



The professional clipper

- Wide range of applications for calibres up to 90 mm
- For all plastic, fibrous, collagen and natural casings
- Upgrade to optional features at any time

Why clip with PDC 600?

The semi-automatic double-clipper is suitable for all sizes of operations – for small or industrial-scale production runs. The PDC 600 closes fibrous, collagen or natural casing in diameters up to 60 mm, plastic casing up to 90 mm. Using the PDC means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.



Advantages

- Electropneumatically controlled
- The separator can be adapted to the product's calibre range – short lever strokes of the handle, time saving, higher cycle times
- Ergonomic handle, individually adaptable in length to the operator
- Additional safety by two-handed triggering of first clip
- Low air consumption
- Low noise operation
- Integrated sausage chain control
- Emulsion supply button for quick start and product change
- Low depth – space-saving
- Clear, simple operation
- Can be upgraded when needed, modular design
- High performance by low purchase costs
- Second supply option for the clip stick at a low height for smaller operators
- Clean sausage tail due to product-specific adjustment of the middle gate
- Easy to use, simple exchange of knife



- Height and inclination of product tray adjustable without tools
- Clip pressure is easily visible on the pressure gauge and can be adjusted to the product
- Adjustable clip closure height

- The speed of the punch can be adjusted to the product via flow control
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key

✓ Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water

- Hygiene switch IP69K

+ Optional equipment

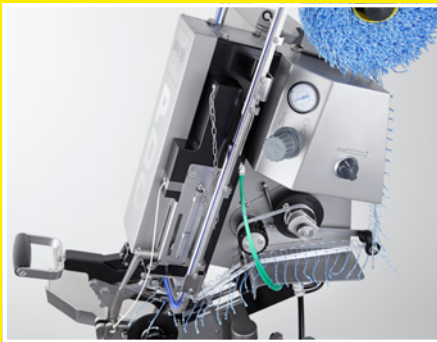
- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- 2 models: table-top version or on height-adjustable trolley
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- ES 4000 – labelling system
- S-clip on reels

✓ Consumables

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

⏻ 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 knife automatically cuts off the desired portions according to the sausage chain length adjustment. For hanging-up the sausages, loops can be inserted and clipped automatically.



Loops can be clipped simply and securely with the automatic looper (GSE).



Separator adjustable individually to product calibre – for higher cycle times

Technical data

Width	1,000 – 1,100 mm
Depth	780 mm
Height	1,795 – 2,005 mm
Weight	118 kg
Three-phase current connection	180 – 550 VAC, 50/60 Hz
Power input	0.1 kW
Fuse connection	2.5 A
Compressed air	4 – 6 bar / 0,4 – 0,6 MPa
Air consumption 4 bar	6.5 NL/cycle
Air consumption 6 bar	8.5 NL/cycle

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



The professional clipper

- Wide range of applications for calibres up to 115 mm
- For all plastic, fibrous, collagen and natural casings
- Upgrade to optional features at any time

Why clip with PDC 700?

The semi-automatic double-clipper is suitable for all sizes of operations – for small or industrial-scale production runs. The PDC 700 closes all casings in diameters up to 115 mm. Using the PDC means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.



Advantages

- Electropneumatically controlled
- The separator can be adapted to the product's calibre range – short lever strokes of the handle, time saving, higher cycle times
- Ergonomic handle, individually adaptable in length to the operator
- Additional safety by two-handed triggering of first clip
- Low air consumption
- Low noise operation
- Integrated sausage chain control
- Emulsion supply button for quick start and product change
- Low depth – space-saving
- Clear, simple operation
- Can be upgraded when needed, modular design
- High performance by low purchase costs
- Second supply option for the clip stick at a low height for smaller operators
- Clean sausage tail due to product-specific adjustment of the middle gate
- Easy to use, simple exchange of knife



- Height and inclination of product tray adjustable without tools
- Clip pressure is easily visible on the pressure gauge and can be adjusted to the product
- Adjustable clip closure height

- The speed of the punch can be adjusted to the product via flow control
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key

✓ Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water

- Hygiene switch IP69K

+ Optional equipment

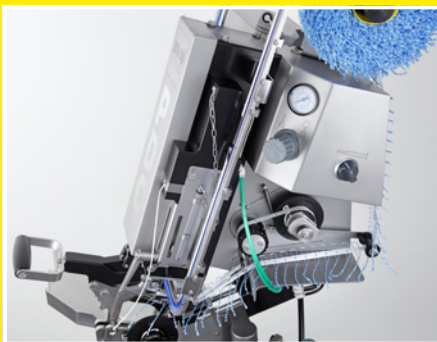
- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- 2 models: table-top version or on height-adjustable trolley
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- ES 4000 – labelling system
- S-clip on reels

✓ Consumables

S-Clip: S 735, S 740, S 744

⏻ 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 knife automatically cuts off the desired portions according to the sausage chain length adjustment. For hanging-up the sausages, loops can be inserted and clipped automatically.



Loops can be clipped simply and securely with the automatic looper (GSE).



Separator adjustable individually to product calibre – for higher cycle times

Technical data

Width	1,000 – 1,100 mm
Depth	780 mm
Height	1,795 – 2,005 mm
Weight	118 kg
Three-phase current connection	180 – 550 VAC, 50/60 Hz
Power input	0.1 kW
Fuse connection	2.5 A
Compressed air	4 – 6 bar / 0,4 – 0,6 MPa
Air consumption 4 bar	10 NL/cycle
Air consumption 6 bar	11.5 NL/cycle

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



The professional clipper

- Wide range of applications for calibres up to 115 mm
- For all plastic, fibrous, collagen and natural casings
- Upgrade to optional features at any time

Why clip with PDC 800?

The semi-automatic double-clipper is suitable for all sizes of operations – for small or industrial-scale production runs. The PDC 800 closes all casings in diameters up to 115 mm. Using the PDC means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.



Advantages

- Electropneumatically controlled
- The separator can be adapted to the product's calibre range – short lever strokes of the handle, time saving, higher cycle times
- Ergonomic handle, individually adaptable in length to the operator
- Additional safety by two-handed triggering of first clip
- Low air consumption
- Low noise operation
- Integrated sausage chain control
- Emulsion supply button for quick start and product change
- Low depth – space-saving
- Clear, simple operation
- Can be upgraded when needed, modular design
- High performance by low purchase costs
- Second supply option for the clip stick at a low height for smaller operators
- Clean sausage tail due to product-specific adjustment of the middle gate
- Easy to use, simple exchange of knife
- Height and inclination of product tray adjustable without tools
- Clip pressure is easily visible on the pressure gauge and can be adjusted to the product
- Adjustable clip closure height



- The speed of the punch can be adjusted to the product via flow control
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key

✓ Quality and hygiene

- Made completely of stainless steel and robust industrial plastics
- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water

- Hygiene switch IP69K

+ Optional equipment

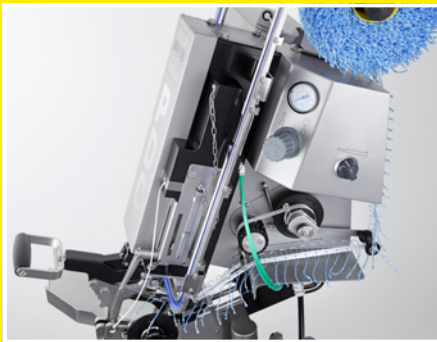
- Automatic looper (GSE)
- Manual looper
- Automatic string dispenser with bobbin holder
- 2 models: table-top version or on height-adjustable trolley
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- ES 4000 – labelling system

✓ Consumables

S-Clip: S 840, S 844, S 848, S 854

⏻ 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 knife automatically cuts off the desired portions according to the sausage chain length adjustment. For hanging-up the sausages, loops can be inserted and clipped automatically.



Loops can be clipped simply and securely with the automatic looper (GSE).



Separator adjustable individually to product calibre – for higher cycle times

Technical data

Width	1,000 – 1,100 mm
Depth	780 mm
Height	1,795 – 2,005 mm
Weight	118 kg
Three-phase current connection	180 – 550 VAC, 50/60 Hz
Power input	0.1 kW
Fuse connection	2.5 A
Compressed air	4 – 6 bar / 0,4 – 0,6 MPa
Air consumption 4 bar	10 NL/cycle
Air consumption 6 bar	11.5 NL/cycle

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