



Ham press *HPG 550 / 720 / 1300*

Process of fibre- and artificial casings

To process meat pieces or cuts of meat in casings the HPG offers a case holding device. This device keeps the casing fasten during the portion is pushed by the HPG and ensures a safe and simple handling.

For further processing we recommend our pneumatically **ham press E3** (Art.No.: E3-451098). This press enables a constant and a tightly filled product.

The operator has both hands free to puncture the casing if necessary. After this work process the casing will be sealed cut by pressing the clip release button.

Process of nets

A tube with the gathered net will be slide over the basic pipe and locked with a bayonet fitting.

Cut pieces as well as large whole pieces of meat like rolled filet of ham will be pressed and stuffed into the casing after closing the form cap.

Process of collagen casing in nets

A special device for processing collagen casings enables to use 1 or 2 rolls of foil. This allows the process of large calibres up to 160mm.

The beforehand gathered netting will be slide over the basic tube – which contains the collagen foil – and locked with a bayonet fitting.

Depending on the desired portion size the product will be stuffed and sealed with a clip.

The product can be packed for further processing steps or hanged for smoking.

The visual appearance promises a high quality product entirely according to the customer requirements.

Depending on the customers wishes and technical requirements a lot of different nettings can be used.

Technische Änderungen vorbehalten / Subject to technical changes

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Qualität durch Erfahrung
Quality by experience

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Our drawing presses type HPG are suitable to insert and automatically filling of parts and whole pieces of meat in nettings, artificial fibre casings and collagen casings in combination with mesh nets. The product will be pressed to the desired calibre and then stuffed into the casing.

The complete stainless steel manufactured machine is offered in different chamber sizes. Standard length is 550 mm, 720 mm und 1300 mm. Of course the length can be configured individually to customer requirements.

The product pans are available in calibre from 50 – 160 mm depending on the product. The change of form pans will take only a few minutes and ensure flexibility for different products. Great importance was attached to simple cleaning and flawless hygiene in the design.



Product pans manufactured in stainless steel



Replaceable pans for easy product change



Case holding device



HPG 1300, Belly meat formed in fibre casings



Ham pieces stuffed into nets



Rolled fillet of ham ready for smoking



Device for gathering nets

The gathering device NR 808 enables to slide up the nets fully automated on the stuffing horn.

The gathering process will stop automatically when the before desired quantity of mesh is on the horn.

That will maximize the effectiveness and enables the operator to concentrate himself on the product in the HPG.

The ideal complement to our HPG ham presses.



Collagen casing device



Quality processing of Collagen casing with mesh net

Technical data

Model	Dimensions	Weight	Voltage	Watts / Amperes	Air pressure
HPG 550	1700x780x1430 mm	360 kg	230V / 50Hz	0,2kW / 16 Ah	6 bar
HPG 720	2000x780x1430 mm	390 kg	230V / 50Hz	0,2kW / 16 Ah	6 bar
HPG 1300	3200x780x1430 mm	440 kg	230V / 50Hz	0,2kW / 16 Ah	6 bar