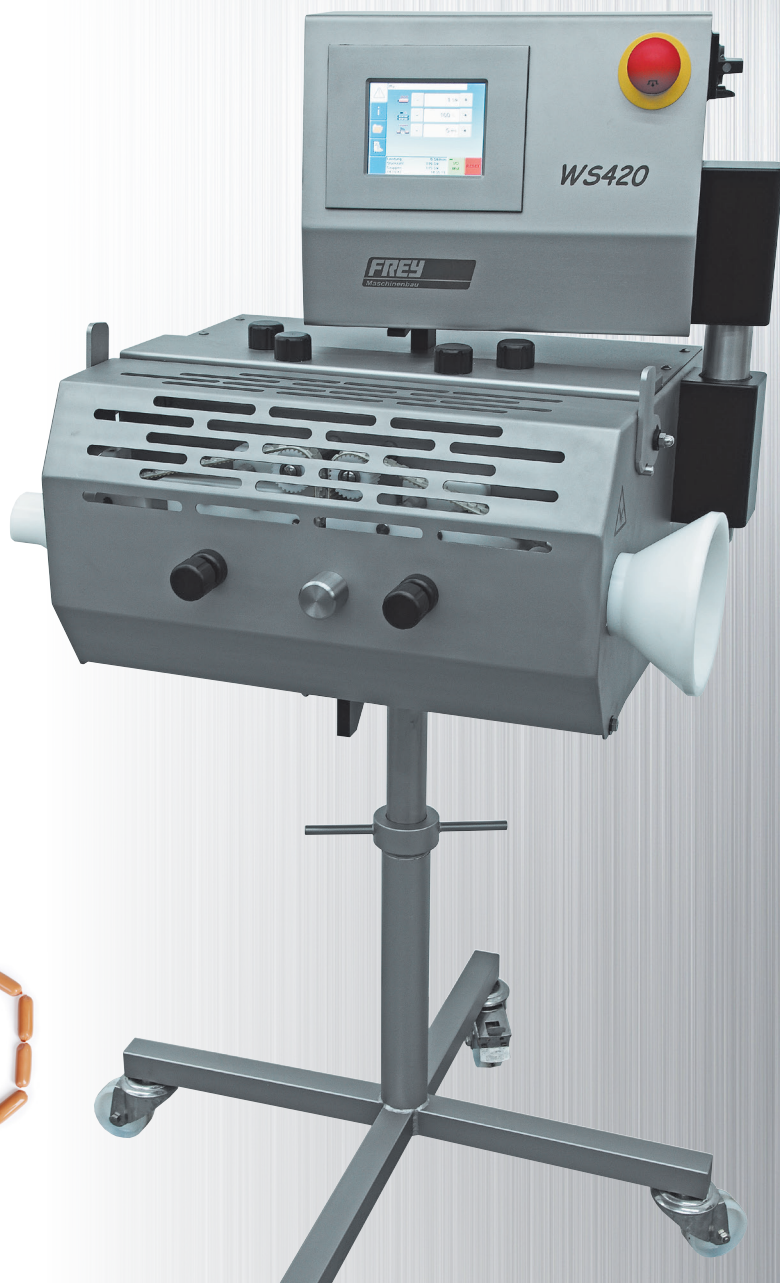
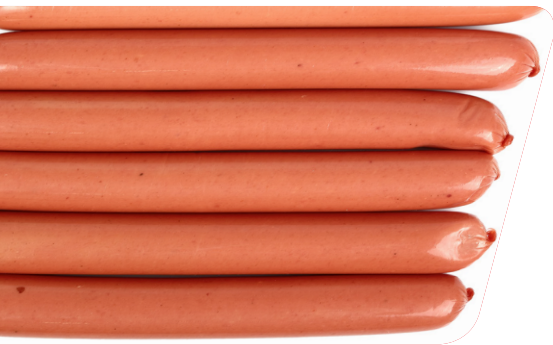




WS420

Sausage cutter

Professional use thanks to innovative technology

The sausage cutter WS420 can be used for the production of fresh, cooked, smoked and raw products in natural, collagen and cellulose casings. WS420 is distinguished by a high working performance and an exact cutting. The mechanical scissors work alternately. Per stroke one cut. The machine is charged via a big hopper, which automatically is centering the product.



WS420 Customer advantages

- Due to the compact dimensions only few place is required .
- Continuous cutting performance
- Accurate cut due to the easy alignment of the cutting point
- Easy charge of product with automatical centering
- Easy cleaning
- Suitable for the use with automatic filling and packing lines

Technical data of WS420

WS420 is equipped with a modern industrial PC touch control with 7" TFT colour display (800x600).

Max. cutting performance: 400 pieces / min.

Sausage diameter: 13 - 36 mm

Sausage length: > 30 mm

Max. belt speed: 48 m / min.

Compressed air required DIN ISO 8573-1 class 2, 6 bar

Air consumption (6 bar at max. cutting performance):

Max. cutting performance: 43 Nl/min

Connected load: 1,0 kW

Connection value: 230 volts, 50/60 cycles

Weight including housing: abt. 115 kg

Working height: abt. 1.050 to 1.100 mm

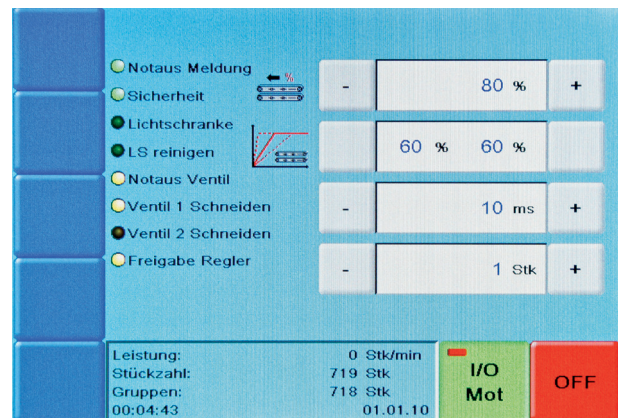
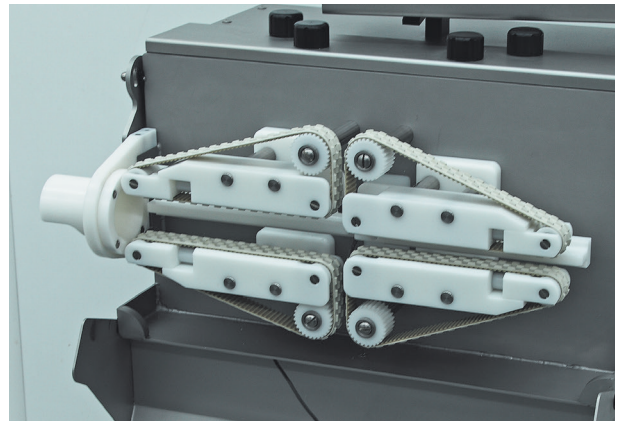
Dimensions including machine housing:

abt. 650x650x1580/1630 mm

(Length x width x min. / max. height)

Also to be used in combination with BASo2 / BASo2SA

The machine housing and control cabinet are completely made of high-quality stainless steel.



Survey of functions:

- Belt speed infinitely adjustable
- Belt acceleration adjustable
- Cutting rate freely selectable from 0 - 99
- Memory for 99 cutting programs
- Counter of pieces
- Status display
- Diagnosis program
- CAN Bus, Ethernet- and USB interface
- WS Food interface



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