

SAUSAGE CUTTER ASC 1809



ADVANTAGES:

- High productivity: up to 1.5 meters per second.
- Sensor always clean, without compressed air.
- 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.
- Maintenance-free, consumables only.
- 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.

GENERAL DESCRIPTION:

The ASC-1809 sausage slicer/seperator 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:

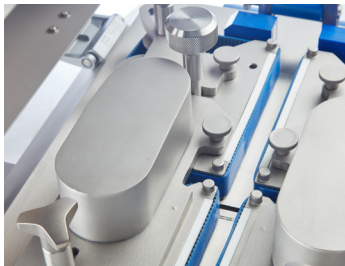
- Fresh, cured or cooked sausage of any length and diameters (Ø) between 6-40mm.
- Mini-Sausage / Cocktail Sausage / Snack sausages.





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

