

KOMPO-PROFI KN-201

SEMI-AUTOMATIC DOUBLE CLIPPER



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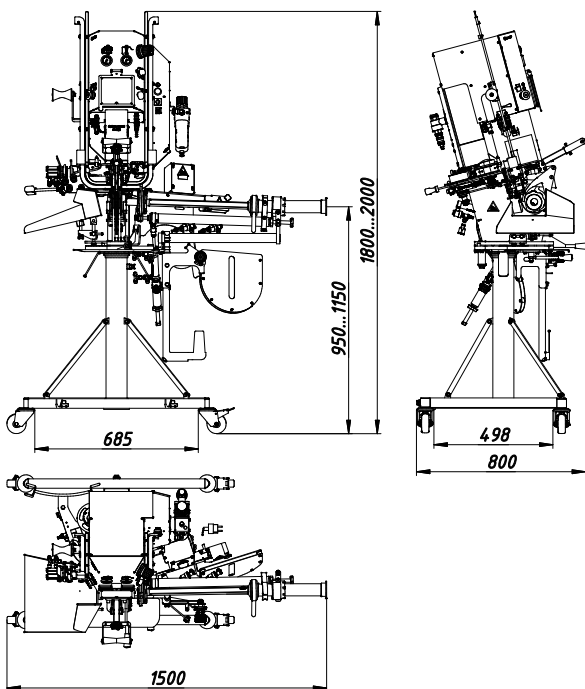
Semi-automatic clipper KOMPO PROFI KN-201 is designed for manufacturing sausage sticks using protein, polyamide, cellulose, fibrous casings. The clipper allows producing sausages within the range of diameters from 30 to 80 mm in the form of single sticks, chains, and circular sausages with thread or loop. If necessary, manufacturing date can be marked on the labeling tape which is fixed under the clip. The design features of the casing twisting and clip application units of the clipper are designed specifically for efficient work with protein casings.

The scope of the clipper use is not limited to meat processing and extends to forming paste-like fillers in hose casing in milk, fish, poultry and other fields.

Technical specifications:

Model	KN-201
Clips application and automatic cutting after the squeezing handle is in the bottom position (no dampening), sec	0,6
Casing caliber, mm	
protein	30 - 55
polyamide	30 - 80
Casing Types	polyamide, fibrous, cellulose, collagen.
Clips type KOMPO	B, BP
Squeezing mechanism	manual
Clipping drive	pneumatic
Cutting knife	automatic
Loops feeding system	automatic
Date printing tape	optional
Butcher's twine feeding system	optional
Netting feeding system	optional
Distance from floor to spindle axle, mm	950-1150
Power supply, V	220
Air pressure, mPa	0,6-0,7
Dimensions, mm:	
Length*Width*Height	1500*800*2000
Net weight, kg	140

* Special order KN-201 clipper may be manufactured for any type of clips



ADVANTAGES:

- electronic control makes it possible to simplify preparation of the clipper for operation, to increase its productivity and dosing accuracy;
- electronic control panel with touch screen;
- reduced twisting width, optimal trajectory of jaws convergence and a special profile of twisting jaws made it possible to achieve minimal breakage of the casing when formed into harness which increased efficiency of work with protein casings;
- three versions of the tray (with optical sensor, with mechanical flag, for circular sausages);
- possibility of unitization with a filler of any manufacturer;
- improved loop delivery mechanism;
- possibility of adjusting not only the clip clamping pressure, but also the speed of its folding while maintaining the maximum speed of the pushing devices movement before the start of crimping the formed harness of the casing;
- adjustable clipping value;
- adjustment of the stick tails cleanliness;
- simplified adjustment of the movable cog axis position;
- dosing of the stick to be filled by "time", "flag" or "dosing filler";
- adjustable casing active brake;
- length adjustable twisting control handle;
- simplified mechanism for removing the used loop carrier tape.

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