

# ICA SL

## Automatic Double-Clipper



innovative · reliable · leading

**poly-clip**<sup>®</sup>  
SYSTEM

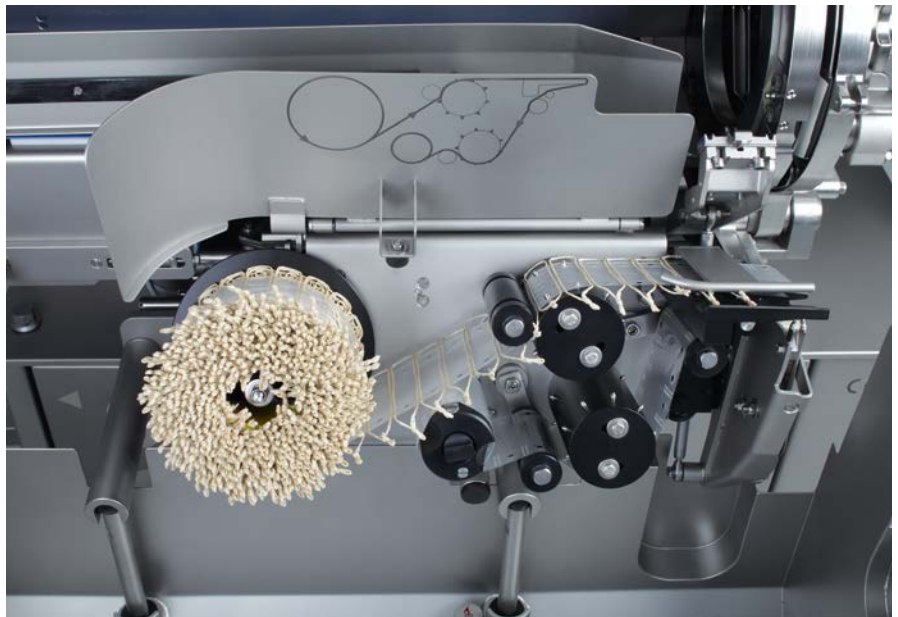
- Specialist machine for heavy products which undergo further processing while hanging on a loop
- Calibre range 60 to 200 mm
- Up to 30 cycles per minute
- Patented IRIS separator for short, symmetrical sausage shoulders

## Applications

The ICA SL is the ideal machine for large calibre and moulded products from calibres 60 mm to 200 mm. Fibrous, collagen and plastic casings can be processed. The ICA SL can be additionally equipped with a slack fill device for moulded ham and similar products. Its special automatic looper GSA 25 makes it a specialist machine for heavy products, such as mortadella in fibrous casing, cooked or matured while hanging on a loop.

## Advantages

- Reliable holding force for heavy products, thanks to the integrated automatic looper GSA 25 with its patented loop system, which slings the loop around the sausage tail either behind or, alternatively, in front of the clip
- Pneumatic dry sausage brake can be set with servo assistance and retrieved as product parameter
- Simple machine operation with SAFETY TOUCH – shockproof, 10" large and easy to clean
- SAFETY TOUCH – product parameters can be recalled from the program memory (recipe management)
- Additional safety by two-handed triggering of the first clip
- Plus the many other advantages of the tried-and-tested ICA series



Reliable holding force for heavy products, e.g. in fibrous casings, which are cooked or matured while hanging on a loop.

## Optional equipment

- Air-free slack filling for moulded products with overspread unit of up to 260 mm
- S-clip spools: 1,300 sausages without re-loading
- Automatic looper GSA 25:
  - Variant 1: with increased spreading of 85 mm, enabling the loop (right) to be slung in front of the clip
  - Variant 2: for positioning of loop (right) between sausage shoulder and clip (behind the clip)
- Automatic looper GSA 20 left, loop is positioned together with the clip
- Movable casing brake holder
- Swirl casing brake for consistently clear and grainy sausage texture, cost savings thanks to essentially faster maturing
- Telescope conveyor belt 1.3 m long
- Roller extension to conveyor belt for 1.6 m long sausages
- Length portioning
- Automatic adjustment of conveyor belt speed
- Additional second control panel at end of conveyor belt

## Combinability

**ES 5000** – Labelling system for labelling and traceability

## Technical data

Width:	2,200 mm
Depth:	910-1,450 mm
Height:	1,950-2,150 mm
Weight:	750 kg
Three phase current connection:	200-240 VAC, 380-460 VAC,
	50/60 Hz
Power input:	2,8 kW
Fuse connection:	16 A
Compressed air:	5-7 bar/0.5-0.7 MPa
Air consumption:	
basis incl. GSA 25	1.2 NL/cycle
incl. overspreading	20 NL/cycle
incl. GSA 20	1.8 NL/cycle

Suitable clip sizes:

For calibres up to 160 mm:

S 8740/8744/8748

For calibres up to 200 mm:

S 840/844/848/854

Suitable loops: GS 25, GS 20