

SAUSAGE CUTTER ASC 1809



GENERAL DESCRIPTION:

The ASC-1809 sausage slicer/separator is designed to separate fresh and cured sausages, due to its high productivity, it is intended for producers who have a high sausage processing output.

Designed with servo technology and fiber optic measurement, it cuts autonomously as the product moves continuously along the traction rail.

PRODUCTS TO PROCESS:

- Fresh/cured sausage of any length and diameters (Ø) between 4-45mm.
- Mini-Sausage / Cocktail Sausage / Snack sausages.

ADVANTAGES:

- High productivity: up to 1.5 meters per second.
- Double function, cutting and portioning.
- Ability to cut individually or in packs of different units.
- Constant results, programmable parameters.
- Touch screen, intuitive operation.
- Maximum cutting precision thanks to the automatic sausage/sausage line recognition system.
- Progressive start for fragile casings.
- Designed without corners and easy to clean.
- Optional, for companies integrated in Industry 4.0, the possibility to visualize in real time the machine production data thanks to the SCADA (Supervisory Control and Data Acquisition) communication module.





Sausage cutter ASC-1809

Discover
its capabilities:



TECHNICAL DATA:

- **Outside dimensions:**

660 x 680 x 1280 mm.

- **Weight:** 200 Kg.

- **Power:** 2 kw.

- **Voltage and frequency:**

230/400 V. 50-60 Hz.

- **Material:** Stainless Steel

AISI 304 and AISI 316 L

