INOX MECCANICA
TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

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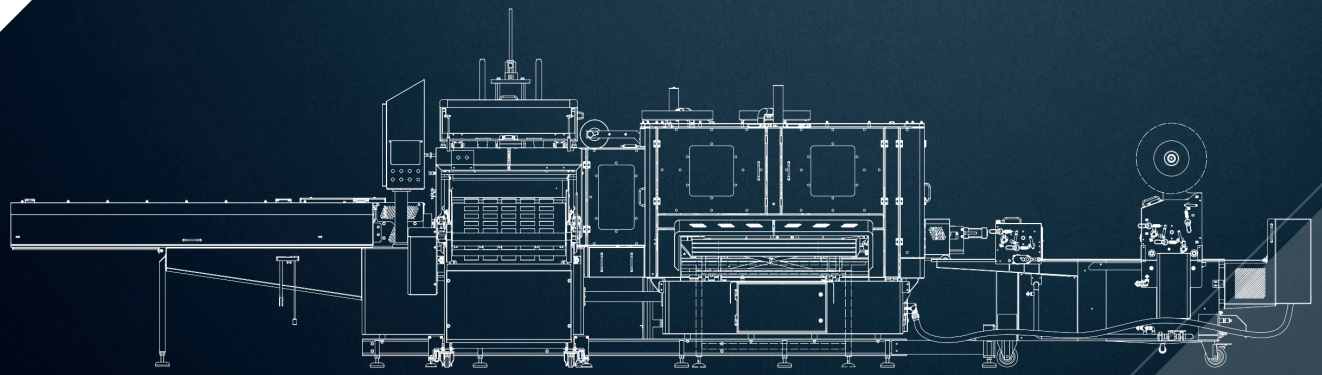


PIC LOMO

AUTOMATIC STUFFING MACHINE

COMPANY

Inox Meccanica was founded more than 40 years ago in the area that could be defined as the ‘triangle of taste’, between Mantova, Bologna and Parma.

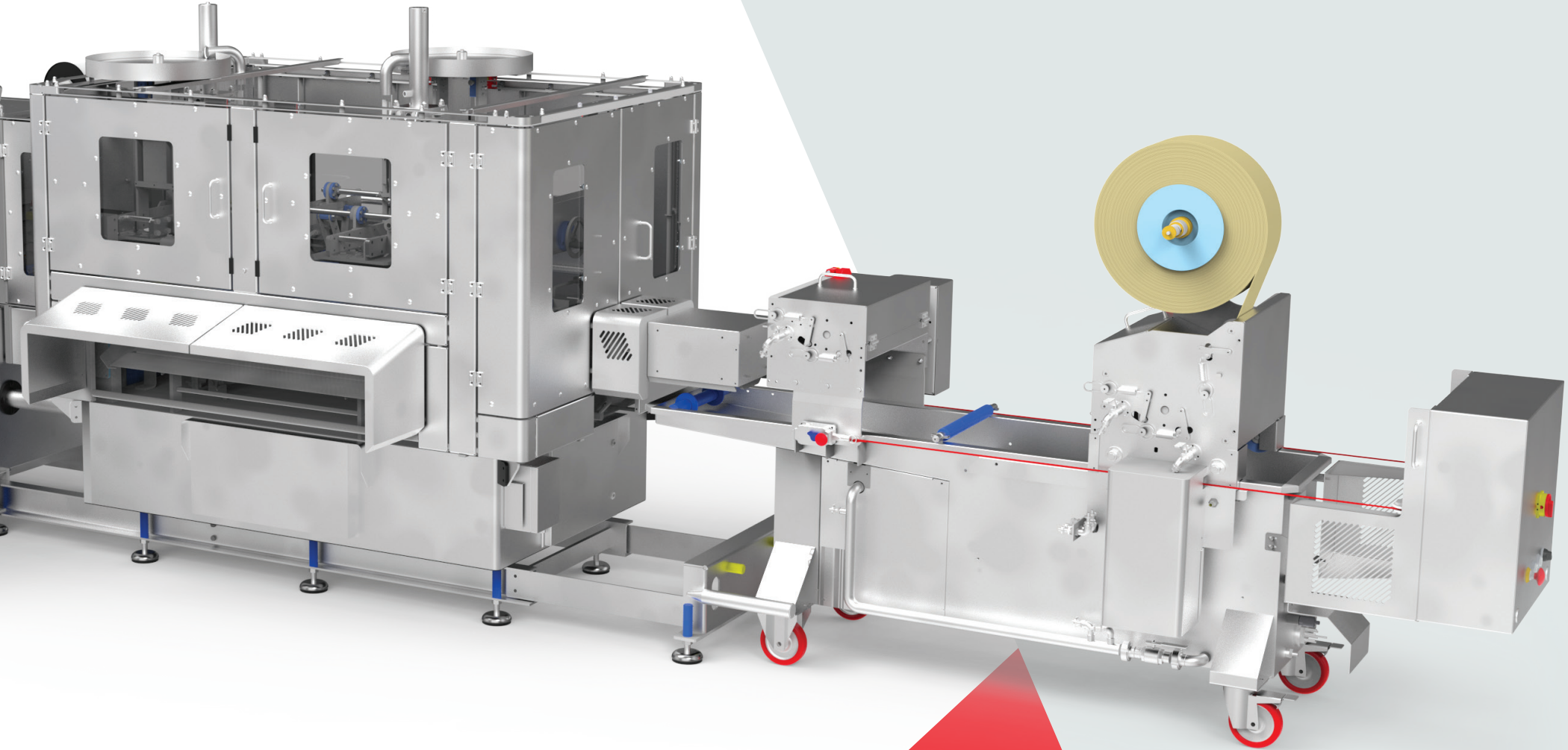
Today it has more than 50 employees in the production, administrative, sales, purchasing, warehouse and marketing departments. The activity takes place on an area of about 20,000 square metres, of which over 3,000 are covered.

The growth over the years has been constant, following the expansion of the reference markets; the products have been refined step by step, offering absolutely reliable and very high quality equipment. In addition to more traditional machines such as **stuffing machines** and **automatic clipping machines**, we have added other technological solutions of absolute importance such as **vacuum salting systems**, **industrial washing systems**, **automatic packaging lines** and **consumables** such as **clips**, **laces** and **other exclusive materials**.

The real ‘beating’ heart of the company is our **technical department**, a true engineering sector, which, gathering information and indications from the sales and marketing sector, designs increasingly evolved solutions capable of satisfying the growing needs of the food sector.

PIC LOMO

The **PIC LOMO** is a machine initially developed to meet the specific stuffing requirements of Iberian loin. Subsequently, due to its versatility, it was adapted to other products such as bresaola etc.

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MEAT STUFFING MACHINES

PIC LOMO

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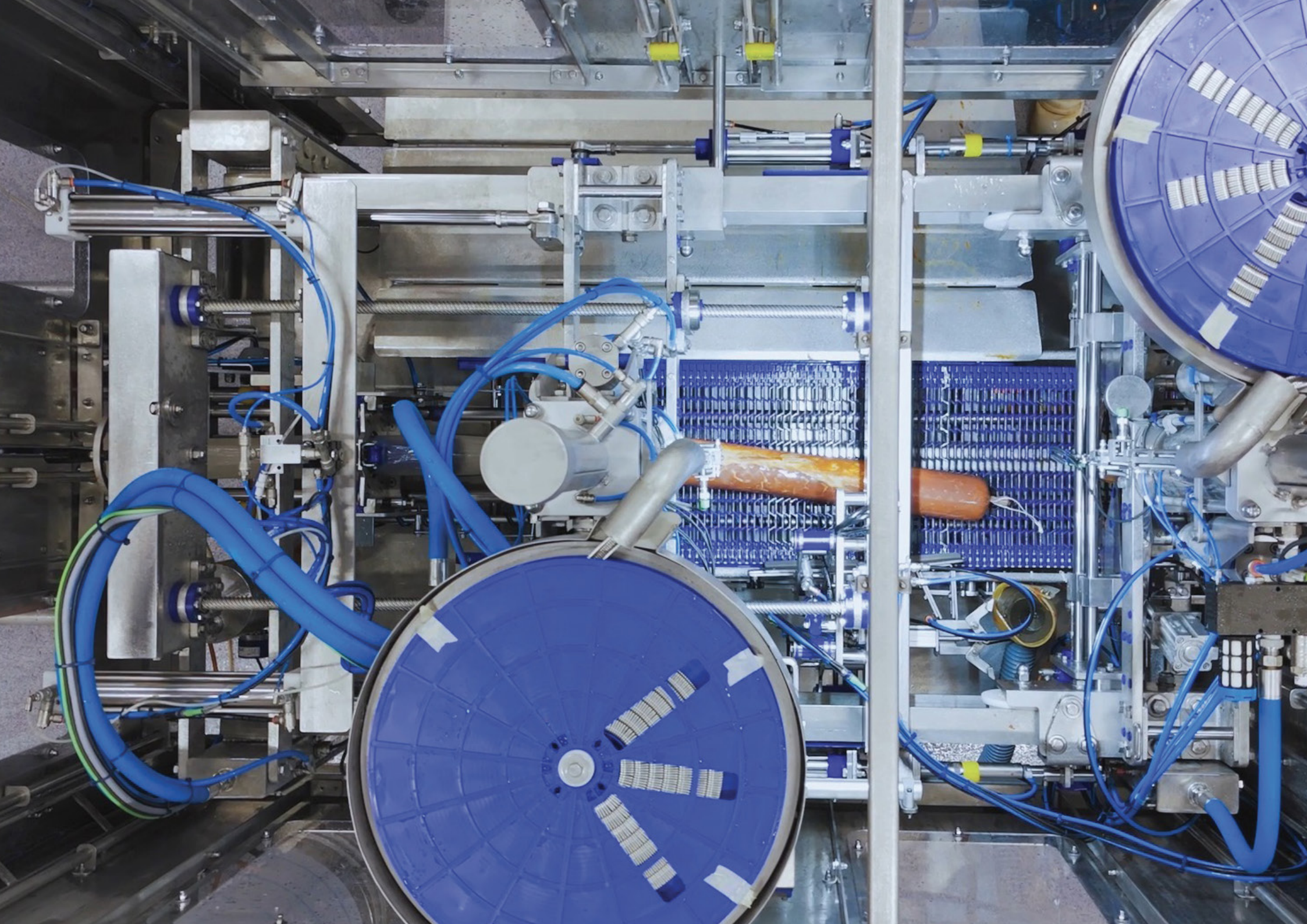
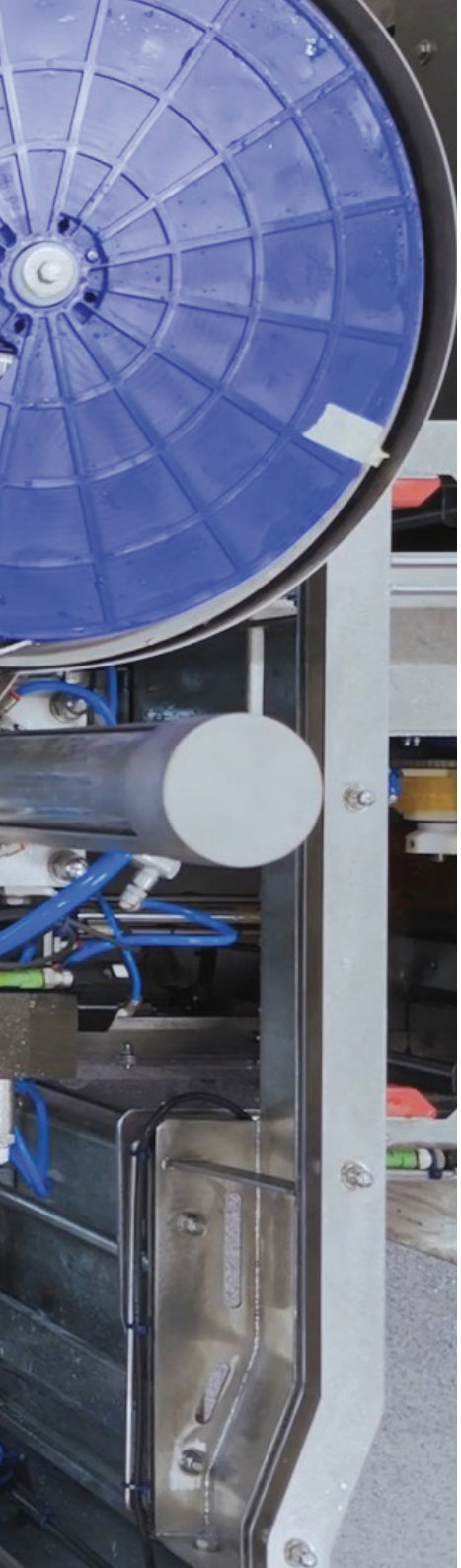
INTRODUCTION

Most spanish producers use semi-automatic machines to stuff loin because this anatomical part is very delicate and if it is pressed more than it should be, cracks (rupture of the muscle tissue) can occur in the longitudinal direction with the consequent risk of infiltrations, during the curing phase, which then reveal themselves in the form of defects on the finished product.

In order to be able to fully automate this process without running into the problem described above, Inox Meccanica has **designed and patented a new machine that automatically performs the same operations** that are currently carried out with the help of traditional machines.





HOW DOES IT WORK?

The **casing** used to feed the machine must be **supplied on reel**. This is positioned on a **motorised** support which guarantees, in a **fully automatic functioning**, correct and constant unwinding of the casing inside a **thermoregulatable tank** designed to facilitate expansion. From here it is automatically picked up by a slider and positioned on the stuffin cone at the exit of the mould.

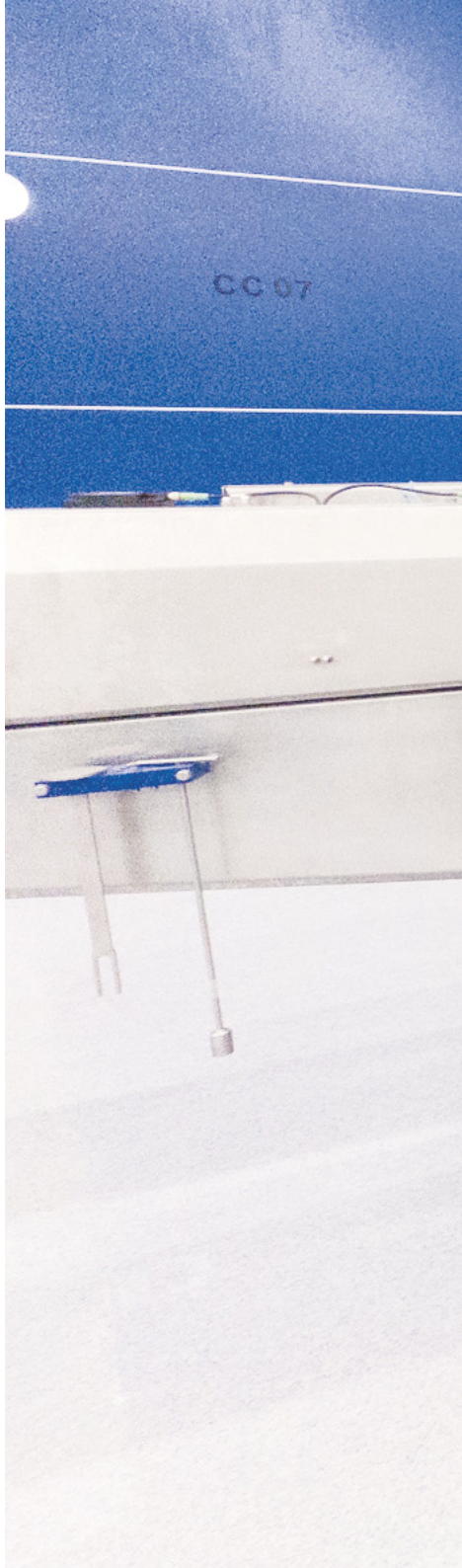
The product to be stuffed is positioned by the operator on a **automatic conveyor** that allows the product to be **automatically** inserted inside the forming mould.

After being formed in the mould, a special electric pusher stuff the product inside the casing, which has previously been blocked on the previously on the stuffing cone. Once the product is stuffed, one side the casing is tensioned and closed by means of a clip with the insertion of the loops for hanging the product, while on the opposite side, in sequence are carried out the tensioning and then the closing with alluminium clip to complete the product.

AUTOMATIC LOADING BELT

With the aim to make the production process even faster, we have equipped the **PIC LOMO** with a new l**oading conveyor** that allows the product to be automatically placed into the mould, leaving the operator just the task to place the product on the conveyor.

This drastically reduces breaks and downtime.
Quick coupling, easy positioning and practicality in washing are the main features of this machine’s accessory.

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AUTOMATIC HANDLING OF CASING

The casing, supplied on reel, is placed on a motorised support that ensures correct and constant unwinding of the casing.

The support is placed on a tank containing water - or water and salt, depending on the casing used, heated and maintained at the desired temperature by means of special electric heating elements and a dedicated thermostat.

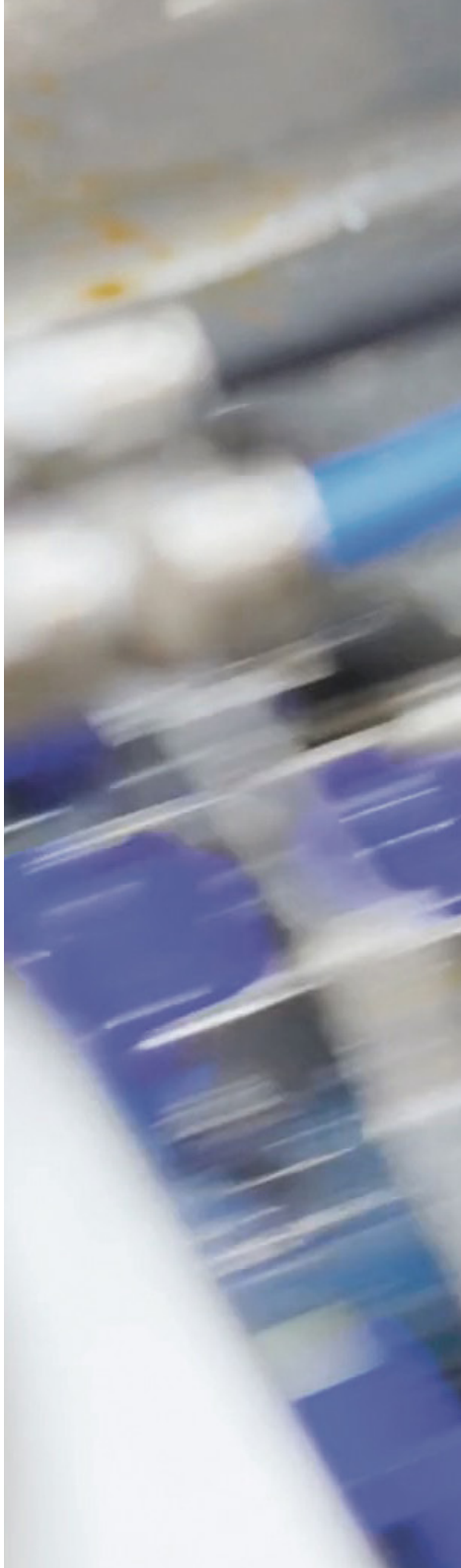
The casing is thus kept soaked at the desired temperature and for the time necessary for it to expand and soften, before being used in the stuffing phase.

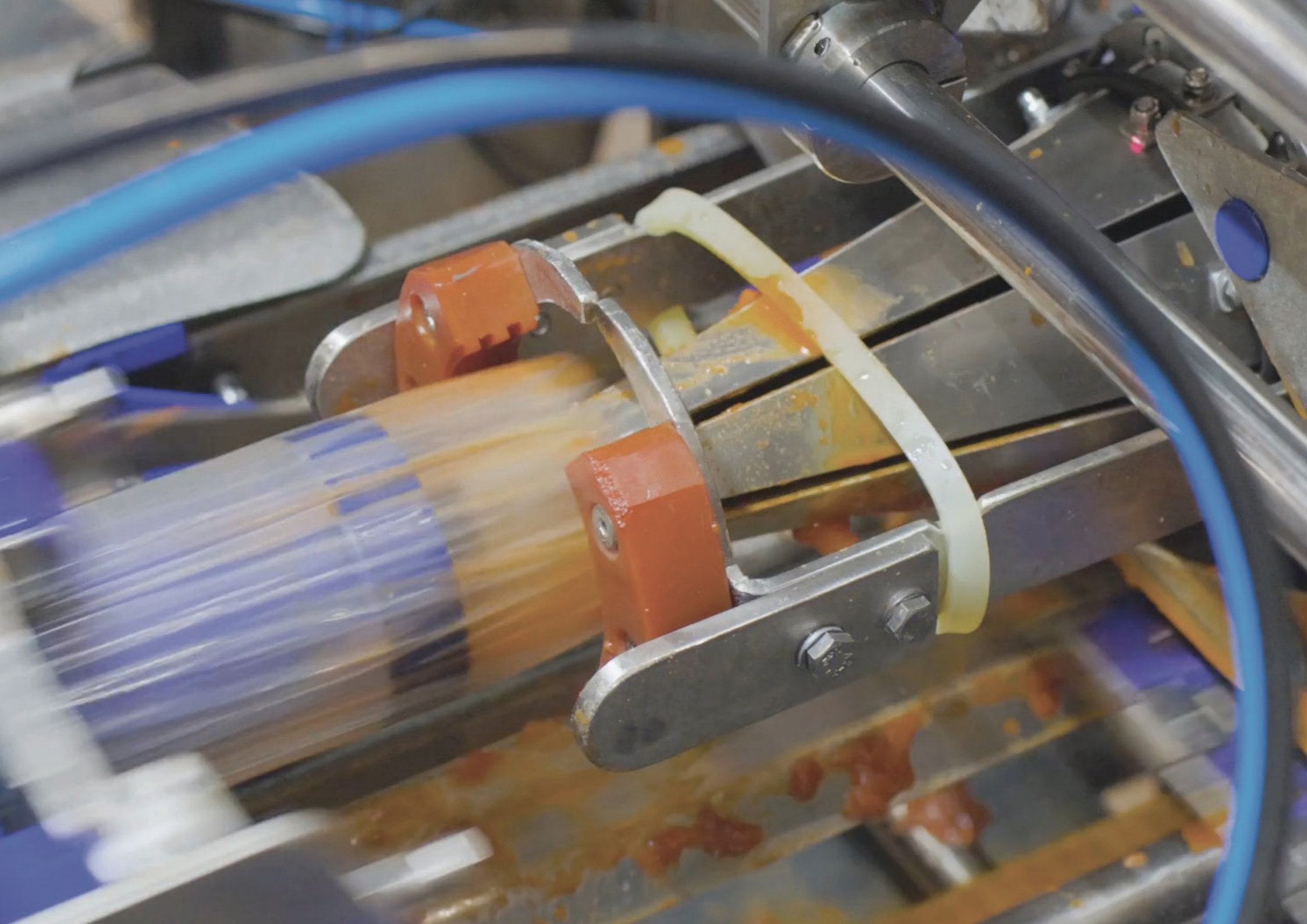
THE MOVEMENT

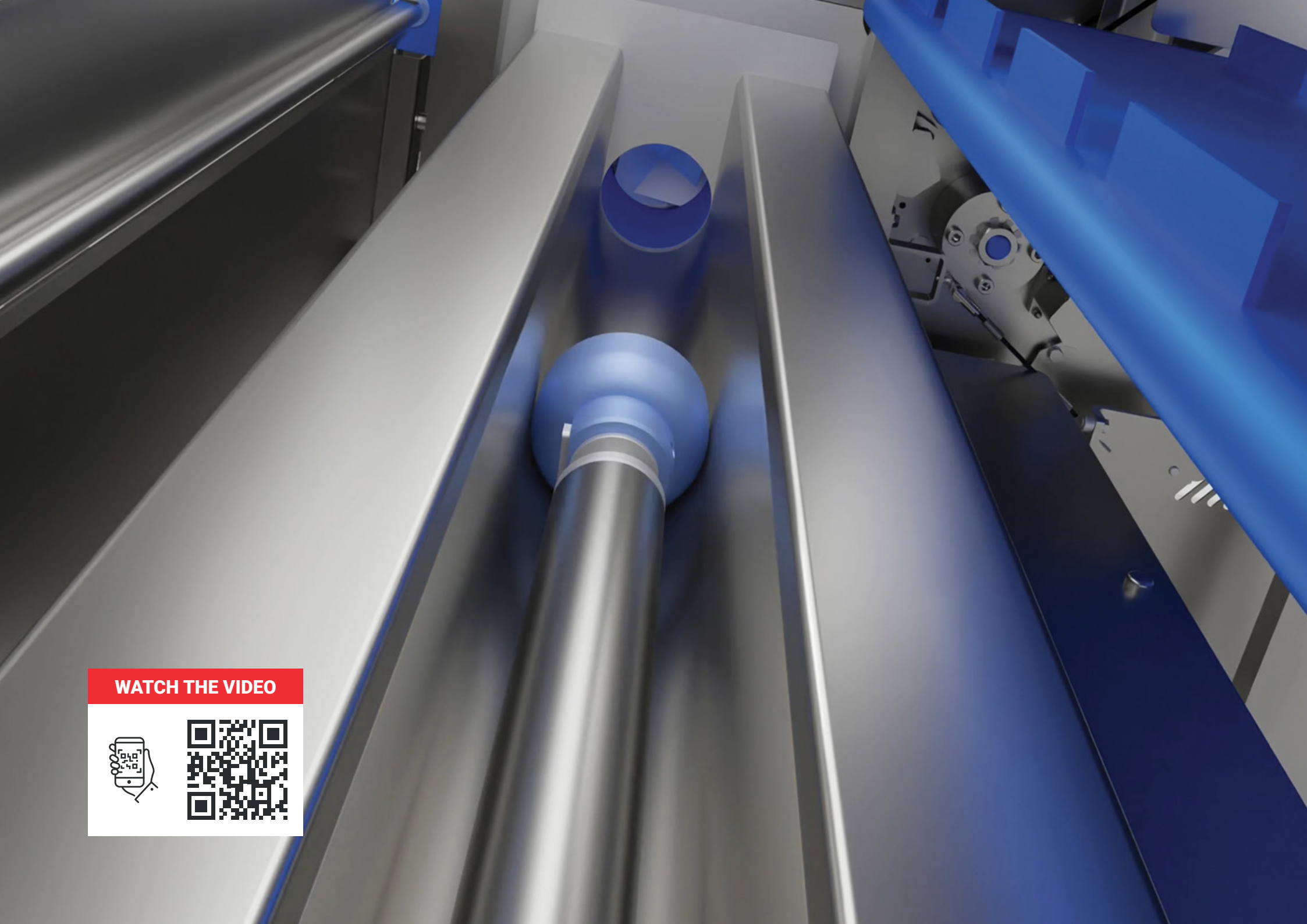
Stuffing basically takes place thanks to the interaction of 3 systems: the automatic casing unwinding (mentioned earlier), the casing-loading slider and the stuffing cone.

The **casing-loading slider** is a system developed to make the machine even faster. In fact, the special slider has the function of taking the casing from the reel and automatically placing it on the casing cone to start the stuffing operation.

The casing cone, located at the end of the mould, receives the casing from the loading slider and opens it, facilitating the stuffing of the meat inside.



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ELECTRIC-AXIS PUSHER

The pusher with electrical axis and brushless motor makes it possible to control the speed during the pushing phase and the millimetric position in which the product will be inserted into the casing.

This is an extremely precise and high-performance system for achieving a high quality of the stuffed product.

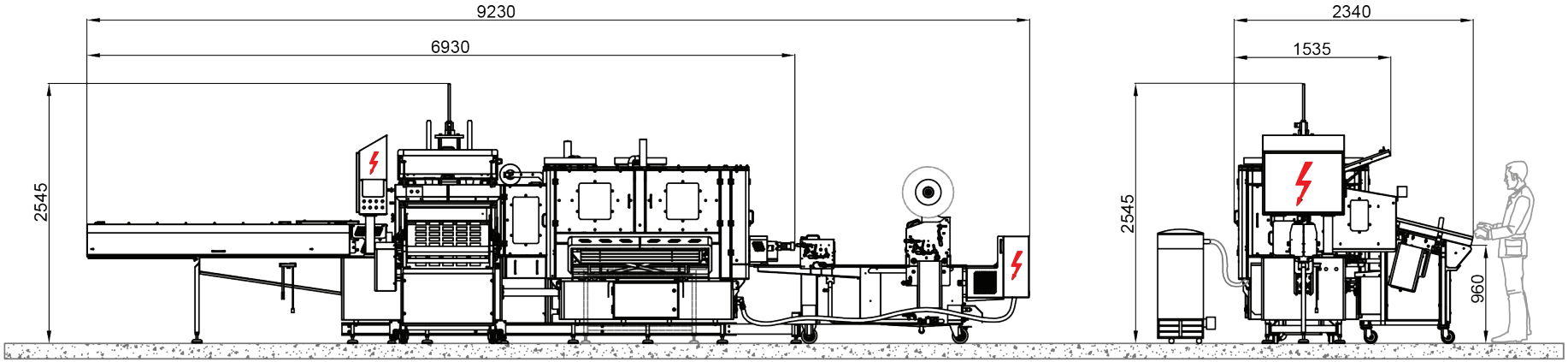
Protective covers allow complete access to the pusher, facilitating cleaning and maintenance.

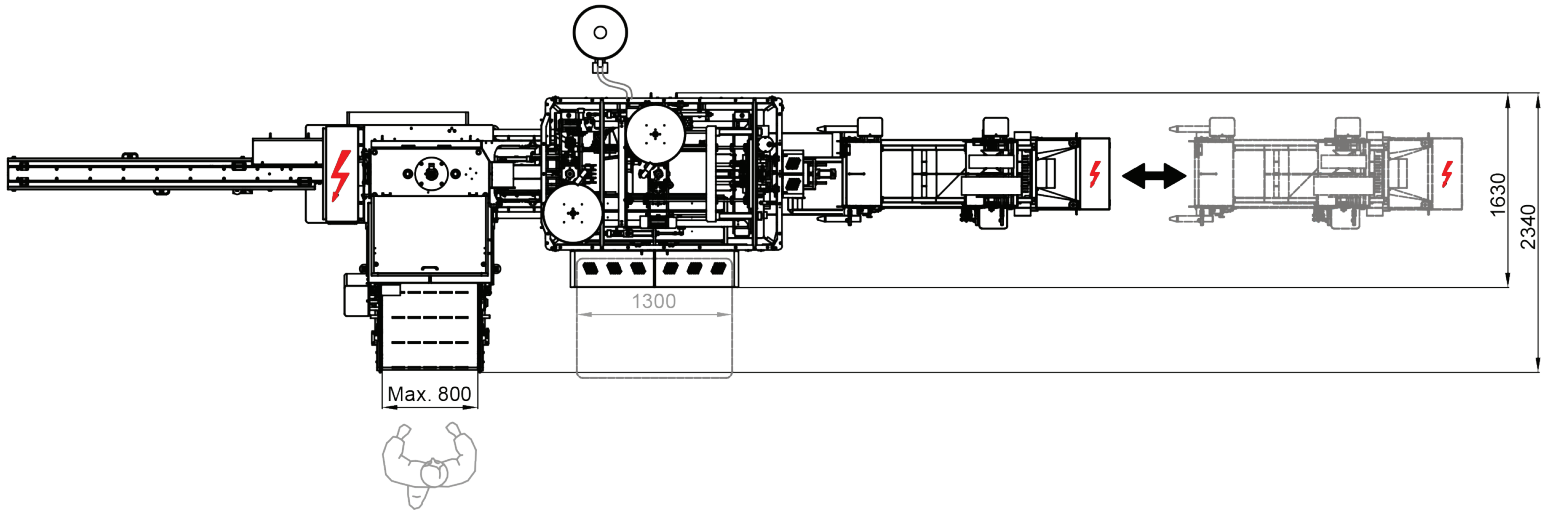
TECHNICAL DATA & LAYOUT

Lenght	Height	Width
9230mm	**2545mm**	**2340mm**

Weight	Installed electrical power
2750kg	**11,5 kW 400V – 50/60Hz**

Compressed air consumption	Water consumption
2500 Nl/min - 6 bar	**0,25 L/min - 3 bar**


9230
6930
2545
2340
1535
2545
960


1630
2340
1300
Max. 800

PRODUCTION ADVANTAGES OF PIC LOMO

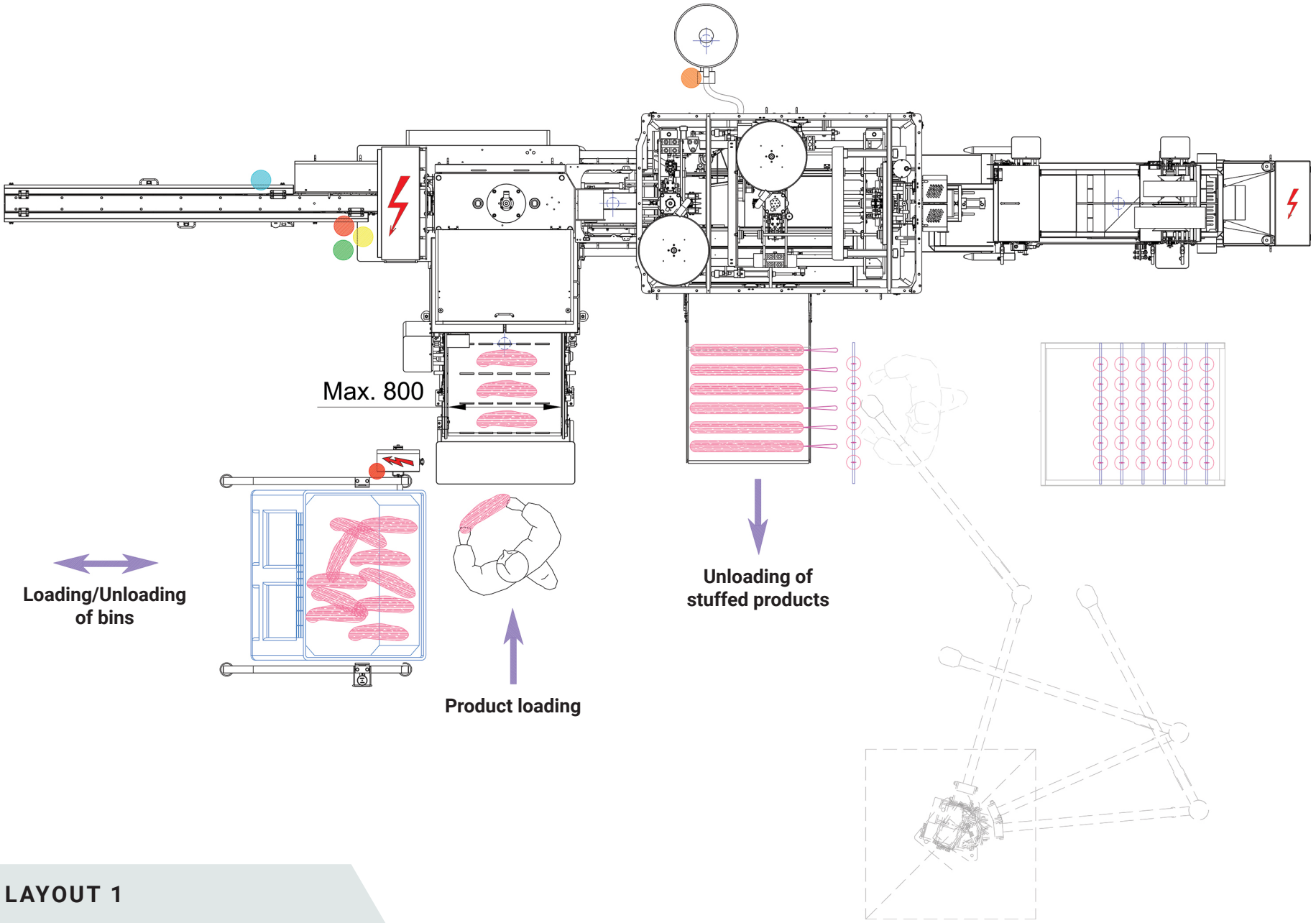
This new machine makes it possible to fully automate the casing and clipping phases of product to be stuffed, using the casing directly from the reel, so there is no downtime for several hours of operation, greatly increasing productivity and significantly reducing the labour involved.

To sum up. The advantages of this new system are:

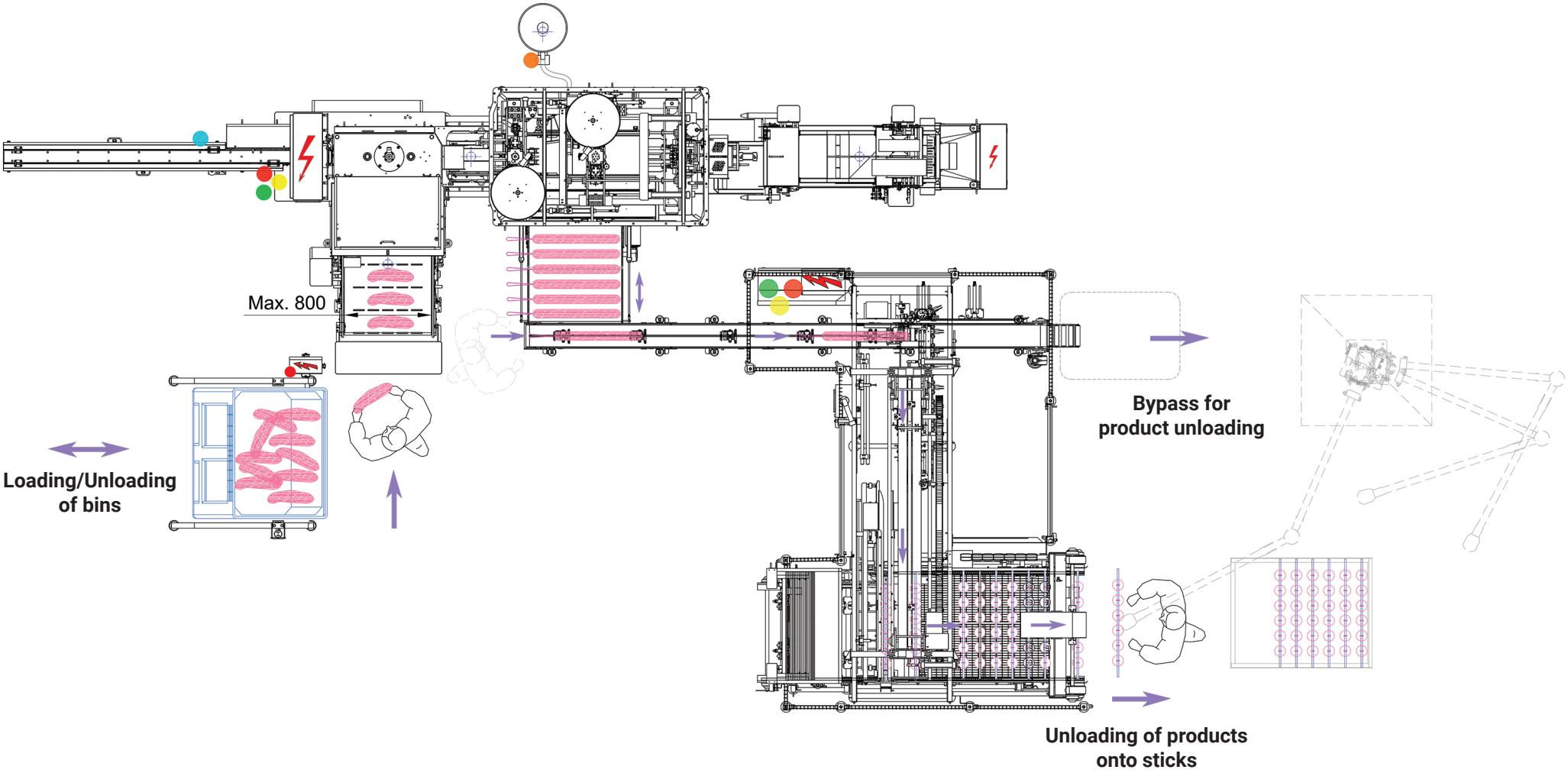
- Significant casing saving
- High line productivity
- Significant reduction of labour involved (only one operator can handle the entire line).

The calibre of product can be easily changed by replacing the mould, the moulding cone and the relevant casing.

Besides taking care of placing the product onto the loading belt, the operator has also the time to handle the positioning of stuffed products onto sticks, either by placing them directly [LAYOUT 1] or by means of our fully automatic system [LAYOUT 2].


Max. 800
Loading/Unloading of bins
Product loading
Unloading of stuffed products

LAYOUT 1


Max. 800
Loading/Unloading
of bins
Bypass for
product unloading
Unloading of products
onto sticks

LAYOUT 2

REMOTE SUPPORT

We offer our customers an **integrated connectivity system** where functionality and user-friendliness find the perfect balance.

Each Inox Meccanica machine can be equipped with a router that allows us to provide timely and often decisive remote support.

Our machines are designed to communicate remotely with our **Service Department** and are equipped with software that can interface with the customer's plant management system.

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