



Time-saving all-rounder

- For all plastic, fibrous, collagen and natural casings
- Special separator design for gently clipping of casings
- Easy operation
- Upgrade to optional features at any time

Why clip with DC 600?

With the semi-automatic double clippers all products – single portions or chains, long sausages, half rings or rings – can be produced efficiently. They close fibrous, collagen or natural casings in diameters up to 50 mm, and plastic casings up to 90 mm.



Advantages

- High performance by low purchase costs
- Compressed air operation with low air consumption
- Clear, simple operation
- Ergonomic handle, individually adaptable in length to the operator
- Low noise operation
- Can be upgraded when needed, modular design
- Clean sausage tail due to product-specific adjustment of the middle gate

- Easy to use, simple exchange of knife
- Pneumatic cut-off knife
- Height and inclination of product tray adjustable without tools



Quality and hygiene

- Easy to clean due to smooth surfaces
- Inclined surfaces to improve drainage of water

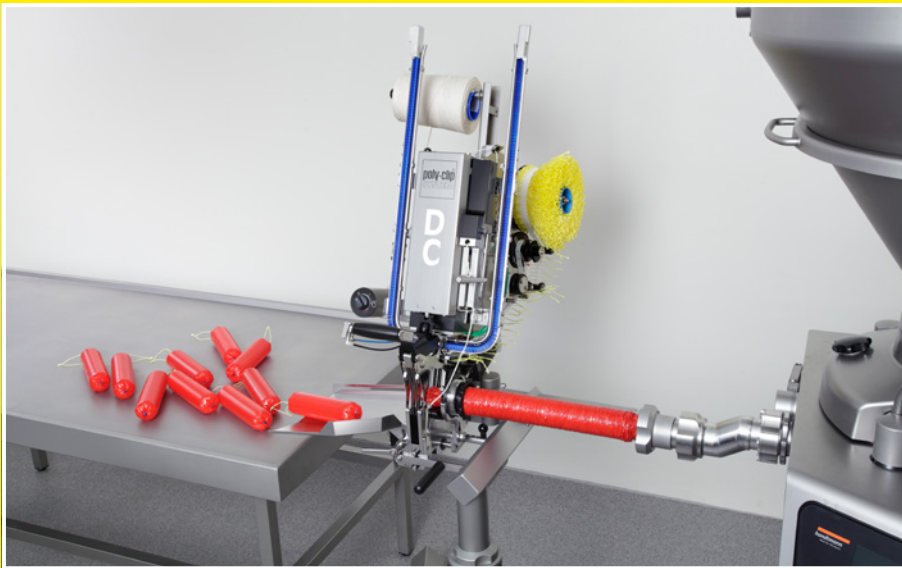


Optional equipment

- Automatic looper (GSE)
- Manual looper

Semi-automatic Double-Clipper

- Automatic string dispenser with bobbin holder
- Shirring device
- 3 models: table-top version, on height-adjustable trolley or with base plate
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key
- Pneumatically movable casing brake holder
- Portioning device for sausage tray
- Pressure reducer with filter



✓ Consumables

S-Clip: S 625, S 628, S 632, S 638
Loops: GS 22

⏻ 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 casing can be cut between the two clips at the same time. For hanging-up the sausages, loops can be inserted and clipped automatically.

Technical data

Width	1,000 – 1,100 mm
Depth	830 mm
Height	1,750 – 1,985 mm
Weight	98 kg
Compressed air	4–6 bar / 0,4–0,6 MPa
Air consumption 4 bar	6.5 ml
Air consumption 6 bar	8.5 ml

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