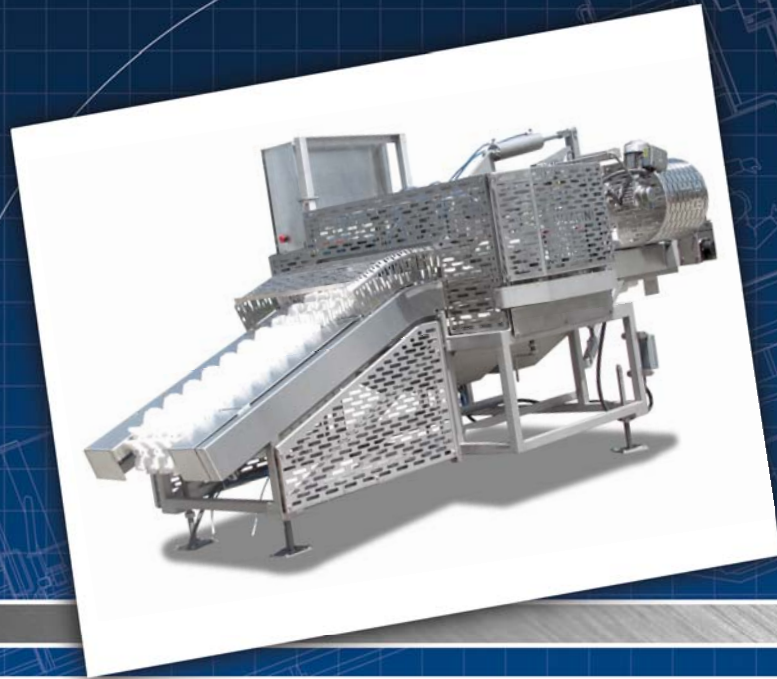


DECLIPPER



COZZINI
APPLICATION SPECIFIC EQUIPMENT

DECLIPPER

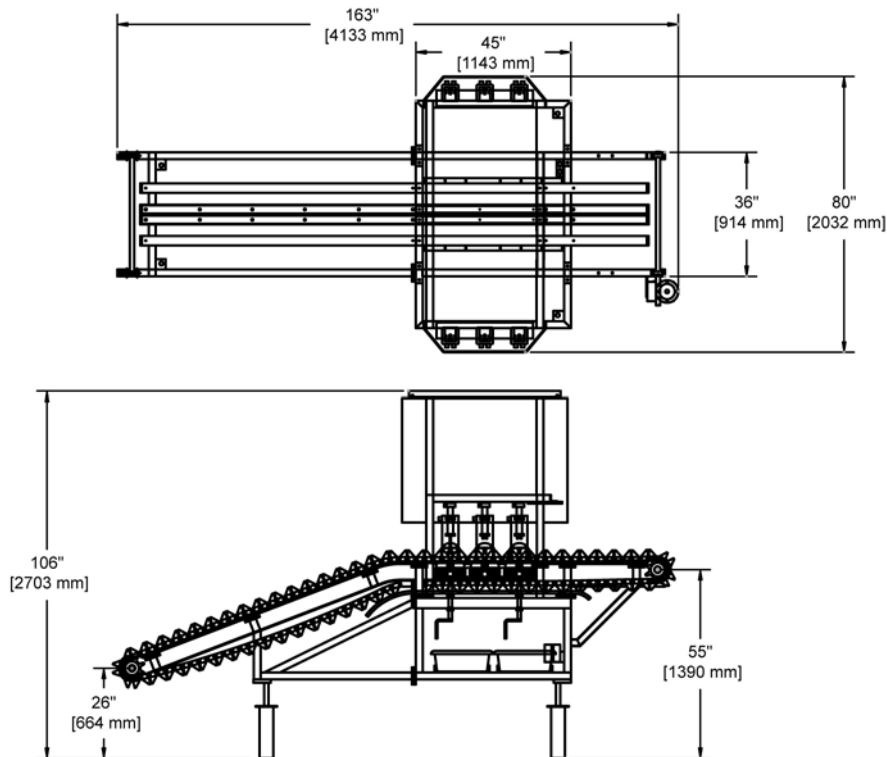
- Automated declipping eliminates human contact with RTE product.
- PLC controls index each chub into declipping head(s).
- Each head set declips both sides simultaneously, up to 30 pieces per minute.
- Accepts chub length variations of up to 2" (51 mm) per setting.
- Change settings quickly to handle chubs up to 6" diameter (153 mm).
- Quick disassembly for easy cleaning and inspection.
- Optional automatic sectioning knife.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.

DECLIPPER

Automate the process of removing wire clips on the ends of chubs with the Cozzini declipper. Safeguard your ready-to-eat products from the risk of contamination by eliminating inefficient manual declipping with this productivity-boosting machine.

Feeding directly from a Cozzini Link Separator or manually, the infeed conveyor indexes the product to the declipping head stations and then stops. The declipping heads simultaneously approach the product from both sides and the knives close around the clips. The declipper can handle up to 30 chubs a minute, per set of declipping heads. Up to 3 sets of declipping heads available to maximize output. After cutting the clips, the knives retract, removing and discarding the clips in the process. Since the product is centered on the declipper belt, an optional sectioning knife mounted at the discharge of the declipping stations can accurately cut the product in half.

From the declipper, chubs can be indexed directly to a slicing or packaging line without human contact. With all these timesaving features, the Cozzini declipper can be a welcome addition to your processing line.



DECLIPPER		
<i>Voltage</i>	<i>hp</i>	<i>kW</i>
380 or 460 V	1	.75

Infeed conveyor motor varies by product type

4/08 E