

AUTOMATIC SAUSAGE CUTTER ASC 1809



GENERAL DESCRIPTION:

Destined to producers that needs a high production in processing meat. ASC 1809 is designed to perform a double function of cutting and separating, due to the realization of a cut in the union of the product that separates the sausages automatically as the product goes on by the lane of traction.

PRODUCTS TO PROCESS:

- Fresh and cured sausage of any length and diameters (Ø) between 4-45mm
- Snack sausages.

ADVANTAGES:

- High capacity: up to 1500 cuts per minute.
- Programmable speed adjustment.
- Progressive start at slow speed to avoid damaging fragile products.
- Possibility to cut products in units or in packs of two, three, four or more units.
- Designed under strict ergonomic and hygienic criteria and according to make any adjustment as simple as possible.
- Maximum precision in the cut thanks to the system of automatic recognition.
- Possibility to be able to visualize in real time the production data of the machine and to be able to use them in other lines, thanks to the SCADA (Supervisory Control and Data Acquisition) module of communication for factories integrated in the Industry 4.0.
- Intuitive operation of the touch screen, similar to the operation of a smartphone.





TECHNICAL DATA:

- **Dimensions:**
660x680x1280mm
- **Weight:** 200 kg
- **Power:** 2 kW
- **Voltage and frequency:**
230/400V 50-60Hz
- **Material:** AISI 304
and AISI 316 L
Stainless Steel

