



MPEC1200 Compact Peeling Machine

Specially designed for cured sausages

The compact peeling machine MPEC1200 is designed to remove the casing (cellulose, collagen, fibrous, etc...) from cured sausage logs before slicing.

If required, the machine can be coupled to a moisturizing module which softens the casings before peeling.

The compact peeler has a production capacity of up to 600 pieces per hour, and a minimum stick length capacity of 500 mm up to 1,200 mm (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 600 PIECES/HOUR - ACCORDING TO PRODUCT TYPE
CASING TYPES	CELLULOSE, COLLAGEN, FIBROUS, HUKKI
DIMENSIONS	W180cm x L315cm x H189cm
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

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

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

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.

COMPACT HYDRATOR



The compact hydrator has an inlet ramp with a useful length of 815 mm, and an internal capacity of 700 mm that enables to hydrate 5 pieces in 6 seconds. This may vary according to the calibers of the logs entering the machine and the hydration time the product needs.

It has a total of 80 nozzles that will create a mist capable of wetting the entire surface of the products before they automatically enter the peeling machine.



Arctecno Aplicaciones, S.L.

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

Phone: +34 972 280650

E-mail: info@arctecno.com

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).