

FCA 160/120

Automatic Double-Clipper



innovative · reliable · leading



FCA 160/120

FCA 160

For the 38 – 160 mm calibre range at up to 160 cycles per minute in continuous mode

FCA 120

For the 24 – 120 mm calibre range at more than 200 cycles per minute in continuous mode

- Automatic, self-monitoring processes for maximum productivity
- Voiding separator and clip shape optimised for short sausage shoulders and more slices per sausage
- Central lubrication for maximum reliability and service life



FCA 160 – powerful machine for large calibres

Applications

FCA 160

The FCA 160 offers unrivalled versatility in an automatic clipper. It closes all fibrous and collagen casings up to 120 mm (depending on the material thickness), plastic casings up to 160 mm. The automatic double-clipper closes the R-ID clip sizes M, L and XL.

FCA 120

The FCA 120 is characterised by a maximum speed at more than 200 cycles. It closes all fibrous and collagen casings up to 65 mm and plastic casings up to 120 mm. Maximum flexibility is achieved by the use of the R-ID clip sizes S and M.

Advantages

- Automatic self-monitoring processes for maximum productivity
- Size of the voiding separator and setting of the clip pressure under servo control, can be saved as product parameters
- Incorrect settings are avoided by detection of the clip size and die
- R-ID Clip with high holding force, even up to bacteria-proof clip closure with plastic casings

- Uniform pleating and clean sausage tails due to the linear vertical voiding separator
- Robustness and long service life guaranteed by use of high-tech materials
- Infinitely adjustable speed plus continuous mode
- Simple machine operation with SAFETY TOUCH – shockproof, 10" large and easy to clean
- Operator-friendly with 6 individually assignable manual functions, e.g. inching mode
- SAFETY TOUCH – product parameters can be recalled from the programme memory
- Quick-change system for clip spacing without tools and for spreading with just a few hand grips
- Safety by two-handed triggering of first clip
- Electronic hand-wheel for adjustments and setting parameters
- Product true to the calibre by adjustable conveyor speed
- Air-free slack filling of moulded products by overspreading, total spreading up to 110 or 80 mm
- Simple ergonomic handling with the pneumatic swing-off and swing-on assistance
- Easy to manoeuvre with integral front wheel and retractable steering bar
- Low noise level
- Stainless steel provides resistance to aggressive cleaning solution

Vertical linear voiding separator means short sausage shoulders with clean ends



Overspreading for air-free slack filling of moulded products



Optional equipment

- Central lubrication, machine cycle-dependent, for maximum reliability and service life
- Automatic looper GSA 20, loop on the left or on the right
- Spreading and overspreading servo-assisted
- Twin-turret with swivel horns
- Easy handling due to semi-automatic clip guidance
- Auto-Stop System clip – sensor monitoring the end of clip supply on the reel
- Sensors for loops and casing end
- Pneumatic dry sausage brake, individual control of the twin turret's casing brakes as product parameter via SAFETY TOUCH
- Length portioning by means of optical scanning
- String dispenser for rings
- Registration control for centred printing format
- Filler coupling with ball joint
- Conveyor variants to suit product and roller conveyor, including extension
- Single clip feature
- Clip coding
- WS Food Standard interface for operational data acquisition
- Intelligent Filler Clipper (IFC) Interface upon request

The FCA series with smooth surfaces of stainless steel for ease of cleaning



FCA 120 – the specialist machine for high speed production of calibres up to 120 mm

Function and operation

The FCA 160/120 Automatic Double-Clipper is connected mechanically and synchronized electrically to a filling machine. The portions are fed in precisely to the nearest gram and closed by a clip. The operator is intuitively guided through the flat menu structure of the SAFETY TOUCH by means of self-explaining pictograms. Operator, set-up and service levels are kept clearly separated and are password protected. A high degree of process monitoring is offered by the FCA's automation. In case of deviations from the recipe parameters saved in SAFETY TOUCH a warning is automatically displayed. The PC control allows a very fast and accurate signal processing. On the SAFETY TOUCH display the diagnostic system provides a direct and clear indication of the machine's operational status as well as an analysis of filling and clipping times. A USB port for data import and export comes as standard. The automated operation offers the greatest product safety and maximum efficiency.

Combinability

AHL – automatic stick loading of looped products

ES 5000 – labelling system for marking and traceability

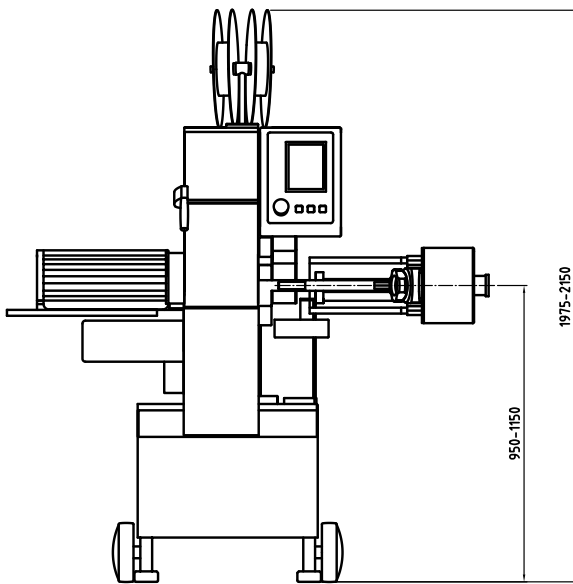
Clip System Solutions

The complete system of clipping machine, clips and loops from one source ensures efficient, trouble-free production. The original clips from Poly-clip System guarantee top quality. The manufacture is subject to strictest quality standards, is certified to ISO 22000:2005 and ISO 9001:2008 and tuned precisely to the production process. The patented, food-proof, safety coating using Poly-clip SAFE-COAT technology, certified by the SGS INSTITUT FRESENIUS organization, ensures trouble-free production and a no-worry product warranty. Poly-clip System is the world's leading provider of Clip System Solutions.

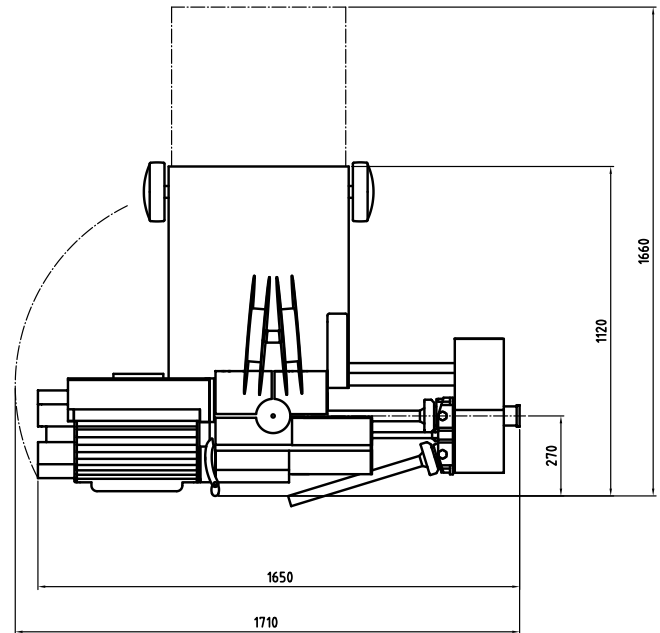
FCA 160/120

Dimensions (in mm)

Technical data



Front view



Top view

	FCA 160	FCA 120
Width:	1,650-1,710 mm	1,650-1,710 mm
Depth:	1,120-1,660 mm	1,120-1,660 mm
Height:	1,975-2,150 mm	1,975-2,150 mm
Weight:	610 kg	610 kg
Three-phase current connection:	200-230 VAC, 380-460 VAC, 50/60 Hz	
Power input:	4 kW	4 kW
Fuse connection:	16 A	16 A
Compressed air:	5-7 bar/0.5-0.7 MPa	5-7 bar/0.5-0.7 MPa
Air consumption:	1.6 NL/cycle	1.6 NL/cycle
R-ID Clip:	M, L, XL	S, M
Spreading:	26, 30, 36, 44 mm	18, 26, 30 mm
Incl. overspreading up to:	110 mm	80 mm

FCA 160/120-GB-04/16-HA Subject to technical modifications.

