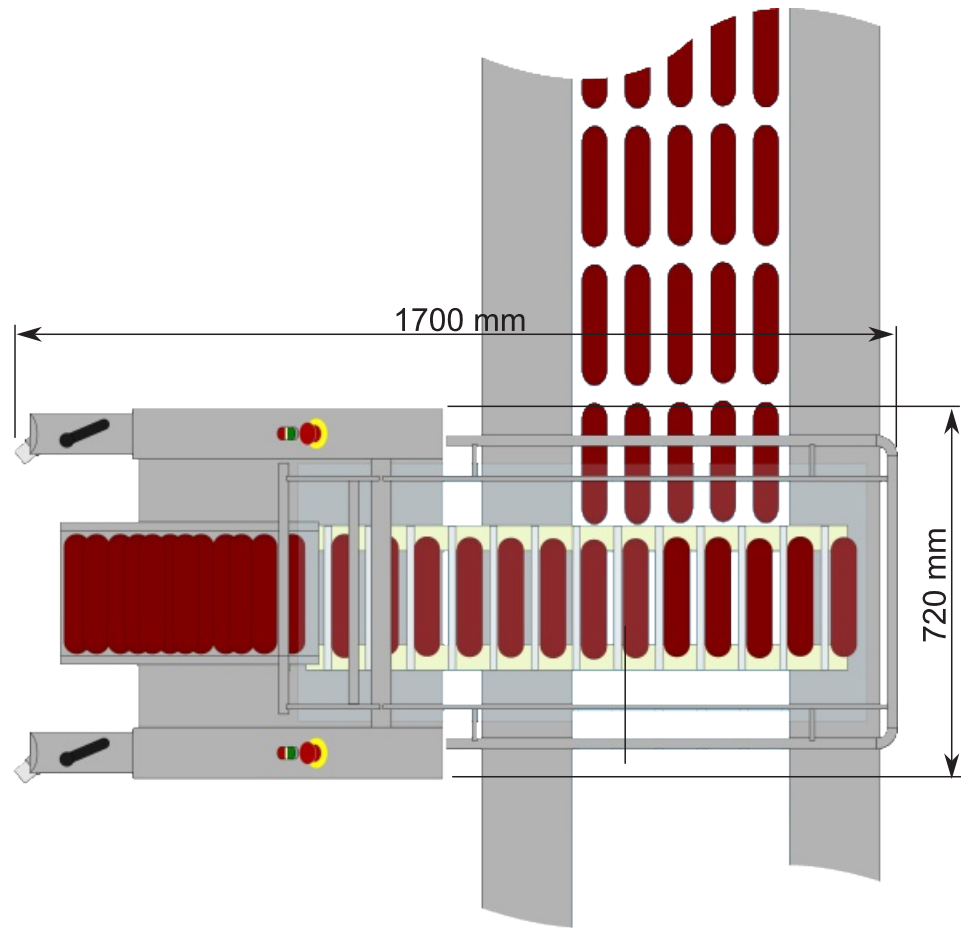
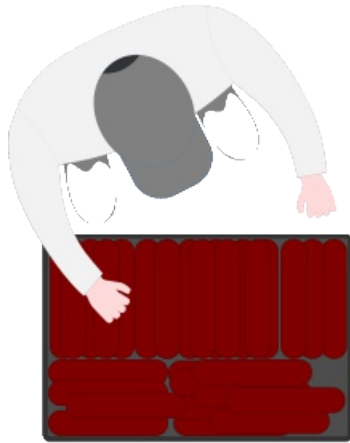
## Optional equipment

It is possible to fill the buffer automatically with either de-clipped sausages or sausages



with clips. With a stickbuffer the sausages (with clips) can be loaded directly into the buffer or a connecting belt can be used when space next to packaging machine is not sufficient. For de-clipped products the connecting belt is used to place declipper in front of packaging machine.





### Technical Data

Width	: 720 mm
Length	: 1700 mm
Weight	: approx. 235 kg
Output Height	: 850 (+200) mm
Input Height	: ≈ Output height
Sausage diameter	: 30 - 70 mm
Sausage length	: 160 - 325 mm
Power input	: 0.37 kW
Compressed air	: 6 bar
Air consumption:	: 15 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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