



Description

This new tying machine model offers, when configured in continuous tying mode, to triple the productivity compared to single knot tying.

TM 200 V is specially designed for products consisting of one or more cold cuts or pieces of meat rolled or stacked together such as roasts, porchetta, etc. The inclined belt product loading system creates a cradle capable of smoothly transporting any cut of meat or type of cold cuts.

Features

- ⊙ The tying machine can tie products from a minimum diameter of 60mm to a maximum diameter of about 200mm.; there are no limits on length.
- ⊙ Special version can be customized upon request to be able to tie products with a maximum diameter of 400mm.
- ⊙ Different types of elastic twine can be used.
- ⊙ Product loading and unloading is automatic.
- ⊙ All cleaning and sanitizing operations are made quick and easy thanks to removable conveyor belts and convenient access to the tying area..

- ⊙ Solid and sturdy structure that can bear high workloads.
- ⊙ The machine is equipped with a special device to adjust twine tension.
- ⊙ The electro-pneumatic system with low-voltage devices is driven by a PLC connected to a touch-screen control panel, on which various cycles can be set according to the product to be tied.
- ⊙ The machine structure is made of 304 stainless steel and plastic materials suitable for food contact.

Cycle phases

- ⊙ The operator loads the product to be tied on the feeder belt from the loading side of the machine.
- ⊙ Once the product arrives in the tying area, the machine automatically begins the cycle respecting the distance between ties, depending on the type of tie selected on the control panel.
- ⊙ Once the tying is finished, the tied product is discharged by the conveyor belt.

Advantages

High productivity

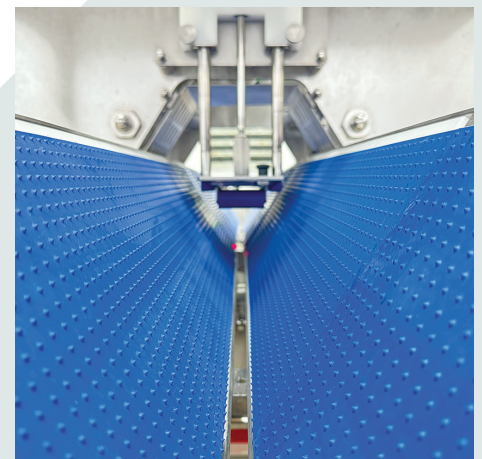
Variety of tying format

Single or continuous tying

Suitable for elastic and non-elastic twine

Easy integration in automated systems

Our machines comply with European machinery directive on safety, noise and hygiene.





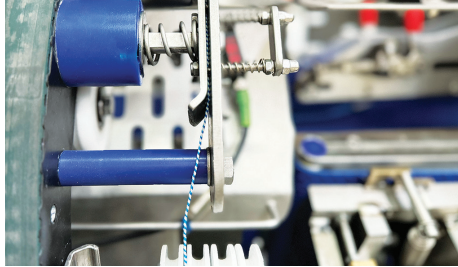
Single or continuous tying

TM 200 V can automatically perform two types of tying: continuous with adjustable loops and single multi-turn tying.



Dynamic tensioning

It is possible, depending on the product and the type of tying needed, to set the desired type of tensioning simply by going to the control panel and changing the required parameters.



Size variety

The TM 200 V can tie products with diameters ranging from 60mm up to 200mm. We also supply a special machine (specifically for mortadella) that can tie up to 400mm in diameter.



Elastic and non-elastic twine

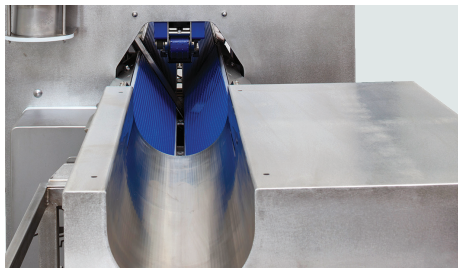
A major strength of our tying machine is surely the fact that it can tie with both elastic and non-elastic twine.

This is all easily adjustable from the control panel.



Forming cradle

Thanks to this special cradle, it is possible to preform the products coming out of the tying machine via the discharging belt.



Control panel

The operator panel allows the user to configure a number of useful parameters to customize the type of tying. From the panel it is also possible to write and save recipes that will later be used.

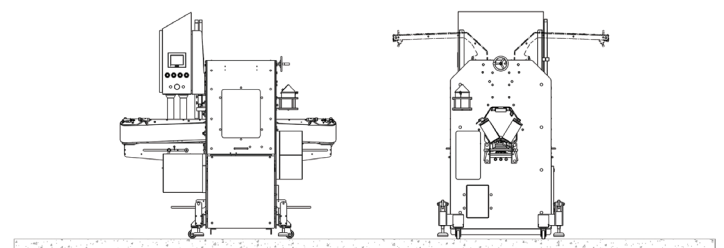


Technical data

Lenght	Height	Width
2040mm	2260mm	1080mm
Weight	Electric power	Air consumption
600kg	5kw 400 – 50Hz	300 NI/min a 6 bar

* Size, weight and consumption may differ on chosen version and equipment.

Layout



Main applications



BEEF



PORCHETTA



ROASTS



PANCETTA



MORTADELLA



SALMON

