



KOMPO-TWIST

SAUSAGE LINKER

NEW



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Sausage linker is intended for formation of frankfurters and small sausages of the same length by twisting 16-36 mm artificial polyamide, cellulose, collagen casings followed by transfer to forming table or hanging device for further hanging on smoking stick by the molding operator. The range of products is limited to meat raw materials of industrial animals, poultry, fish with temperatures from -4 °C to +20 °C. Fillers KOMPO, Vemag, Handtmann, Frey, Rex can be used as pressure pump.

ADVANTAGES:

- increases performance;
- high portioning accuracy as to product weight and length;
- patented mechanism for automatic tensioning of linking belts;
- automatic pushrod of artificial casings with the possibility of switching-off for uniform feeding of the casing into the twisting zone;
- 10-inch control panel allowing to save programs;
- servo drive of linking belts ensuring stability of the formed product length;
- automatic stop of the line when artificial casing ends;
- stop function after pre-set number of portions;
- counter of formed portions;
- functions of hanging and removing the hooks with a pre-set pitch (when used with a hanging device);
- may be used in a set with filler of different makes and types;
- user-friendly operation;
- low operating costs.

Technical specifications:

Model	KOMPO TWIST
Nominal performance using artificial casings*, dose/min., up to	700
Dosing tolerance, g, max.*	±1,5
Performance adjustment range, dose/min.	200 - 700
Twisting number adjustment range, pcs.	1 - 10
Casing size range, mm	16 - 36
Finished product length range **, mm	30 - 400
Length of sausage corrugated tubes, mm, up to	430
Distance from the floor to cog axle, mm	1030±50
Product temperature range, °C	from -4 to +20
Supply voltage, V	400V/50 Hz
Power consumption, kW, max.	5
Overall dimensions: length/width/height, mm, max.	1800/800/1650
Cog diameter, mm	10; 11; 12; 14; 16; 18; 20
Weight, kg, max.	400
Average total service life, years, min.	6

* When producing 50 g sausages from emulsified minced meat with the temperature of 12° C in a polyamide casing with the diameter of 24 mm, put on a cog with the diameter of 12 mm with twisting of 2.5 turns.

** 5 mm pitch

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