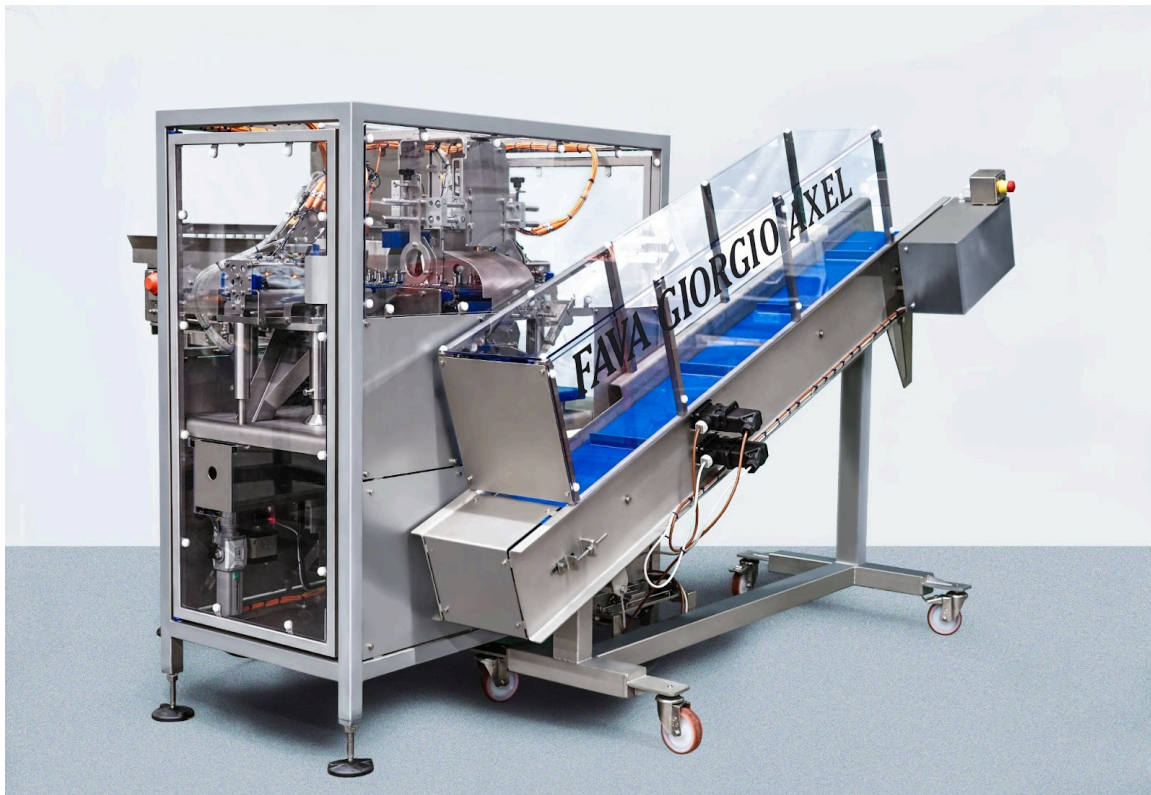


# Clip removing and Cutting Machine



**TDSAL automatic machine for clip removing and / or cutting in half, 45° or 90° angle, for cooked and cured products.**

A loading conveyor, working in step and controlled by a brushless motor, allows the precise positioning of the products in the clip removing station.

The two de-clipping heads lean against the product, centering it transversally and acting in order to **optimize the aesthetic result** after the removal of the clips, with the least possible product removal.

The products are then transferred to the **cutting device**, which divides them into two parts of approximately **equal length and/or equal weight**, depending on the characteristics of the product, and transfers them onto a conveyor belt, which can be customized, for transfer to subsequent processes.

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The clip removing heads and the cutting unit are equipped with **easily replaceable parts to adapt to the size of the products and to obtain the desired result** even with partially retracted clips.

**Product's dimensions** vary from **30mm to 100mm in diameter** and **from 170mm to 600mm in length**, depending on machine configuration. **Productivity ranges from 15 to 17 pcs/1'.**

**TTDDSAL** model is able to process up to **30 pcs/1'** thanks to double de-clipping heads and double cutting units.

It is possible to have machines intended **only for clip removing**, model **DSAL**, with one or two clip removing units, with a **productivity ranging from 18 to 30 cycles/1'.**

An operator touch screen panel allows the management of the various types of machines and it provides operators with the necessary information, from use to maintenance. The machine's PLC allows both the connection with the company's management software, for **production programming** and **product traceability**, and the **remote connection with our technical assistance service.**

