# DC 600

# Semi-automatic Double-Clipper



#### Time-saving all-rounder

- For all plastic, fibrous, collagen and natural casings
- Special separator design for gentle clipping of casings
- Easy operation
- Upgrade to optional features at any time

### Why clip with DC 600?

With the semi-automatic double clippers all products – single portions or chains, long sausages, half rings or rings – can be produced efficiently. They close fibrous, collagen or natural casings in diameters up to 50 mm, and plastic casings up to 90 mm.



## Advantages

- High performance by low purchase costs
- Compressed air operation with low air consumption
- Clear, simple operation
- Ergonomic handle, individually adaptable in length to the operator
- Low noise operation
- Can be upgraded when needed, modular design
- Clean sausage tail due to product-specific adjustment of the middle gate

- Easy to use, simple exchange of knife
- Pneumatic cut-off knife
- Height and inclination of product tray adjustable without tools



#### **Quality and hygiene**

- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water





#### Optional equipment

- Automatic looper (GSE)
- Manual looper



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- Automatic string dispenser with bobbin holder
- Shirring device
- 3 models: table-top version, on
- height-adjustable trolley or with base plate
- V-shaped trolley for optimum positioning under the table with
- simple height adjustment with filling horn key
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- Pressure reducer with filter



#### Consumables

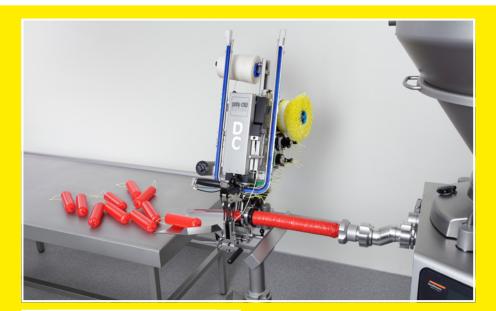
S-Clip: S 625, S 628, S 632, S 638

Loops: GS 22



### Function and operation

The clipper can be placed as required in front of or coupled mechanically with the filler; electrical coupling is possible in addition. When the operator closes the separator, the filled casing is centred at the closure site, separated without emulsion and securely double-clipped. The casing can be cut between the two clips at the same time. For hanging-up the sausages, loops can be inserted and clipped automatically.





#### **Technical data**

Width	1,000 – 1,100 mm
Depth	830 mm
Height	1,750-1,985 mm
Weight	98 kg
Compressed air	4-6 bar / 0,4-0,6 MPa
Air consumption 4 bar	7 NL/cycle
Air consumption 6 bar	8 NL/cycle

Dimensions, weight and consumption values vary depending on the equipment and/or machine configuration.

Excellence in Clipping