



## Description

A key feature of the **CLXP 260** is its flexibility: a multitude of products can be packed, simply by replacing the filling tube, quickly and easily. In fact, the CLXP 260 can be equipped to operate simply with **casing**, with **casing and net**, or, thanks to a dedicated dispenser, **with edible film and net**.

Moreover the CLXP 260 can be supplied with particular device that applies the casing and an elastic net at the same time in order to keep the product as formed as possible during the following cycle or to facilitate the product's hanging by a loop (even for heavy products).

These machines can stuff products to be cooked with **Cooking or Strip-off System** or to be seasoned with most casings available.

## Accessories

- ⊗ Loop insert device;
- ⊗ Guillotine;
- ⊗ Dispenser for edible film;
- ⊗ Sensor for producing bars of the same length.

## Features

### 01. Strong

Our automatic clipping machine is made entirely of AISI 304 stainless steel, is robust, reliable and designed to provide maximum safety in all stages of bagging and clipping.

### 02. Fast and productive

The technology applied to this machine makes it possible to produce sausages very quickly and easily. Depending on the length of the product, up to 11 pieces per minute can be produced.

### 03. Versatile

Maximum versatility with filling gauges from 65 to 260 mm and maximum efficiency in the production of roasts with edible film to produce products in sliced or anatomically shaped bars.

## Advantages

Versatile

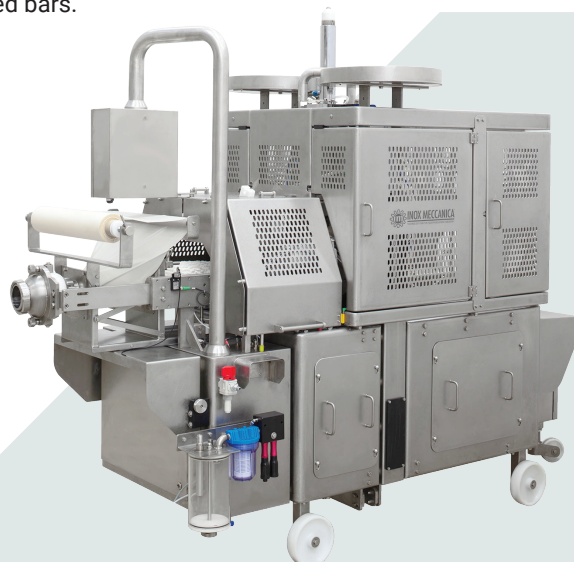
Efficient

Easy to clean

Easy replacement of components

Integrated connectivity system

*Our machines comply with the European machinery directive on safety, noise and hygiene.*



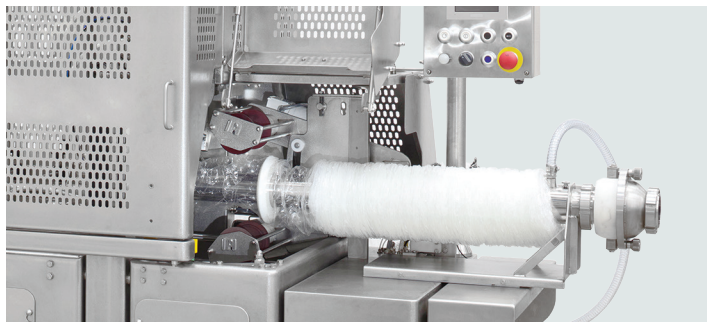
# CLXP 260

AUTOMATIC CLIPPING MACHINE FOR SAUSAGES AND RECONSTITUTED SAUSAGES



## Filling tube with DV 3 system

It is a revolutionary patented system for stuffing whole anatomical parts. It performs a perfect cut of the portion at the end of the tube, guaranteeing a clear separation of the portion and a production speed that is considerably higher than systems on the market. This tube is complete with suction system for vacuum filling and is available in sizes Ø60 and Ø90.



## Filling tube with dispenser

For the use of calibrated or, alternatively, elastic net and nutrafilm/ collagen in the production of roasts. This system combined with net pulling (only needed if elastic netting is used) guarantees uniformity of size even on very long products. The dispensers will be manufactured according to the nutrafilm band that the customer intends to use (commercial collagen sizes vary from band 300 up to band 620 mm).



## CLXP 260 and filling machine

This model is designed to automatically, and with considerable production capacity, package sausages of various sizes in synthetic tubular or Nutrafilm and calibrated/elastic net. In order to function, the machine must be connected to a vacuum filler, which performs the portion to be packed. If the filler is not equipped with a portioning machine, the CLXP 260 packaging machine is able to size the portion by checking the length of the product.

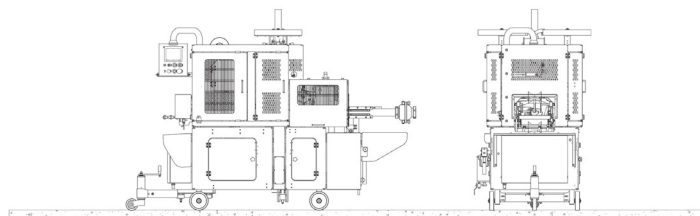


## Technical data

Lenght	Height	Width
<b>3070mm</b>	<b>2120mm</b>	<b>1239mm</b>
Weight	Electrical power	Air consumption
<b>900kg</b>	<b>1Kw – 400V–50Hz</b>	<b>800 NI/min a 6 bar</b>

\*Dimensioni, peso e consumi possono variare in base alla versione e all'allestimento scelto.

## Layout



## Main applications



**MORTADELLA**



**POULTRY**



**SALAMI**



**COOKED HAM**



**ROASTS**

