



MPE1200 – AUTOMATIC PEELER

The MPE1200 automatic peeler is designed to peel the casing from dry sausage products prior to being sliced.

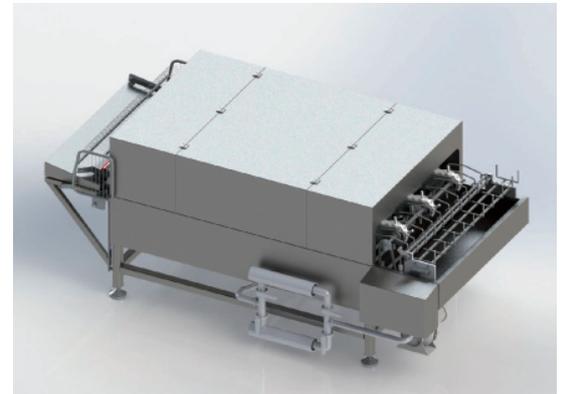
The peeler is comprised of 2 components: one component is a moisturizing section and the second component is a casing peeling section.

The peeler has a production capacity of 700 to 800 pieces/hour with a range of standard length of 1200mm (47.25”).

MOISTURIZING COMPONENT

The dry sausage moisturizing component for high performance is comprised of a completely automatic management system. It allows for the reuse of the water by continuously filtering through a double filter, a filling system and an automatic emptying system with electronic valves, water level and temperature management.

It is possible to program the moisturizing time, adjusting it to the product. And it is synchronized to the peeler. The measurements of these machines are annex.



PEELING COMPONENT

The peeling component is composed of several areas. An exclusive area where the casing is inflated, an area where the ends, the staple and the loop are removed and an area where the casing is peeled away.

The peeler has a production capacity of 700 to 800 pieces/hour with a range of diameters from 30 to 130mm and a maximum standard length of 1200mm (47.25”). The machine is built with resistant materials for the food industry environment, making thorough cleaning easy. Its height is adjustable to the input level of the sausages within the production line.



TECHNICAL FEATURES

Tension	400v	Air pressure	6 bar - 650 NI/min
Power	7,5kw	Dimensions	3195x3935x1322
Frequency	50Hz	Material	Stainless steel

Viscofan enhances key features of shirred fibrous casings for pepperoni production to improve product quality and increase productivity

STUFFING



Larger inner bore. Our advanced shirring technology allows us to optimize the inner bore for the largest possible stuffing horns, increasing your output, minimizing smear and cupping, and ensuring the quality of the product.

More feet per stand for longer runs. Our longer stick lengths result in fewer strand changes providing longer run times between strand changes. As a result, overall production efficiency increases while the product diameter remains constant and casing waste is reduced by the use of less strands.

THERMAL PROCESSING



Robust casing. For applications requiring a thermal process, our fibrous casings maintain compression on the product while resisting splitting that can occur with certain formulations.

Adhesion to the product. We avoid the possibility of grease by regulating the adhesion of the casing to the product. Both compression and adhesion provide the best control of the product during the cooking process..

DRYING



Consistent diameters. Our fibrous casings provide consistent top to bottom diameters minimizing taper.

Shorter drying times. By avoiding smearing at stuffing and maintaining compression and adhesion to the product the drying time can be reduced. All this will improve your manufacturing efficiency and productivity, helping you to reduce cost, and enhance product quality

PEELING



Tailor made solutions for the best adhesion and optimal peeling. Whether peeling manually or using an automatic peeler, our casings provide a perfect balance in resistance and adhesion such that the process is carried out quickly and easily.

The perfect adhesion for easy peeling. We can develop specific fibrous casings to fit your process needs. By adjusting the casings adhesion, we can provide easy peelability and a beneficial advantage for your production process. No matter the formulation or process, you can achieve a controlled balance between adhesion and easy peeling.

SLICING



Consistent finished diameters. The consistency of the piece diameter optimizes the number of usable slices for packaging and package weights.

Optimal visual presentation of the product. Our fibrous casings provide an excellent peeled product for slicing, allowing for consistently perfect slices without grease and a good final appearance.