

# K4-120

## K4-120

High-production automatic clipper, connected to the filler, for closing sausages in artificial casings with two aluminium clips.

It is provided with a special system that enables to close a great variety of sausages and casings, ranging approximately from 70 to 130 mm of diameter, depending on the product type.

Computer-controlled; it adapts to a wide range of products by just changing different selected sequences.

### Features:

Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.

Electropneumatic operation with PLC.

Minimum maintenance.

Following our standards, its devices and elements are protected by our own patents. In order to improve the machine, we reserve the right of modifications without prior notice.

### Technical data:

Net weight: 352 lbs  
Operating pressure: 6 bar  
Air consumption: 17,5 liters/cycle  
Electric consumption: 150 W  
Electric connection: 110V / 220V, 60 Hz.

### Model

H-3200  
C25

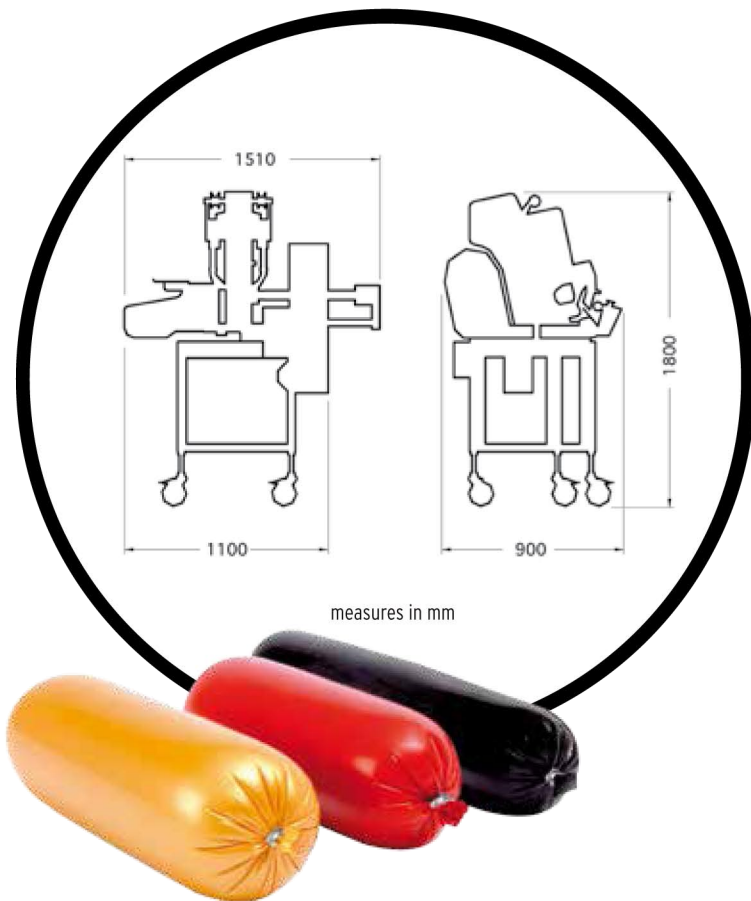
### Range of clips

H-3214, H-3216, H-3218

### Accessories:



Loops



MANUFACTURED BY:



LORENZO BARROSO



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