

LINK SEPARATOR



COZZINI
APPLICATION SPECIFIC EQUIPMENT

LINK SEPARATOR

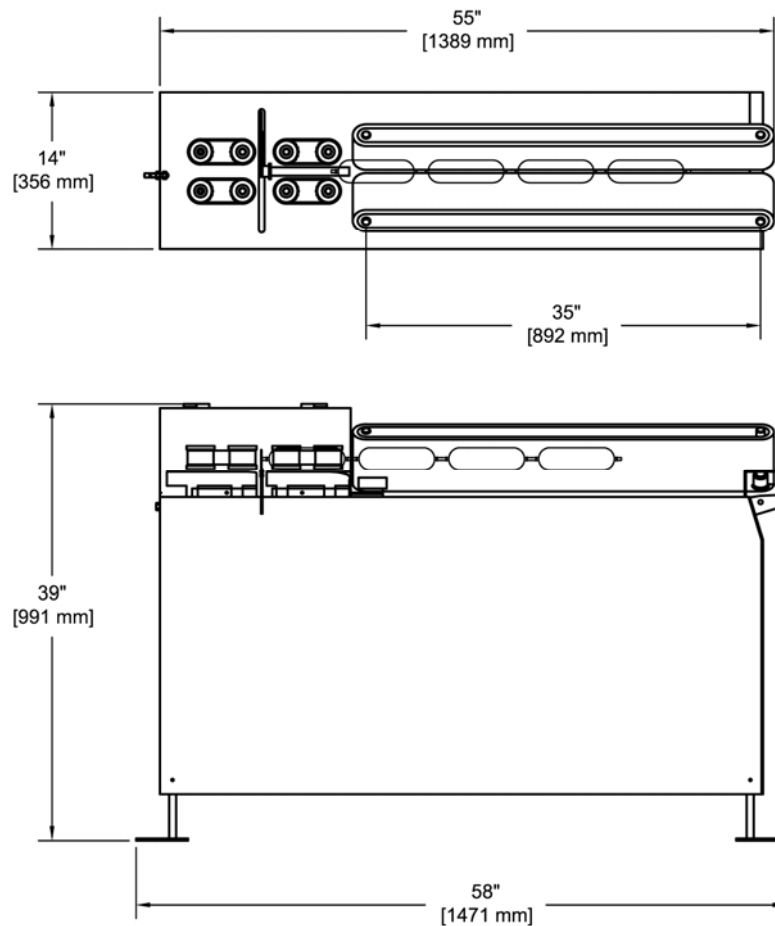
- Automated cutting eliminates human contact with RTE product.
- Works on all types of sausage casings and sizes up to 3" (76 mm).
- Link Separator can feed directly to a Cozzini Declipper.
- PLC controls can monitor piece counts.
- Cuts 120 pieces per minute of 6-8" (152-203 mm) long chubs.
- Quick disassembly for easy cleaning and inspection.
- Stainless steel construction with fine sanitary finish.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.

LINK SEPARATOR

Automate the process of separating individual links from long strings of linked product with the Cozzini Link Separator. Safeguard your ready-to-eat products from the risk of contamination by eliminating human contact with this productivity-boosting machine.

An infeed conveyor delivers strings of links into the machine. The link separator uses a sensor to detect the shape of each link and cuts exactly between the clips, regardless of length or casing type.

With an output rate of 120 links per minute, piece count controls and easy cleaning, the Cozzini link separator can be a welcome addition to your processing line.



LINK SEPARATOR			
<i>Voltage</i>	<i>HP</i>	<i>kW</i>	<i>Service Amps</i>
460 V	.33/.33 .66 TOTAL	.25/.25 .50 TOTAL	5 A

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