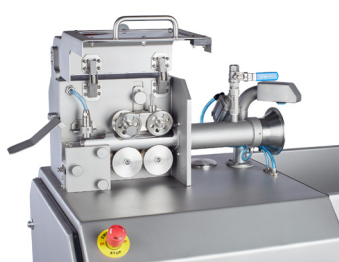


# SAUSAGE PEELER ASP 200



## GENERAL DESCRIPTION:

Designed for peeling sausages. Full automatic, ASP 200 is designed to make a longitudinal cut along the length of the casing of the product to be peeled and due to a vacuum system the casing is automatically extracted and redirected to a waste tank located inside the machine.

## PRODUCTS TO PROCESS:

- Sausages of any length and with diameters between 15-36 mm.

## ADVANTAGES:

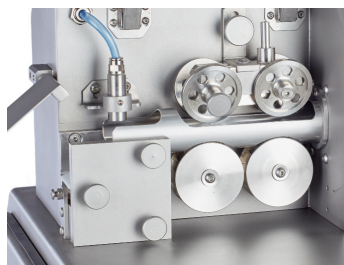
- Productivity: up to 210 meters per minute.
- High reliability and repeatability of production and cutting quality.
- Designed under strict hygienic criteria and easy to clean. Without corners.
- No cutting marks on the processed product.
- Panel speed control for different products.
- Generator system equipped with high efficiency vacuum.
- Designed to make adjustments, operation and blade change as easy as possible.
- Control and regulation of steam supply.
- Control, regulation and filtering of pneumatic pressure required for each product.
- Includes an anti-burn air protection system in the steam actuation area.
- With an automatic air and steam disconnecter, which stops the flows when the machine is not run, reducing energy consume in any state or configuration of the machine.





## Sausage Peeler ASP-200

Discover  
its capabilities:



### TECHNICAL DATA:

- **Outside dimensions:**  
1500 x 615 x 1335 mm.
- **Weight:** 270 Kg.
- **Power:** 5 kw.
- **Voltage and frequency:**  
230/400 V. 50-60 Hz.
- **Material:** Stainless Steel  
AISI 304 and AISI 316 L

