



INOTEC EC02 DECLIPPER

DECLIPPER FOR THE AUTOMATIC REMOVAL OF
METAL CLIPS FROM SAUSAGE PRODUCTS



Sausage products, pet food

The Handtmann Inotec EC02 declipper is suitable for the automatic separation of and the simultaneous removal of metal clips from sausage products. Single or double clips are reliably removed from bar-shaped products at industrial performance level. The optional integration into automated feeding and packaging lines meets the high demands of the food trade in terms of product presentation, product safety and hygiene.

YOUR ADVANTAGES

- Maximum product safety through reliable declipping of single or double metal clips thanks to a precise, automatic separating process
- High economic efficiency thanks to industrial performance level and fast product changes
- Ideal for bar-shaped products in a wide range of calibres and lengths due to interchangeable declipping tools and easy adaptation to clip formats
- Seamless automation process possible through an optional integration in the overall process with feeding and packaging lines
- Compact hygienic design for optimal process hygiene with minimal space requirements

AUTOMATIC REMOVAL OF METAL CLIPS FROM SAUSAGE PRODUCTS

Reliable declipping through precise separation

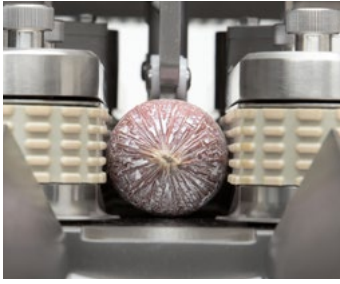
Product safety is one of the most critical challenges in food processing. The Handtmann Inotec EC02 declipper meets this requirement perfectly by reliably removing metal clips through a precise separation process. Single or double clips are reliably cut from bar-shaped products such as salami or boiled salami. Declipping is possible in three different calibre ranges with different product lengths from 130 mm, depending on the choice of top plates.

Perfect for high-performance industrial production

With a capacity of up to 50 declipping operations per minute, the Inotec EC02 continuously delivers top performance on an industrial scale. The transport speed can be flexibly adjusted in 7 steps and thus optimally adapted to the production flow. Fast product changes further increase efficiency, as the interchangeable declipping tools can be easily and quickly adapted to the respective clip format.

Optimum product presentation thanks to an automatic process

Automatic declipping with the Inotec EC02 reduces manual intervention and thus ensures a hygienic and gentle process. The bar-shaped products are automatically fed to the belt system of the declipper, where an intelligent laser light barrier helps the declipping tools to cut out the clip or double clip pneumatically. The optional use of a loading platform for placing and aligning the strings of sausages upstream of the declipper assures additional first-class product presentation. Hanging loops can also be removed automatically.



OPTIONS:

- Top plates Standard: 36 to 82 mm/portion length from 130 mm
- Top plates Special: 28 to 74 mm/portion length from 180 mm
- Top plates set Salami: 48 to 94 mm/portion length from 150 mm

ACCESSORIES:

- Loading table for the automatic feeding of products
- Loading table with pneumatic blade for cutting the hanging loops
- Declipping tool

PRODUCT EXAMPLES:

- Sausage products
- Meat substitute sausage products
- Pet food



TECHNICAL DATA:

Category	Product parameters
Declipping capacity	up to 50/minute
Declipping range	36 to 94 mm
Product length	from 130 mm
Voltage	2 kW
Compressed air	6 bar / 50 l/min
Feeding speed	flexibly adjustable in 7 steps
Machine length	2686 mm
Machine width	786 mm
Machine height	1919 mm