

RJJ01 Sausage Cutting Machine 自动剪节机
 RJJG01 Barrel Type Sausage Cutter 滚桶剪节机
 CBP150 Sausage Casing Stripping Machine 香肠剥皮机



■ 自动剪节机

- 自动剪节机采用符合国际食品卫生标准的SUS304不锈钢制造，整机外部采用喷砂处理，使产品具有非常美观的外形。
- 该机可方便快捷地将扭结成串的产品快速的一个个剪切开，节省人力，提高工作效率。
- 关键零部件采用进口材料经加工中心制造，主要传动和控制部分采用进口元件。
- 选用伺服电机驱动，提高设备的运转精度和使用寿命，确保机器制造精度，安全可靠。
- 设计符合CE安全标准，具有急停装置、自动保护装置，只有关好护罩的情况下，机器才能正常启动，互锁结构完善。操作及清洗非常方便。
- The machine could cut-off the bunch easily and quickly which could save your labor cost and enhance the working efficiency.
- Adopt SUS304 stainless steel, sandblasting treatment, and beautiful appearance.
- Key parts are processed by CNC Lathe, quality could be guaranteed.
- Main transfer and control part such as the Servo-motor is imported which enhanced operative precision and lifetime.
- Meet the CE standard, the machine was equipped with emergency and auto protection device. Easily be washed.



■ 滚桶剪节机

滚桶剪节机采用优质SUS304不锈钢材质，符合食品卫生要求。
 本机处于连续工作方式，便于组成生产线，提高生产率，节省更多人力。
 适用于天然、胶原和人造肠衣香肠。在15克以上的最佳，比同类产品生产效率提高30%。
 采用变频控制，无级调速，启动平稳。具有过载保护功能，报警指示灯显示。机器结构合理，运行平稳可靠，操作简单。

The whole body of the machine made by SUS304 stainless steel, qualified by sanitary standard.
 Adopt frequency conversion, infinite speed variation, start smoothly.
 It has overload protection function with alarm indicator light.
 It is suitable for natural, collagen and artificial sausage casing, can improve 30% efficiency if the sausage weight over 15 gram.
 The machine is good for production line, improve productivity, saving labor.
 The structure of machine is the best design, run smooth and easy operation.

香肠剥皮机全部采用SUS304不锈钢制造。按键操作，适用于直径16-38毫米塞满灌肠衣包装的火腿肠的剥皮工作。快速高效节约人工。

This machine all adopts SUS304 stainless steel.
 It is suitable for stripping celluloid casing packed sausages, high-efficient and labor saving. Keystrokes operation.



■ 香肠剥皮机

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	剪切能力 Cutting Capacity	重量(kg) Weight
RJJ01	850×806×1450	单相220V 50HZ	1.9	0.8~1.2(m/s)	210
RJJG01	2100×1400×1700	3相380V 50HZ	0.75	500~800 (kg/h)	260
CBP150	1900×700×1400	3相380V 50HZ	4.5	蒸气压力0.02Mpa / 压缩空气0.4Mpa	

QP7470 SLICER
 QP7470切片分份机



- QP7470切片机可随意码放也可均匀错位摆放。一个操作过程完成两个动作：切片 分份 可设置分组 直放 斜放，
- 切后的肉片通过输送带输出，肉片层层堆叠，高度可达50mm。
- 传送带与切割过程同时运行，确保切割平稳。
- PLC可编程控制操作简便，设计合理，可轻松地对肉类 三文治火腿 香肠 奶酪 鱼等产品的切片 分份。
- 所有切割参数可轻易保存，操作软件可存储100个程序。
- QP7470采用“停&走”技术。即在出料时切刀停止工作，避免了刀与肉料不必要的摩擦，从而不产生浪费、不产生升温。
- 模块化的装刀系统，可轻易的装卸刀具。本机具有高速切割功能，400片/分。
- 设备可以工作在5-10℃、结露的环境连续工作，将-2℃ -- -10℃的叉烧肉和原料肉切成需要的片状。
- At the push of a button, you select whichever form you need: stacked, shingled, staggered stack, shaved or portion.
- Touching screen PLC control;
- Easy operation, reasonable design,
- could slice sandwich sausage, cheese, fish into piece and store 100 programs.
- Adopt the Stop&Go technique which means that during product outlet, the blade stops. It does not perform a bland cut and so on.
- prevents wastage through accidental contact with the product High speed cutting of 400time/min.



型号 Type	最大填装原料尺寸 Material Input Dimension (mm)	料槽最大尺寸 Sink Dimension (mm)	电压 Voltage	总功率 Power (kw)	切割厚度 Cutting Thickness	电机速度(rpm/min) Cutting speed	机体外型尺寸 External Dimension (mm)	重量 (kg) Weight
QP7470	650 × 300 × 150	730 × 390 × 200	3相380V 50HZ	6	0-30 (mm) 可调 误差0.5mm	1500	1880 × 780 × 2060	668