

SAUSAGE PEELER ASP 3000



GENERAL DESCRIPTION:

Intended for producers who process a high production of sausage peeling. The ASP-3000 high capacity peeler is designed to perform a longitudinal cut along the length of the casing of the product to be peeled and thanks to the suction system the casing is automatically extracted and conveyed to a collection tank attached to the machine.

PRODUCTS TO PROCESS:

- Sausages of any length and with diameters between 15-38 mm.

ADVANTAGES:

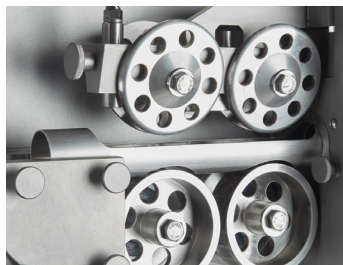
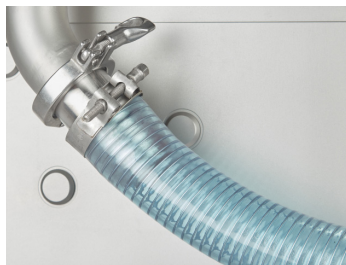
- High productivity: up to 400 meters per minute.
- Configurable with different peeling kits according to customer's needs.
- Designed under strict hygienic criteria and easy to clean. Easy to clean.
- No cutting marks on the processed product thanks to the adjustment of the cutting unit support.
- High reliability and repeatability of production and cutting quality.
- Equipped with one of the most powerful suction systems on the market.
- Designed to make adjustments and handling as simple as possible.
- Provision for an automatic air and steam isolator, which stops flows when the machine is not in operation, thus reducing energy consumption in any state or configuration.
- Air curtain anti-scald protection system in the steam operating zone.





Sausage Peeler ASP-3000

Discover
its capabilities:



TECHNICAL DATA:

- **Outside dimensions:**
2365 x 805 x 1320 mm.
- **Weight:** 300 Kg.
- **Power:** 5 kw.
- **Voltage and frequency:**
230/400 V. 50-60 Hz.
- **Material:** Stainless Steel
AISI 304 and AISI 316 L

