



SEMI AUTOMATIC THREAD BINDER FOR SAUSAGES

GENERAL CHARACTERISTIQUES:

- Semi-automatic binder of cold meat by continuous thread.
- Works the cold meat with natural and artificial casings.
- Simple to use, safe and silent operation thanks to electronic engines incorporating.
- Speed adjustable and programmable number of laps union.
- Robust construction and made of stainless steel AISI-304.
- Machine constructed in accordance with the European Directive 2006/42/CE.
- Easy to clean because its design does not exist inaccessible corners. With full access without tools.
- Reliable and long lasting, for its simplicity and control movements.

AHS-120



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(+) CHARACTERISTIQUES:

- Easy to program the number of turns.
- Safe to incorporate several safety Systems, which is found between detection.
- Easy to find on the market thread, the thread consumes is not subject to a single provider.
- Simple maintenance.
- Suitable for artisanal linkage, as some linkages are similar to handmade, fully strangling the gut to get a correct pressure within each portion. This work is done with most delicacy to avoid breakage gut.
- Length of pieces manually adjustable with reference.

TECHNICAL DATA:

AHS-120	
Intestines	Ø 54 max.
Production	130 P/min. Max.
Voltage	220V AC Mono
Power	0,55 kw
Weight	75 kg

