









GENERAL DESCRIPTION:

The semi-automatic sausage peeler is designed for small and medium-sized producers who want to semi-automate their peeling line. The MSP 3008, with automatic traction, is designed to make a longitudinal cut along the length of the casing of the product to be peeled. The casing is easily and cleanly removed by the operator as the product moves continuously along the traction rail.

PRODUCTS TO PROCESS:

 Sausages with "EASY-PELLING" any length and diameters (Ø) between 15-35 mm.

ADVANTAGES:

- No cutting marks on the processed product due to the easy adjustment of the cutting unit support.
- Adaptable to any working area.
- Designed under strict hygienic criteria.
 Easy disassembly and pressure washing.
- Easy adaptation to different types of sausages.

OPCIONAL:

• Ergonomic work table.

















TECHNICAL DATA:

Outside dimensions:

585 x 325 x 590 mm.

• Weight: 50 Kg.

• Power: 0,25 kw.

• Voltage and frequency:

230/400 V. 50-60 Hz.

 Material: Stainless Steel AISI 304 and AISI 316 L





