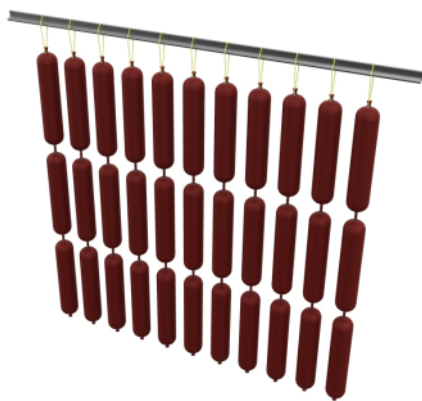


Automatic bufferloader for stick and rope removal, cutting sausage chains and loading sausages into flowpacker.

- Buffer for 24 sticks
- Can handle large sausage length difference
- No operator contact with sausages
- High speed, on average 80 pcs/minute
- Easy placement of sticks in buffer



INPUT

24 sticks in buffer system of machine

**OUTPUT**

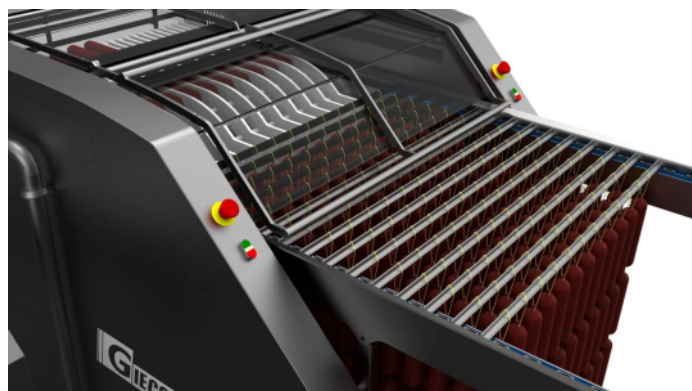
Single sausages one by one on pulse from flowpacker.

Application

The SSB1200L singulating bufferloader is suitable for automatic loading of sausages into a flowpacker. The sausage chain length and the number of sausages the machine can handle is not limited by the system. The standard machine can handle sausage calibers from 30 to 70 mm diameter and length from 150 to 325 mm. Stick length maximum 1050 mm. .

**Advantages**

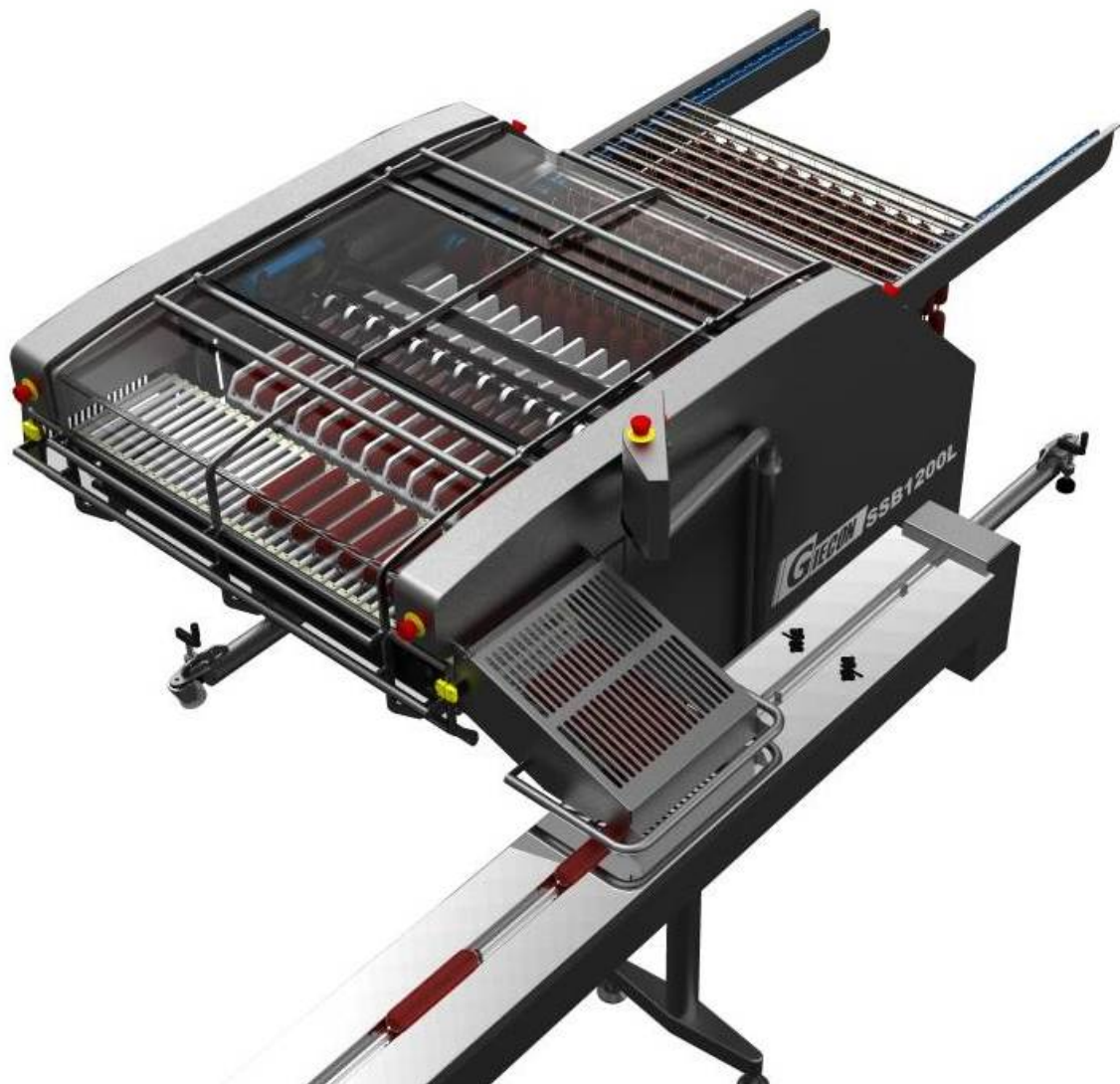
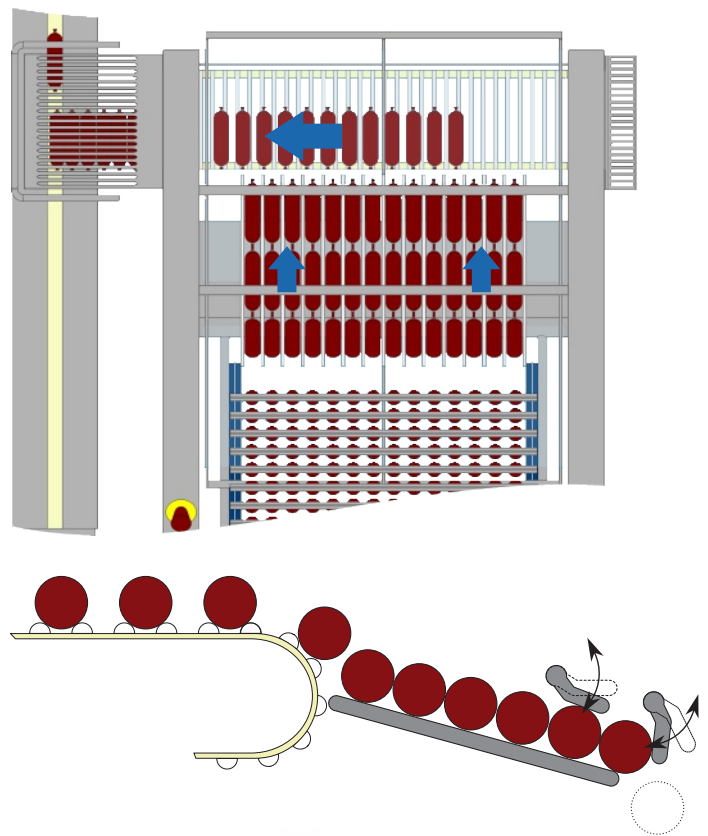
- High speed, on average 80 pcs/minute
- Automatic centering system before cutting
- No manual contact at all, more hygiene and less personnel costs
- Cutting system allows sausage length difference up to 50 mm
- Easy placement of sticks in buffer

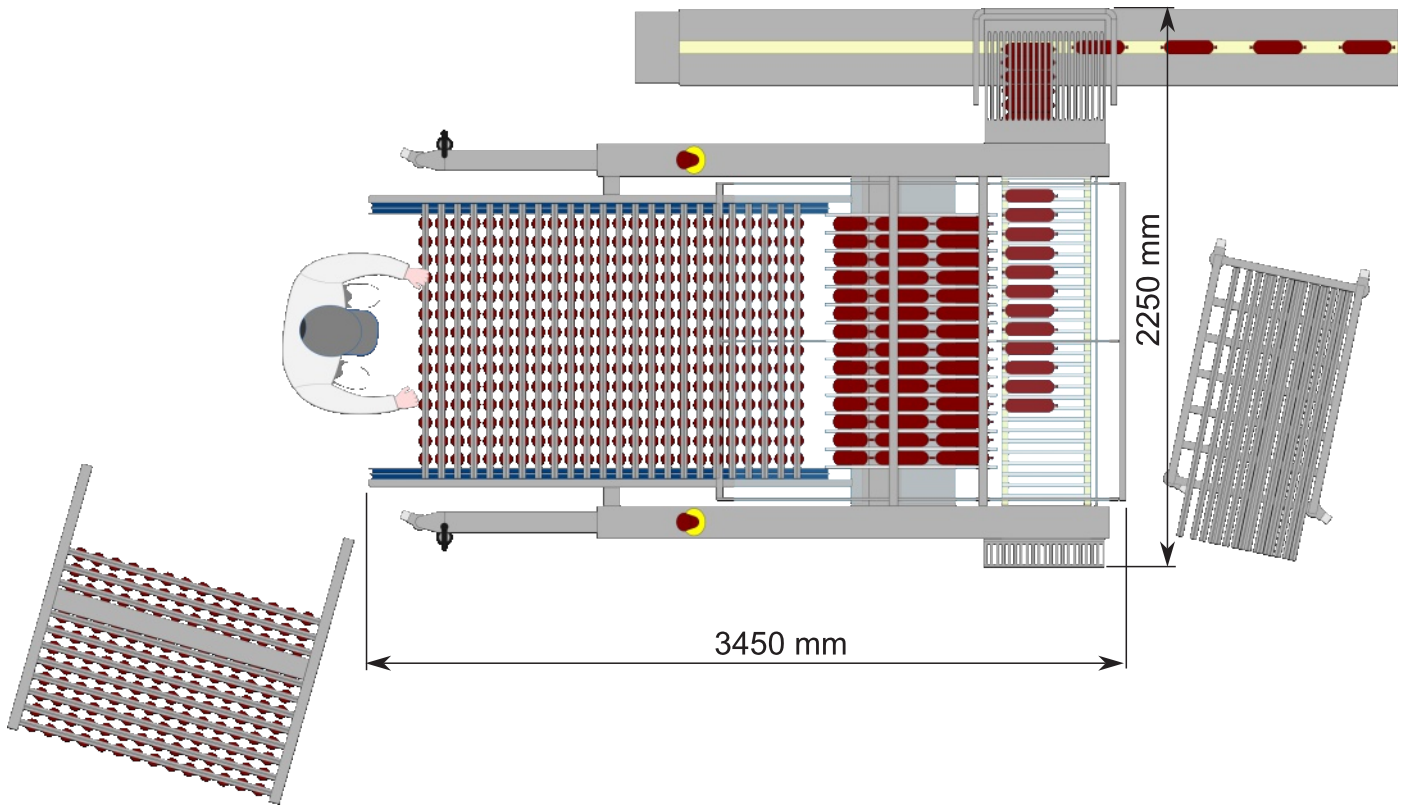


- Singulating knife commonly available
- Ropes automatically cut
- Rope collection in plastic bags
- Stick collection in brackets
- Rope cutting knife commonly available
- Open hygienic construction
- Easy to clean, open covers and start cleaning
- High pressure washing allowed
- Double enclosed electrical cabinet
- Low maintenance costs
- Minimal wear parts
- Color touch screen operator display
- Quality components from: SEW, Festo, Beckhoff a.o.
- Suitable for all cylindrical products

Function and operation

The sticks with the sausage chains are placed in the buffersystem of the machine. The first stick is picked up and pulled on the singulating system. While the first row of sausages is held in place by pneumatic grippers, the ropes are cut automatically. The carriage moves back (over sausage length) and special forked fingers are lowered in between the sausages. While the carriage moves forward the first row of sausages is pushed onto the cross belt. When in place the second row is held by the grippers and the first row is cut. This process repeats until all sausages from one stick are singulated. The cross belt feeds the sausages to the pneumatic loading station. In the loading station the last two sausages are held in place, on signal one is dropped in the flowpacker. The machine is equipped with a collecting duct and bag holder for the cut of ropes and brackets to collect the empty sticks.





Technical Data

Width	: 2250 mm
Length	: 3450 mm
Weight	: approx. 485 kg
Output Height	: 850 (+200) mm
Input Height	: Output + 200 mm
Sausage diameter	: 30 - 75 mm
Sausage length	: 160 - 325 mm
Stick length	: max 1100 mm
Power input	: 2.5 kW
Compressed air	: 6 bar
Air consumption	: 137 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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SSB1200L

SSB1200L - 2015/06 - Subject to modifications for technical progress.