



Description

New PIC 99 DRW is a machine meant for stuffing pieces of meat or syringed muscle into casings. It actually allows the operator to place and assemble several muscles inside a volume that replicates the forming mold. Thus, PIC 99 DRW **is the perfect machine for the production of cooked ham bars**.

Total weight of the inserted pieces can be checked via a weighing system with high-precision load cells and a display. This allows to **obtain constant length and weight stuffed bars**.

During stuffing and clipping-related operations, operator can use the product preparation drawer to assemble a new bar, **cutting down stuffing time**.

PIC 99 DRW is available in a variety of arrangements and **can be configured with 800mm and 1100mm molds** that allow production of **bars over 1 meter long**.

Accessories

PIC 99 DRW can be upgraded with various accessories equipment such as the **automatic loading belt, automatic tube changing system, mold cart, casing and mesh tube support and release table, and loops inserter device** useful to hang products on sticks.

Features

01. Technologically advanced

PIC 99 DRW is the perfect machine for stuffing syringed pieces of meat or muscle into casing, net or into casing an net.

02. Constant, productive and regular

Thanks to the high-precision load cell weighing system, product bars of constant length and weight can be produced.

03. Without moulds

Our system allows obtaining a vacuum-packed, well-formed, compact bar ready for slicing without the use of a mold.

Advantages

High productivity

Uniformity of stuffing

Waste product minimized

Consistency in productive results

Easy integration in automated systems

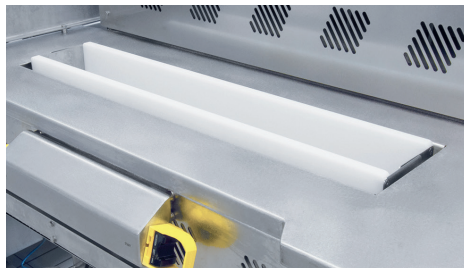
Our machines comply with European machinery directive on safety, noise and hygiene.





Product preparation drawer

The preparation drawer allows the operator to place and assemble several muscles within a volume that replicates the forming mold.



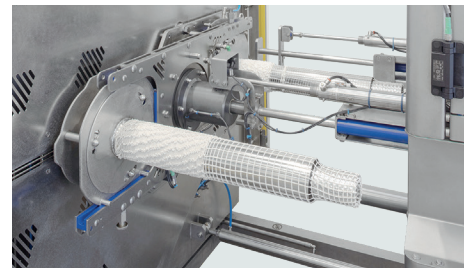
Product weighing system

The overall weight of the positioned parts can be checked thanks to a weighing system with high-precision load cells and a display placed exactly in front of the operator.



Automatic tube changing system

The automatic tube changing system speeds up and makes automatic casing and/or net tube changing operations.



Adjustable electric pusher

The electric pusher, with adjustable stroke and brushless motor, allows adjustment of the stuffing speed, which can vary depending on the position of the product being stuffed.



Loop insert device

Thanks to this system, the product coming out of the machine is ready to hang for the next curing stage.



Clipping head

Entirely redesigned, the new clipping head is easier to set and adjust and ensures precise and consistent work during all stages of stuffing.



Technical data

Length

7478mm

Height

2620mm

Width

1994mm

Weight

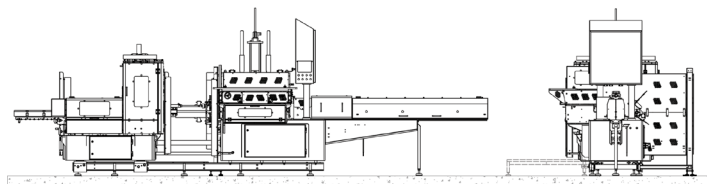
2500kg

Electrical power

7kw 400/480V – 50/60Hz

* Size, weight and consumption may differ on chosen version and equipment.

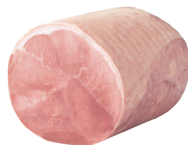
Layout



Main applications



HAMS



COOKED PRODUCTS



PANCETTA



COPPA



BRESAOLA



LOIN

