



# MPE1200 Automatic Peeling Machine

## Specially designed for cured sausage logs

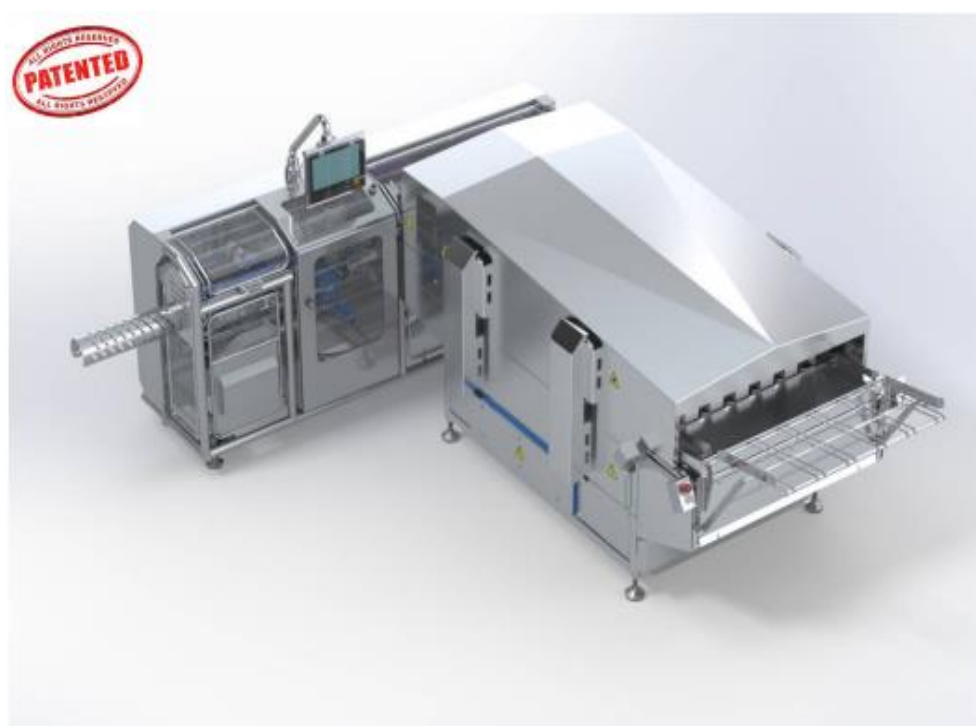
The automatic peeling machine MPE1200 is designed to remove the casing (cellulose, collagen, fibrous, etc...) from cured sausage logs before slicing.

The machine must be coupled to a moisturizing module which softens the casings before peeling.

The peeler has a production capacity of up to 1,300 pieces per hour, and a minimum stick length capacity of 500mm up to 1,200mm (this dimension can be modified upon request).

## TECHNICAL FEATURES

PRODUCT TYPE	CURED SAUSAGES – CYLINDRICAL PIECES
PRODUCT CALIBERS	FROM 35mm TO 110mm STANDARD
PRODUCT LENGTH	FROM 500mm TO 1200mm – SPECIAL SIZES AVAILABLE
PRODUCTION	UP TO 1300 PIECES/HOUR – ACCORDING TO PRODUCT TYPE
CASING TYPES	CELLULOSE, COLLAGEN, FIBROUS, HUKKI
DIMENSIONS	W392cm x L406cm x H202cm
CONTROL SYSTEM	TOUCH-SCREEN IP69K
QUALITY CERTIFICATES	CE, CSA, UL



**Arctecno Aplicaciones, S.L.**

Avenue Alba Rosa, 50; 17800 - Olot (Girona - SPAIN)

Phone : +34 972 280650

E-mail : [info@arctecno.com](mailto:info@arctecno.com)

[www.arctecno.com](http://www.arctecno.com)

Built in compliance with safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (Equipment in contact with food products).



## PEELING MACHINE



The peeling machine is made up of two extraction areas. One where the tips with clip are removed and the other where the casings are extracted.

We recommend cutting the lace of the strings, or to cut the strings completely, before introducing the product inside the hydrator so they do not get stuck.

With the machine, we offer a range of moulds to be able to peel products with a range of calibers between 35mm and 110mm.

Built using robust and hygienic materials for use in the food industry, it is easy to clean and resistant to chemicals and high-pressures. The product inlet area is height adjustable.

## HYDRATOR MODULE



The hydrator module for high performance is equipped with a completely automatic water management system.

It reuses the water by continuous recirculation through a double filter and has an automatic filling system with solenoid valves, water level and temperature management.

The hydration time can be programmed adjusting it to each product type. The hydrator is synchronized with the peeling machine.



**Arctecno Aplicaciones, S.L.**

Avenue Alba Rosa, 50; 17800 - Olot (Girona - SPAIN)

Phone : +34 972 280650

E-mail : [info@arctecno.com](mailto:info@arctecno.com)

[www.arctecno.com](http://www.arctecno.com)

Built in compliance with safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (Equipment in contact with food products).