



### 25 % productivity increase

- Automatic Clipping/Hanging Machine for looped products (sausage, cheese)
- Efficiency increase thanks to a marked manpower reduction and higher throughput on the filling line
- Calibre range 38 – 100 mm
- Up to 85 loops per minute

### Why work with FCHL?

The FCHL ensures continuous production and therefore an increased output rate. The automatic double-clipper with integrated hanging line efficiently combines four processes in a way which saves on manpower: clipping with simultaneous looping, hanging the loop and positioning (suspension) on the smoke stick.

### Advantages

- Optimum smoke stick loading for maximum utilisation of smoking and cooking plant capacity
- Output increase by up to 25 % and at the same time cost savings of up to 37 % on manpower as a result of the automatic, continuous loading of smoke sticks
- High production reliability
- Optionally with clip head FCA 160 or FCA 120
- Twin turret with swivel horns and 90° pivot point
- Automatic looper GSA 20
- Sensors for loops and casing end
- Product setting
- Consumption-oriented central lubrication for maximum reliability and service life
- PC control; product parameters are retrievable from recipe management



- Simple machine operation with SAFETY TOUCH – shockproof, 10" large and easy to clean
- Smooth production start-up after coupling to the filler

## Automatic Clipping/Hanging Machine

- Metal or plastic smoke sticks suitable for automation at up to 34 mm are used
- Stick length from 800 to 1,250 mm
- Maximum single weight per loop 3.5 kg, minimum weight 0.2 kg (depending on the process)
- Length of single chubs up to 650 mm, length of chains up to 850 mm including loop
- Manual stick feed up to 25 empty sticks, front loading
- Number of loops per stick (logs or chains), between 6 and 24 pieces, depending from stick length and calibre
- Number and position of loops per stick retrievable from recipe management
- Discharge buffer for 6 – 12 loaded sticks, depending on the calibre
- Highly dynamic, energy-efficient servo drive, infinitely adjustable speed



### Quality and hygiene

- Construction and design compliant to EC Machinery Directive 2006/42/EG
- Hygienic design in stainless steel for fast and thorough cleaning, large maintenance access flaps, inclined surfaces
- Robust and compact design for constant load



### Maintenance

- Maintenance- and service-friendly with few wear parts
- Clip head is stationary, special position for maintenance work



### Optional equipment

- Aluminium spindle
- Discharge buffer for automatic removal with ASL-R
- GSA comfort slide-out
- Smoke stick magazine, manual

stick feed, rear-loading, up to 60 sticks

- Loop setting for precise positioning at high speed
- Automatic product setting, parameters retrievable from recipe management
- Sanitary catch bin
- CIP system for machine spindle and conveyor
- Interior LED lighting
- Remote maintenance module
- Intelligent Filler Clipper (IFC) Interface upon request



### Consumables

R-ID-Clip (FCA 120): S, M  
R-ID-Clip (FCA 160): M, L  
Loops: GS 20 X  
Stick profiles: 



### Function and operation

While the portion is closed with clips and the loop is set, a special finger takes the product loop directly from the separating area of the clipping machine and positions the product automatically on the smoke stick. When the stick is full, it is moved to the discharge buffer, while another empty stick is positioned for further loading. Meanwhile, the production is running continuously.

### Technical data

Width	3,115 mm
Depth	1,137 mm
Depth with discharge buffer	1,762 mm
Height	1,480 – 1,680 mm
Weight	1,950 kg
Three-phase current connection	200 – 240 VAC, 380 – 460 VAC, 50/60 Hz
Power input	12.5 kW
Fuse connection	32 A
Compressed air	5 – 7 bar / 0,5 – 0,7 MPa
Air consumption	0.8 NL/cycle
Spreading (FCA 120)	18, 26, 30 mm
Spreading (FCA 160)	26, 30, 36 mm

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