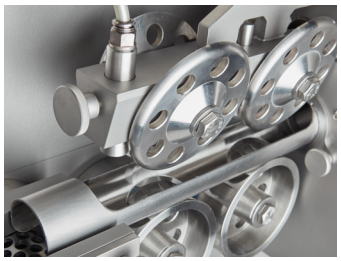
AUTOMATIC SAUSAGE PEELER
ASP 3000



GENERAL DESCRIPTION:

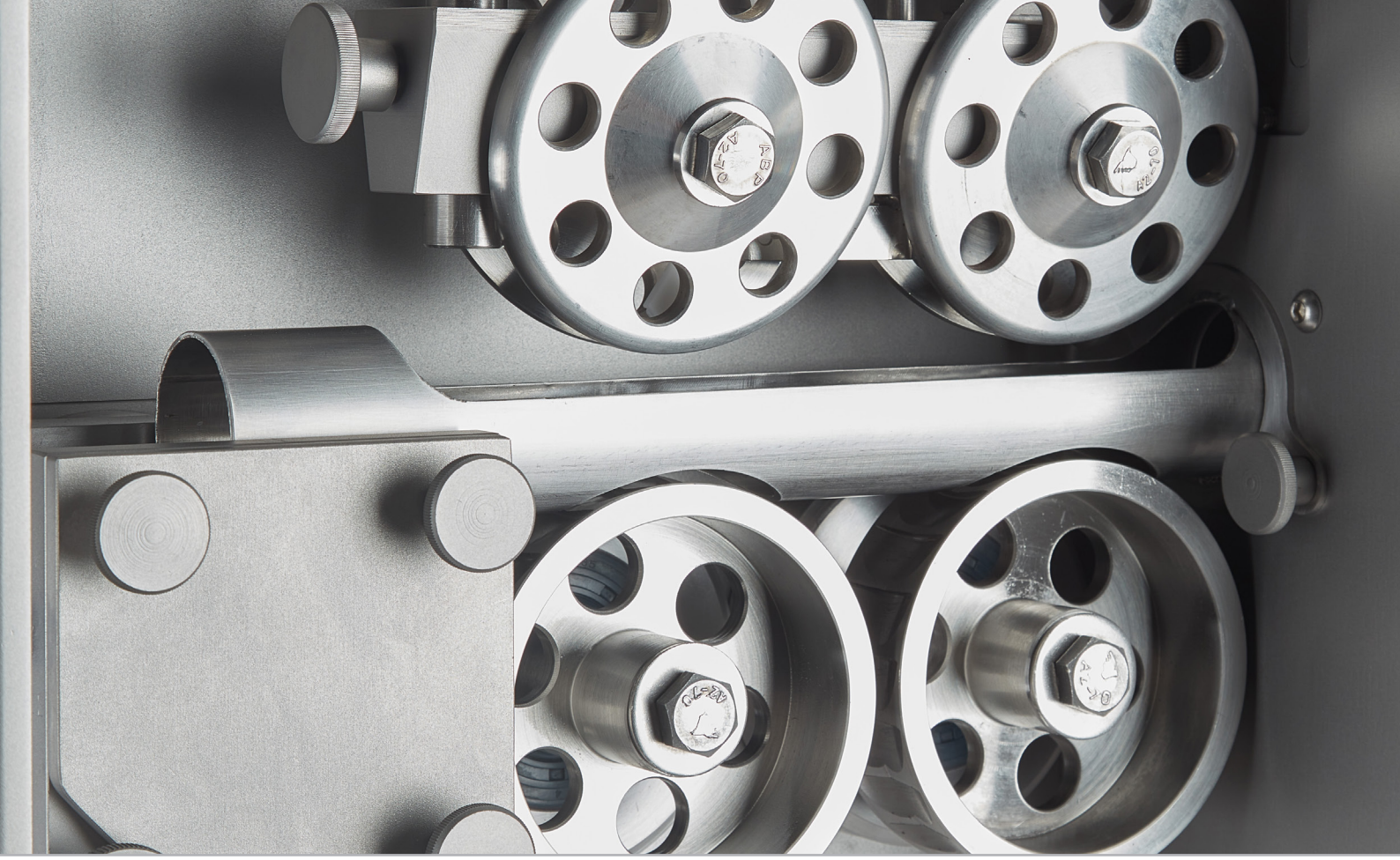
For producers who require high production in sausage peeling. ASP 3000 high capacity peeler is designed to perform a longitudinal cut along the length of the product to be peeled and due the vacuum system, the casing is automatically extracted and drive to a waste tank attached to the machine.

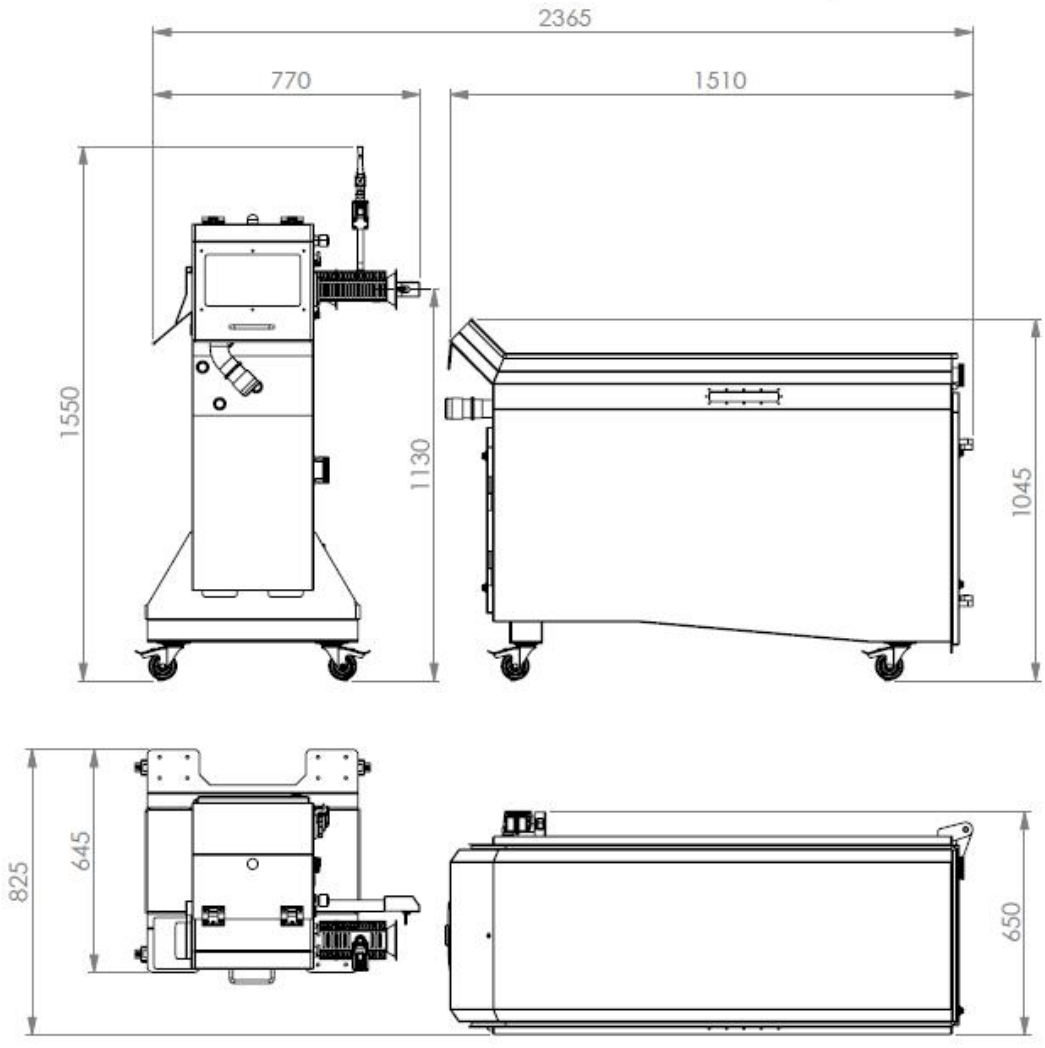
PRODUCTS TO PROCESS:

- Sausages with any length and diameters (Ø) between 15-40mm

ADVANTAGE:

- High capacity: up to 3000 kg/h
- Configurable with different peeling kits according to customer needs.
- Designed under strict hygienic criteria and according to make adjustments as simple as possible.
- Includes an air anti-burn protection system in the steam actuation area.
- Strategic positioning of the cutting unit, which allows a perfect guide of the product until the outfeed, which avoids blockages in the traction system.
- With an automatic air and steam disconnector, which stops the flows when the machine is not run, reducing energy consume in any state or configuration of the machine.
- With one of the most powerful vacuum systems on the market.
- Without marks on the processed product due to the regulation of the cutting unit support.



TECHNICAL DATA:

- **Dimensions:** 2350x850x1320mm
- **Weight:** 300 kg
- **Power:** 5 kW
- **Voltage and frequency:** 230V 50-60Hz
- **Material:** Stainless Steel AISI 304 and AISI 316L