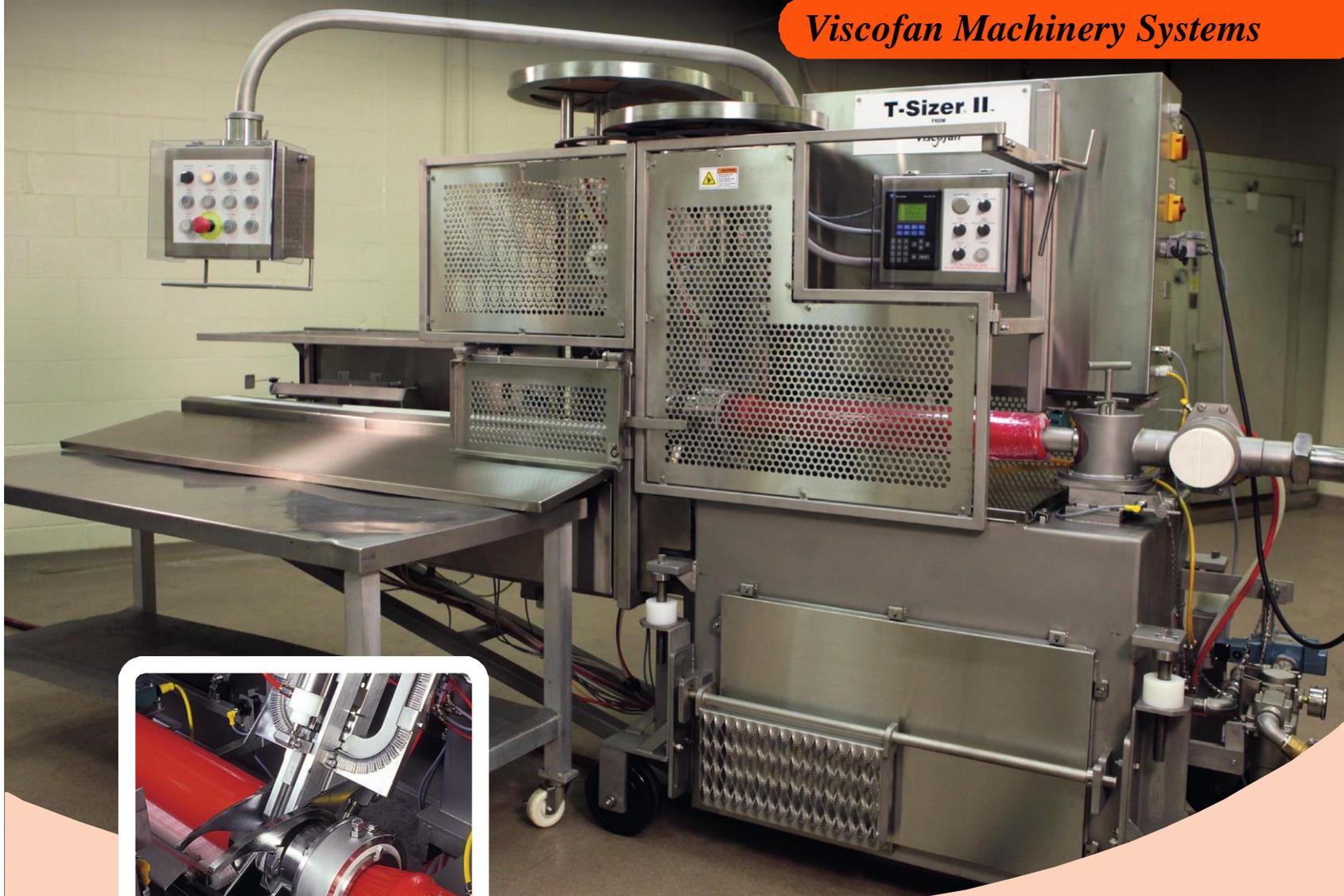


Viscofan Machinery Systems



T-Sizer® II High-Volume Stuffing Equipment

V-TS2

- ✔ Tight fill sizing and up to 16" slack fill for D-shape and molds available on one machine
- ✔ Same great T-Sizer® uniformity for slice pack products
- ✔ Use long-length T-Shirr MAX Fibrous and Plastic casings – for increased productivity
- ✔ New and improved clipper for faster and easier maintenance
- ✔ String loop hanging option available for hanging operations
- ✔ High speed production of CoffiNet™ collagen wrapped products

Viscofan

Brazil - Canada - China - Costa Rica - Czech Republic - Germany - Mexico - Russia - Serbia - Spain - Thailand - United Kingdom - USA

High-Volume Production Made Easy with T-Sizer® II

Viscofan's T-Sizer® II offers all of the versatility and dependability of the first T-Sizer®, but with some important new features. While the T-Sizer® II is smaller in scale, it has the capabilities to increase your production output and it includes a Viscofan built clipper for increased production and easy maintenance.

PRODUCT:

High-Volume Stuffing Equipment

BASE MATERIAL:

T-Shirr MAX Fibrous casings, Plastic casings and CoffiNet™

APPLICATIONS:

Deli Meats
Hams
Roast Beef
Poultry
Netted Collagen Products

MACHINE DIMENSIONS:

Length 132 5/16"
Width 39 7/16"
Height 80 5/64" min.
85 53/64" max.
Weight 2,400 Lbs.

STUFFED PRODUCT LENGTH:

8" min. – 72" max.

CASING SIZES:

Fibrous 1 through 14
Plastic

OPTIONS:

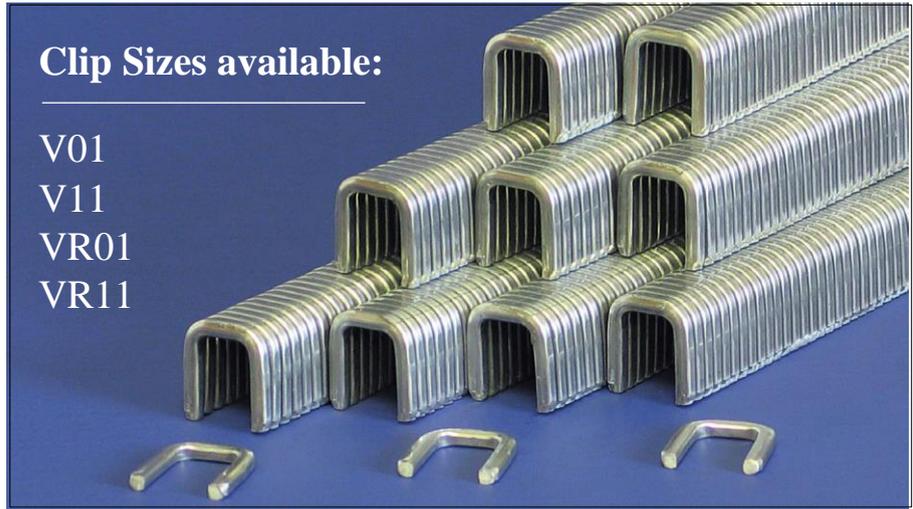
- 15/16" Setup
- 1 1/4" Setup
- 2" Setup
- 2 3/4" Setup
- 3" Setup
- 1 3/8" Cut-off Horn
- 2 1/4" Cut-off Horn
- Looper
- Product Valve
- Vacuum Horn
- Water Spray for Plastics
- CoffiNet™ Applicator

Please ask your country's distributor for the corresponding data sheet for detailed information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.

Now available for your Viscofan equipment: **V-Clip**

Clip Sizes available:

V01
V11
VR01
VR11



Along with improving the great versatility and dependability our original T-Sizer® offers, the T-Sizer® II provides producers with new technological advantages that will help enhance productivity while lowering production costs.

Some of the advantages include a new clipping system, built by Viscofan, that provides faster and easier maintenance. Our system uses 2,500 clip reels for fewer changeovers, which mean higher productivity. In addition, the new system is designed for minimal part movement to help reduce costly part repair.



Extremely flexible, the T-Sizer® II is used to stuff a wide range of products such as deli meats, hams, roast beef, poultry products, and elastic netted collagen wrapped products. Also, the T-Sizer® II exhibits great diameter and length control for precision slicing operations. In addition to fewer changeovers and increased output via our new clipper system, processors can use Viscofan's long-length T-Shirr MAX Fibrous casings, Plastic casings and CoffiNet with the T-Sizer® II.

To make quick machine adjustments easier, the control panel's movable. Ease-of-use is the key – our T-Sizer® II is even quicker to set-up and start than legacy models. With the T-Sizer® II, you just plug in and go. To support the new, improved T-Sizer® II and keep you producing, Viscofan offers excellent field technical service for any casing or machine related issue.

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Viscofan