

H3



LORENZO BARROSO

H3

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High-speed machine for closing sausages in natural or artificial casings, nettings and bags, full or empty, with an aluminium clip.

Just by pressing the start lever, and without releasing the sausage from the hands, the H3 automatically gathers the casing together, closes it with an aluminium clip and trims off the excess material.

Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Fully pneumatic operation.
- Minimum maintenance.
- Our firm provides lubricant ALB-591 in spray and in can, which meets all EU and USA demanded requirements for its use in the Food Industry.

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: 28 Kg
Operating pressure: 6 bar
Air consumption: 7 liters/cycle

Model	Range of clips
H-18	H-16, H-18, H-21
H-540	H-535, H-540, H-545

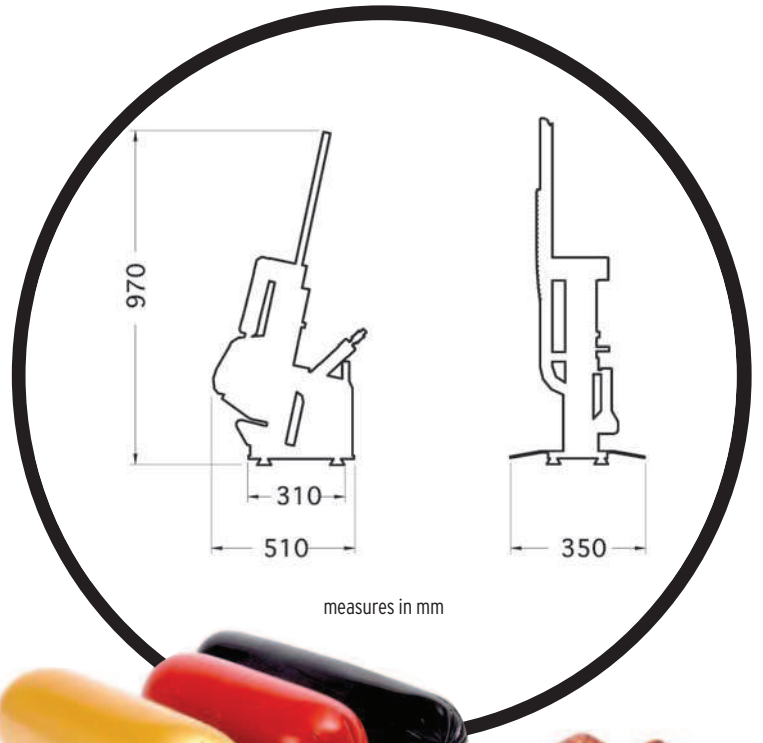
Accessories:



Automatic knife



Loops



measures in mm



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