



LLC "MACHINE-BUILDING ENTERPRISE "KOMPO"

## PRODUCT CATALOG



**MEAT PROCESSING  
AND PACKAGING EQUIPMENT,  
CONSUMABLES**

vacuum fillers  
clippers  
auxiliary equipment  
clips  
loops





CEO  
Valentin Pikul

**OUR MISSION:**

WE ARE WORKING TO MAKE AVAILABLE HIGH-TECH QUALITY EQUIPMENT AND NEW TECHNOLOGIES FOR THE FOOD INDUSTRY ENTERPRISES.

**KOMPO is:**

A manufacturer offering complete solutions for production of sausages, processed cheese.

Second-generation family business.

Brand that has received worldwide recognition, trust of customers earned by decades of good faith cooperation.

Universal, easy to maintain and reliable in operation equipment that meets the most modern quality and safety requirements (ISO 9001-2015, CE marking, requirements of the EU Safety Directives).

Powerful development team, individual approach to the customer's requirements.

Extensive distribution network covering most regions of the world.

Authorized service centers, integrated into all links of the distribution network, allowing to carry out maintenance and repair in the shortest possible time.

Competitive price resulting from the consistent financial and economic policy of the enterprise.

We are proud of our strong long-term relationships with clients and partners.





## SAUSAGE PRODUCTION LINES



MAKSI-3000 + KN-501



MAKSI-3000 + VP-6000 + KN-501



OPTI-2000 + UTD-01 + KN-32



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## SAUSAGE PRODUCTION LINES



OPTI-2000 + TWIST + NU-270



OPTI-2000 + KN-201








OPTI-2000 + KN-32



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## PROCESSED CHEESE PRODUCTION LINES



MINI 1500-01 + TABLE CLIPPER



MINI 1500-01 + KN-24P








OPTI 2000 + KN-201



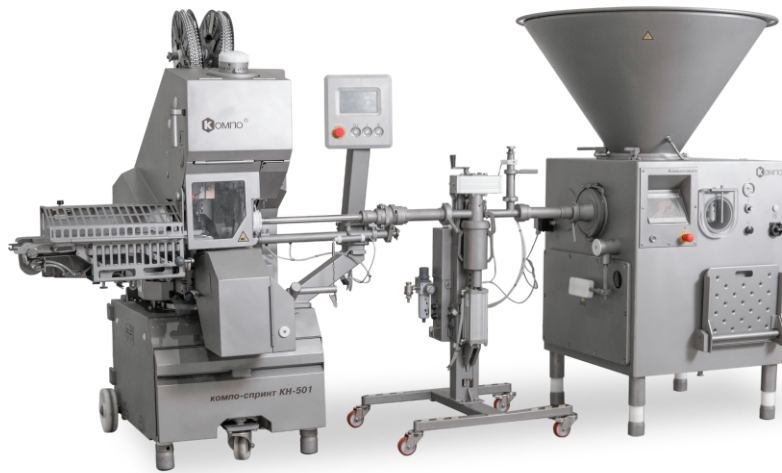
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## PROCESSED CHEESE PRODUCTION LINES



OPTI 2000-02 + UTD-01 + KN-501








OPTI 2000-02 + UTD-01 + KN-32



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# KOMPO-MAXI 3000

## VACUUM FILLER





# KOMPO-MAXI 3000

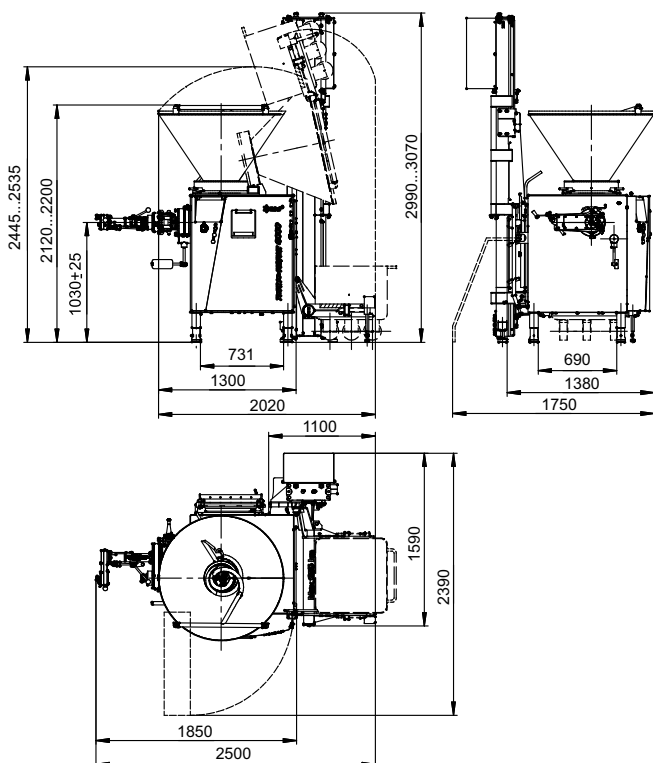
## VACUUM FILLER

Vacuum screw filler KOMPO-MAXI 3000 is designed for stuffing and dosing minced meat of boiled, cooked smoked, semi-smoked, raw-smoked and dry sausages, frankfurters, small sausages and other paste-like masses. Temperature range of minced meat processed varies from -4°C to +50°C.



### Technical specifications:

Model	3000
Agitator in hopper	+
Column loader FCV	option
Sausage linking device FPS	option
Inline grinding device VNB	option
Minced meat temperature mode	from -4 °C
Output at nominal speed, kg/h	12000-16500
Inline grinder output with VNB, kg/h	up to 6500
Power supply, V	400
Dosage range adjustment, gr	10-99999
Hopper capacity, liters	270
Distance from floor to stuffing horn, mm	1030±25
Output power, kW	up to 20
Dimensions, mm:	
Length*Width*Height	1300*1750*2200
Dimensions with loading devices, mm:	
Length*Width*Height	2500*1750*3070
Dimensions with portioning machines, mm:	
Length*Width*Height	1850*1750*2200
Net weight with all options, kg	up to 1320



### Advantages:

- high-quality production of all types of sausages;
- high degree of mincemeat vacuumization eliminating any porosity in all types of sausages;
- function of back suction of minced meat which reduces the loss of minced meat when replacing the casing and more efficiently clip delicate casings;
- first dose adjustment function;
- preservation of quality of pattern under casing and on cut of structural sausages when VNB or VP-6000 is used;
- compatibility with the clipper of any manufacturer;
- higher durability of work elements due to the original design of the displacer screws;
- efficient operation with liquid minced meat due to the use the "Vacuum+" mode;
- programmable control system with graphical touch panel;
- mounting of an additional pair of special screws allows processing of non-vacuumized minced meat;
- all units in contact with minced meat are easily removable and available for processing;
- built-in system that signals the need for the next maintenance;
- universality, simple maintenance, reliability and low operating costs.



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# KOMPO-OPTI 2000

## VACUUM FILLER





# KOMPO-OPTI 2000

## VACUUM FILLER

Vacuum screw sausage filler KOMPO-OPTI 2000 is designed for stuffing and dosing of boiled and structured sausages, frankfurters, small sausages, liver and blood sausages and pastes. The patented design of the filling pump units allows obtaining a finished product characterized by solidity, dense consistency, without pores and voids.

The use of screws of a special design in combination with ATTACHED GRINDER VP-6000 guarantees a high quality of the pattern of cooked smoked, semi-smoked, raw-smoked and dry sausages in the level of rotor fillers.

Temperature range of minced meat processed varies from -4°C to +60°C.

### UPGRADED KOMPO-OPTI 2000 USES:

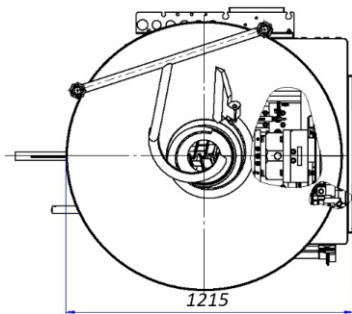
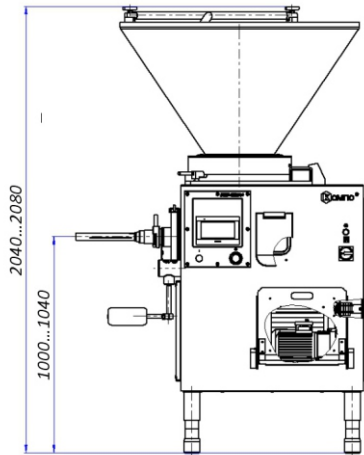
- Vacuum system with vacuum programmable adjustment
- Heavy-duty agitator for operation with structured minced meat
- Motor of 11 kW capacity

### THE FOLLOWING ADDITIONAL FUNCTIONS ARE IMPLEMENTED IN KOMPO OPTI 2000 SOFTWARE:

- 1 Storage of vacuum setting in the filler memory for various types of minced meat
- 2 Reduced vacuum
- 3 Pre-clipping
- 4 Back suction

### ADVANTAGES:

- optimal price-quality ratio;
- optimal price of possession due to optimal value and low operating costs;
- high-quality production of all types of sausages;
- high output in the production of all types of sausages;
- high dosing accuracy;
- versatility in part of possibility to produce cooked and structured sausages, and frankfurters and small sausages;
- high degree of vacuumization of minced meat eliminating any porosity in all types of sausages;
- flexible approach to completing units of the machine in terms of possibility to choose the set of screws according to the requirements of specific production;
- preservation of minced meat pattern under the casing and inside the stick at the level of rotor fillers when using VP-6000;
- possibility of expanding functionality due to compatibility with VP-6000 (for structured sausages) and KOMPO-TWIST PLT-700 (for frankfurters and small sausages);
- possibility of unitization with a clipper of any manufacturer.



### Technical specifications:

Model	2000	2000-01	2000-02 cheese version	2000-03
Agitator in hopper	+	-	-	+
Column loader FCD	option	option	option	option
Sausage linking device	option	option	-	option
Inline grinding device	option	-	-	+
Minced meat temperature mode	from -4	from +3	from +3 to +60	from +3 to +60
Hopper and displacing screws housing heating	-	-	+	-
Output, kg/h	9000-14000	7500-12000	6200-10000	6500-10000
Inline grinder output, kg/h	-	-	-	max 6000
Power supply, V	400	400	400	400
Dosage range adjustment, gr	10-9999	10-9999	10-9999	10-9999
Hopper capacity, liters	250	250	250	250
Distance from floor to stuffing horn, mm	1020±20	1020±20	1020±20	1020±20
Output power, kW	11	9	9	10
Dimensions, mm:				
Length*Width*Height	1215*1215*2050	1215*1215*1930	1215*1215*1930	1215*1215*2080
Net weight, kg	695	580	605	735

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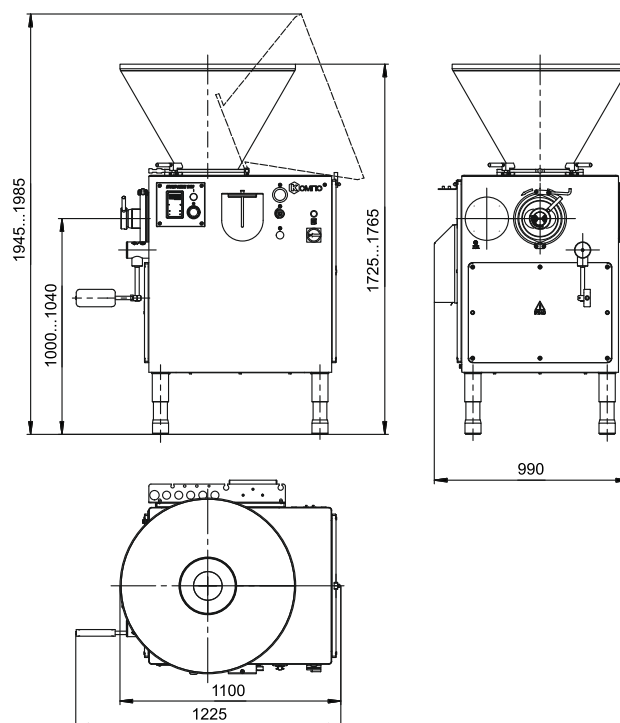


# KOMPO-MINI 1500

## VACUUM FILLER



Vacuum screw filler KOMPO-MINI 1500 is designed for stuffing and dosing of boiled sausages, frankfurters, small sausages, liver and blood sausages and pastes. The patented design of the filling pump units allows obtaining a finished product characterized by solidity, dense consistency, without pores and voids. In addition, the use of screws of a special design guarantees a decent quality of the pattern of cooked smoked, semi-smoked, raw-smoked and dry sausages. The filler is designed specifically for use in small industries and has compact overall dimensions and a reduced capacity of the loading hopper. The filler is also widely used in dairy, fish, poultry processing industries for dosing processed cheese, curd mass, butter, mayonnaise and other paste-like masses. Temperature range of minced meat processed varies from +3°C to +60°C.



### ADVANTAGES:







- production of boiled and semi-smoked sausages with minced meat temperature minimum + 3°C;
- high degree of minced meat vacuumization eliminating any porosity in the product;
- preservation of quality of pattern of semi-smoked sausages minced meat under casing and on cut;
- higher durability of work elements due to the original design of the displacer screws;
- efficient operation with liquid minced meat due to the use the "Vacuum+" mode;
- compatibility with manual and semi-automatic clippers of any manufacturer;
- mounting of an additional pair of special screws allows processing of non-vacuumized minced meat;
- filling of casings with paste-like product (processed cheese, butter, curd and other paste-like raw materials);
- universality, simple maintenance, reliability and low operating costs.

### Technical specifications:

Model	1500	1500-01 cheese version
Column loader FCD	option	option
Sausage linking device	option	-
Mincemeat temperature, °C	+3	+3...+60
Hopper and displacing screws housing heating	-	+
Output at nominal speed, kg/h	5000-7500	4000-5500
Power supply, V	400	400
Dosage range adjustment, gr	10-9999	10-9999
Hopper capacity, liters	100	100
Distance from floor to stuffing horn, mm	1020±20	1020±20
Output power, kW	7,15	7,15
Dimensions, mm:		
Length*Width*Height	1100*990*1765	1200*1100*1825
Net weight, kg	560	520

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# FCV FCG

## COLUMN LOADERS KOMPO



The loading devices are used for loading minced meat into the filler hopper and are compatible with vacuum fillers made by KOMPO. Due to their compact design, they occupy minimum space. Easy to maintain and reliable in operation.

### Technical specifications:

Model	FCV	FCG
Match with KOMPO fillers	KOMPO MAKSI	KOMPO MASTER
Loading capacity, kg	250	250
Lifting time per buggy, sec	25	25
Filler's hopper height to load, mm	2150	2150
Installed power, kW	1,5	1,5
Power supply, V	400	400
Dimensions, mm:		
Length*Width*Height	1100*1590*3070	1100*1590*2950
Net weight, kg	305	305



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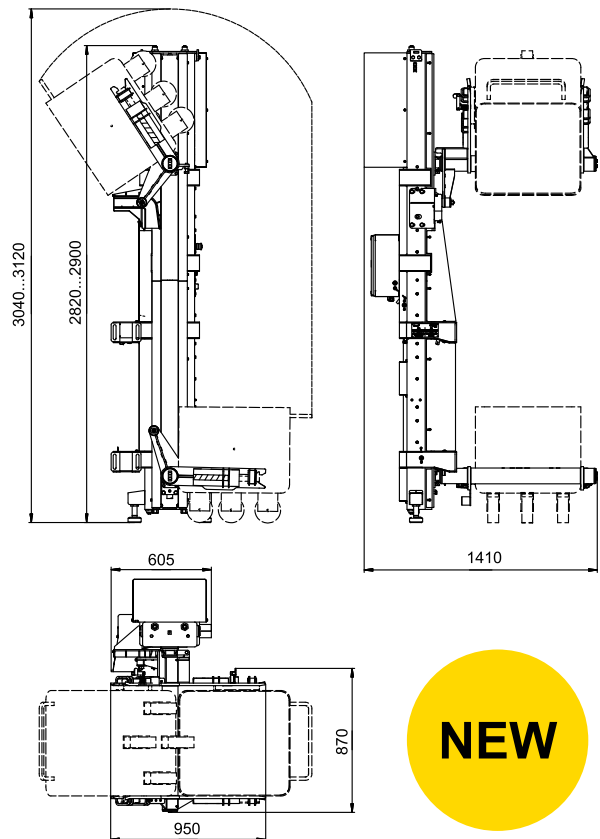


# FCD

## COLUMN LOADERS KOMPO

Column loader FCD is designed to fill bunkers of KOMPO sausage vacuum fillers using technological trolleys with a capacity 0,2 m<sup>3</sup>, 0,1 m<sup>3</sup>, 0,12 m<sup>3</sup>.

The maximum load capacity of the device is 250 kg. The FCD is equipped with an automatic chain lubrication system.



### Technical specifications:

Model	FCD
Match with KOMPO fillers	KOMPO MINI KOMPO OPTI
Loading capacity, kg	250
Lifting time per buggy, sec	25
Filler's hopper height to load, mm	1995
Installed power, kW	1,5
Power supply, V	400
Dimensions, mm:	
Length*Width*Height	950*1410*2900
Net weight, kg	350



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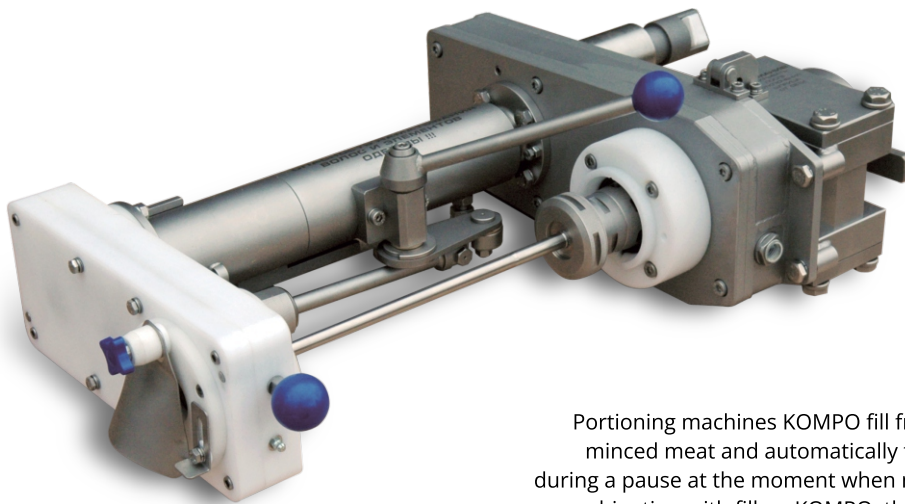
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# KOMPO

## LINKING DEVICES



Portioning machines KOMPO fill frankfurters and small sausage with minced meat and automatically twist the casing between the doses during a pause at the moment when minced meat feeding is stopped. In combination with fillers KOMPO, the linking devices provide excellent filling quality and appearance, operate with high performance when using casings of various types.

### Technical specifications:

Model	FPK	FPL	FPS	FPR	
Vacuum fillers models	MINI 1500	OPTI 2000	OPTI 2000-01	MAXI 3000-11/13	MASTER 1100-02/03
Casing type	artificial, collagen, cellulose, polyamide	artificial, natural	artificial, natural	artificial, natural	artificial, natural
Dosage range adjustment, gr	25-120	25-120	25-120	25-120	10-300
Installed power, kW	0,55	1,1	1,1	1,5	5,9
Output with artificial casing (dose 50 gr), kg/h	up to 570	up to 1160	up to 1160	up to 1250	up to 1450
Stuffing horn diameters, mm					
hot dog Ø 10	order	order	order	+	order
hot dog Ø 12,5	+	+	+	+	+
frankfurter Ø 16,9	+	+	+	+	+
frankfurter Ø 20	order	order	order	order	order
Dimensions, mm:					
Length*Width*Height	835*645*245	835*645*245	835*645*245	835*645*245	605*420*240
Net weight, kg	52	52	52	52	27

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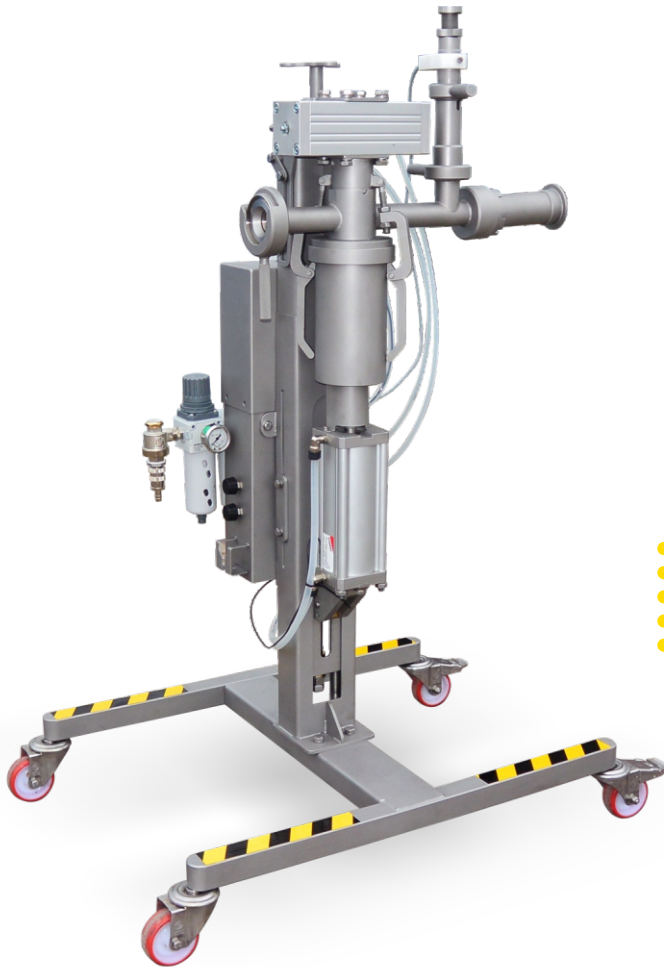


# KOMPO UTD-01

## VOLUMETRIC

## PRECISE DOSING MACHINE

Precise dosing machine UTD-01 is used for an increased accuracy of dosing during production of boiled sausages, pastes, processed cheese and other fillings with past-like consistency without any inclusions at cut. Used with screw fillers and automatic clippers KOMPO only.



### Technical specifications:

Model	UTD-01
Dose range adjustment, gr	100-1000
Dose precision, %	±1
Air consumption per working cycle, liters	1,82
Dimensions, mm:	
Length*Width*Height	960*650*1460
Net weight, kg	85






### ADVANTAGES:

- increase performance of the line;
- minimum time required for setup and maintenance;
- simple sanitary maintenance;
- the line equipment is controlled by one operator;
- reliability and low operating costs.



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# KOMPO-SPRINT KN-501

## AUTOMATIC DOUBLE CLIPPER



# KOMPO-SPRINT KN-501

## AUTOMATIC DOUBLE CLIPPER

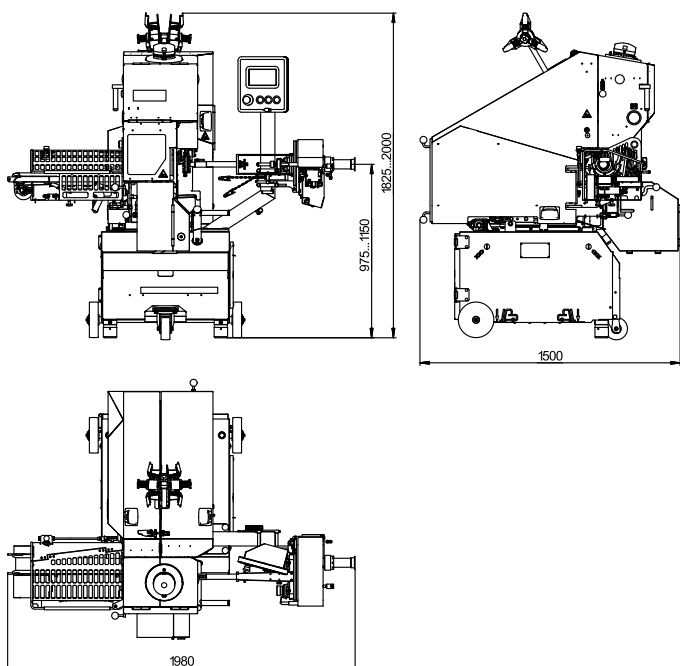


Automatic clipper KOMPO SPRINT KN-501 is intended for manufacturing sausage sticks in automatic mode using protein, polyamide, cellulose, fibrous casings. The clipper allows producing sausages within the range of diameters from 30 to 120 mm in the form of single sticks or chains, and circular sausages with thread or loop.

The scope of the clipper use is not limited to meat processing and extends to forming paste-like fillers into hose casing in dairy, fish, poultry and other fields (ice cream, processed cheese, curd mass, butter, mayonnaise, animal feed).

### Technical specifications:

Model	KN-501
Clipping cycle, second	0,5
Diameter of casing to be clipped, mm	
- protein	30 - 80
- polyamide	45 - 120
Casing types	polyamide, fibrous, cellulose, collagen.
Clipping step	15, 18
Type of loops	traversal 20/100
Output power, kW	3,0
Loop feed	automatic
Date marking	on clip
Version	floor-standing
Distance from floor to stuffing horn, mm	975-1150
Air pressure, mPa	0,5-0,7
Air consumption per working cycle, liters	2,0
Dimensions, mm:	
Length*Width*Height	1400*1600*2170
Net weight, kg	850



### ADVANTAGES:

- clipping sausage chains, single sticks;
- turn-back feeder for convenient filling of the casing;
- control of excess pressure on a clip;
- option of turret feeder installation;
- adjustable position of the twisting axis in relation to the matrix;
- electronic control panel with touch screen;
- programmable controller;
- design of the twisting and transport mechanisms ensures clean sausage tails;
- possibility to adjust the size of clipping;
- casing end and clip end sensors;
- quick changeover from a clip pitch of 15 to 18 and the distance between clips from 30 to 36;
- controlled casing brake;
- selection of the required configuration when ordering.



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# KOMPO KN-32

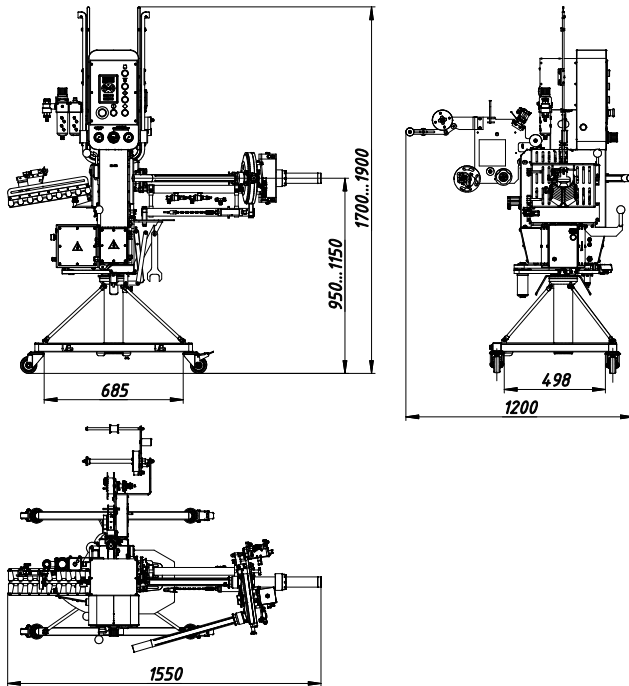
## AUTOMATIC DOUBLE CLIPPER





# KOMPO KN-32

## AUTOMATIC DOUBLE CLIPPER



Double automatic clipper KOMPO KN-32 is intended for manufacturing sausage sticks in automatic mode using various casings. The clipper allows producing sausages within the range of diameters from 30 to 80 mm in the form of single sticks or chains. Ensures stable operation mainly with polyamide casings.

The scope of the clipper use is not limited to meat processing and extends to forming paste-like fillers (ice cream, processed cheese, curd mass, butter, mayonnaise, animal feed) into hose casing in other areas of food industry. The KN-32 provides the required density of various fillers with the temperature of at least 0 °C.

### ADVANTAGES:

- due to the central clamping device, the casing shift is reduced to zero;
- casing reloading time reduced due to the two-cog turret feeder with both manual and pneumatic rotation of the cogs;
- simple reconfiguration to various casing diameters;
- automation of all operations of the work cycle, including loop feeding for both individual sausages and sausage chains;
- dosing of the stick to be filled by "time", "flag" or "dosing filler";
- possibility of unitization with a filler of any manufacturer;
- simple regulation of sausage filling density;
- universality, simple maintenance, reliability and low operating costs;
- possibility of combined operation with automatic feeding clips device.

### Technical specifications:

Model	KN-32	KN-32-01	KN-32-02
Clipping cycle, second	1	1	1
Casing caliber, mm	30-80	30-80	30-80
Clip type	B, BP	B, BP	B, BP
Clamping mechanism	pneumatic	pneumatic	pneumatic
Clipping mechanism	pneumatic	pneumatic	pneumatic
Loop feed	automatic	automatic	automatic
Double horn turret system	-	manual	pneumatic
Version	floor standing	floor standing	floor standing
Distance from floor to stuffing horn, mm	950-1150	950-1150	950-1150
Air pressure, mPa	0,6-0,7	0,6-0,7	0,6-0,7
Air consumption per working cycle, liters	1,7	1,7	2,0
Dimensions, mm:			
Length*Width*Height	1135*1455*1900	1200*1625*1900	1200*1550*1900
Net weight, kg	175	200	200

\*Special order KN-32 clipper may be manufactured for any type of clips.

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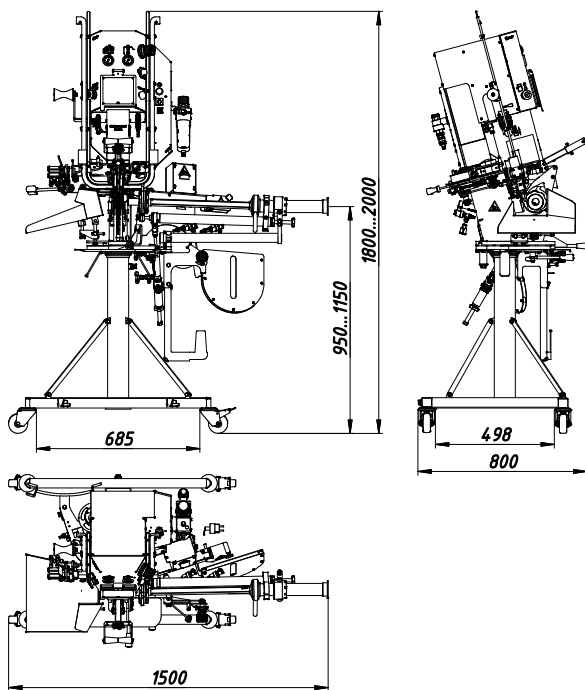
# KOMPO-PROFI KN-201

SEMI-AUTOMATIC DOUBLE CLIPPER



# KOMPO-PROFI KN-201

## SEMI-AUTOMATIC DOUBLE CLIPPER



### ADVANTAGES:

- electronic control makes it possible to simplify preparation of the clipper for operation, to increase its productivity and dosing accuracy;
- electronic control panel with touch screen;
- reduced twisting width, optimal trajectory of jaws convergence and a special profile of twisting jaws made it possible to achieve minimal breakage of the casing when formed into harness which increased efficiency of work with protein casings;
- three versions of the tray (with optical sensor, with mechanical flag, for circular sausages);
- possibility of unitization with a filler of any manufacturer;
- improved loop delivery mechanism;
- possibility of adjusting not only the clip clamping pressure, but also the speed of its folding while maintaining the maximum speed of the pushing devices movement before the start of crimping the formed harness of the casing;
- adjustable clipping value;
- adjustment of the stick tails cleanliness;
- simplified adjustment of the movable cog axis position;
- dosing of the stick to be filled by "time", "flag" or "dosing filler";
- adjustable casing active brake;
- length adjustable twisting control handle;
- simplified mechanism for removing the used loop carrier tape.

Semi-automatic clipper KOMPO PROFİ KN-201 is designed for manufacturing sausage sticks using protein, polyamide, cellulose, fibrous casings. The clipper allows producing sausages within the range of diameters from 30 to 80 mm in the form of single sticks, chains, and circular sausages with thread or loop.

The design features of the casing twisting and clip application units of the clipper are designed specifically for efficient work with protein casings.

The scope of the clipper use is not limited to meat processing and extends to forming paste-like fillers in hose casing in milk, fish, poultry and other fields.

### Technical specifications:

Model	KN-201
Clipping cycle, second	0,6
Casing caliber, mm	
protein	30 - 55
polyamide	30 - 80
Casing Types	polyamide, fibrous, cellulose, collagen.
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Cutting knife	automatic
Loop feed	automatic
Butcher's twine feeding system	optional
Netting feeding system	optional
Distance from floor to stuffing horn, mm	950-1150
Power supply, V	220
Air pressure, mPa	0,6-0,7
Dimensions, mm:	
Length*Width*Height	1500*800*2000
Net weight, kg	140

\* Special order KN-201 clipper may be manufactured for any type of clips



# KOMPO KN-26P, KN-26PE

## SEMI-AUTOMATIC DOUBLE CLIPPER



Clippers KN-26P and KN-26PE are designed for clipping various fillers in polyamide, cellulose, fibrous and collagen casings. The clipper design allows to produce individual sticks of the set size, circular and horn sausages and stick chains. The main advantage of this clipper is versatility and easy adjustment of the stick filling density.

### Technical specifications:

Model	KN-26P	KN-26PE
Clipping cycle, second	2 - 4	2 - 4
Casing caliber, mm	30-120	50-120
Clip type	B, BP	E
Clamping mechanism	manual	manual
Clipping mechanism	pneumatic	pneumatic
Loop feed	automatic	automatic
Twine feed	optional	optional
Version	floor standing	floor standing
Distance from floor to stuffing horn, mm	950-1150	950-1150
Air pressure, mPa	0,6-0,7	0,6-0,7
Air consumption per working cycle, liters	2,0	2,0
Dimensions, mm:		
Length*Width*Height	1500*900*2000	1500*900*2000
Net weight, kg	120	130

\* Special order KN-26P clipper may be manufactured for any type of clips

### ADVANTAGES:

- automatic delivery of loop and string for both sausage sticks and sausage chains;
- dosing of the weight of the sausage being filled using a "timer" and a "flag" for controlling the filler;
- from the clipper or using the function of dosing by the dosing filler;
- compatibility with a filler of any manufacturer;
- regulation of stick filling density;
- manual clamping drive and pneumatic clipping drive;
- automatic control of the cut-off blade drive;
- reconfiguration to various casing diameters without disconnecting the clipper from the filler;
- possibility of using PCE type clips (on custom-built machines);
- versatility, simple maintenance, reliability and low operating costs.



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# KOMPO KN-24P

## SEMI-AUTOMATIC DOUBLE CLIPPER



The clipper KN-24P is designed for clipping polyamide, cellulose, collagen and fibrous casings. Simultaneously the end of the previous stick and the beginning of the next stick are closed and the casing between the sticks is cut. The formed stick is cut in automatic mode. If necessary, a string loop for stick suspension is fed under a clip. The clipper design makes it possible to produce individual sticks of the set size, circular or semi-circular sausages and sausage chains. Suits to a wide spectrum of meat processing enterprises with various outputs.

### Technical specifications:

Model	KN-24P
Clipping cycle, second	1,5-4
Casing caliber, mm	30-80
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Loop feed	automatic
Twine feed	optional
Version	floor standing
Distance from floor to stuffing horn, mm	950-1150
Air pressure, mPa	0,6-0,7
Air consumption per working cycle, liters	1,6
Dimensions, mm:	
Length*Width*Height	1500*850*2000
Net weight, kg	130

\* Special order KN-24P clipper may be manufactured for any type of clips

### ADVANTAGES:

- automatic delivery of loop and string for both sausage sticks and sausage chains;
- dosing of the weight of the sausage being filled using a "timer" and a "flag" for controlling the filler;
- from the clipper or using the function of dosing by the dosing filler;
- compatibility with a filler of any manufacturer;
- regulation of stick filling density;
- manual clamping drive and pneumatic clipping drive;
- automatic control of the cut-off blade drive;
- reconfiguration to various casing diameters without disconnecting the clipper from the filler;
- possibility of using PCE type clips A (on custom-built machines);
- versatility, simple maintenance, reliability and low operating costs.



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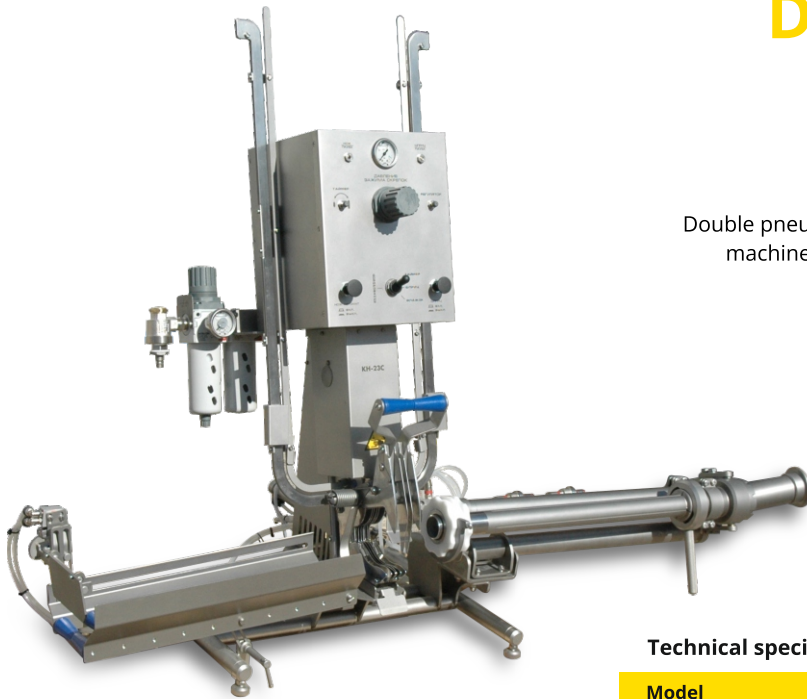
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# KOMPO KN-23S

## PNEUMATIC DOUBLE CLIPPER



Double pneumatic clipper KN-23S is a reliable and use-friendly machine designed for clipping various fillers in polyamide, cellulose, fibrous and collagen casings.

#### Technical specifications:

Model	KN-23S
Clipping cycle, second	1,5 - 3
Casing caliber, mm	40-80
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Loop feed	manual
Version	table-top
Air pressure, mPa	0,6-0,7
Air consumption per working cycle, liters	1,2
Dimensions, mm:	
Length*Width*Height	1500*550*1100
Net weight, kg	65

\* Special order KN-23S clipper may be manufactured for any type of clips.

#### ADVANTAGES:

- dosing of the weight of the sausage being filled using a "timer" and a "flag" for controlling the filler;
- compatibility with a filler of any manufacturer;
- regulation of stick filling density and overfilling;
- pushers speed adjustment forming the clips on the die;
- clamping drive - manual, clipping drive - pneumatic;
- automatic or manual activation of the cut-off knife;
- fast and easy to readjust for various size of casings;
- by order KN-22S and KN-23S is manufactured to use A type clips;
- versatility, simple maintenance, reliability and low operating costs.



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# KOMPO KN-21M

## PNEUMATIC DOUBLE CLIPPER



The clipper KN-21M is designed for clipping polyamide, cellulose, collagen casings. Ideal for a wide range of meat processing enterprises of various capacities. Primary benefits of this clipper are its versatility and compact size, easy adjustment of the stick filling density, ability to produce individual sticks and sausage chains using this equipment. The clipper KH 21M allows for manual loop delivery which is also suitable for circular and semi-circular sausages.

### Technical specifications:

Model	KN-21M
Clipping cycle, second	2 - 4
Casing caliber, mm	40-80
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Loop feed	manual
Version	table-top
Air pressure, mPa	0,6-0,7
Air consumption per working cycle, liters	1,0
Dimensions, mm: Length*Width*Height	450*890*960
Net weight, kg	30

\* Special order KN-21M clipper may be manufactured for any type of clips

### ADVANTAGES:

- manual loop feeding for both sausages and sausage chains;
- automatic or manual control of the cut-off blade drive;
- additional tray for half-finished product available;
- compactness, universality, user-friendliness.



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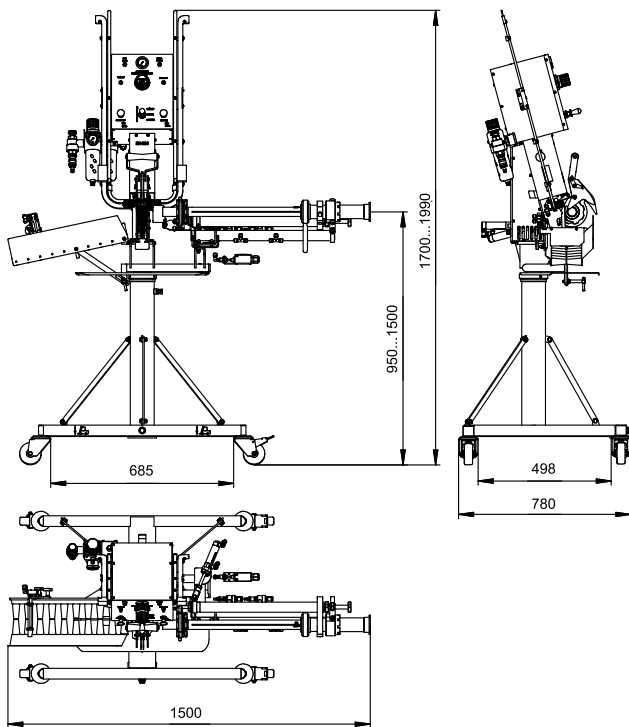
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# KOMPO KN-22S

## PNEUMATIC DOUBLE CLIPPER





Double pneumatic clipper KN-22S is a reliable and use-friendly machine. It is designed for clipping various fillers in polyamide, cellulose, fibrous and collagen casings. The floor version of the KN-22S clipper makes it easy to move it in the workshop. Pneumatic clipper KN-22S provides high quality clipping and is suitable for a wide range of products.

#### Technical specifications:

Model	KN-22S
Clipping cycle, second	1,5 - 3
Casing caliber, mm	40-80
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Loop feed	manual
Version	floor standing
Distance from floor to stuffing horn, mm	950-1150
Air pressure, mPa	0,6-0,7
Air consumption per working cycle, liters	1,2
Dimensions, mm:	
Length*Width*Height	1500*780*1990
Net weight, kg	75

\* Special order KN-22S clipper may be manufactured for any type of clips.







#### ADVANTAGES:

- dosing of the weight of the sausage being filled using a "timer" and a flag" for controlling the filler;
- compatibility with a filler of any manufacturer;
- regulation of stick filling density and overfilling;
- pushers speed adjustment forming the clips on the die;
- clamping drive - manual, clipping drive - pneumatic;
- automatic or manual activation of the cut-off knife;
- fast and easy to readjust for various size of casings;
- by order KN-22S and KN-23S is manufactured to use A type clips;
- versatility, simple maintenance, reliability and low operating costs.



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# KOMPO KN-3S

## PNEUMATIC SINGLE CLIPPER



The clipper KN-3S is designed for single clipping various fillers in polyamide, cellulose, collagen and fibrous casings and in paper bags and net casings.

#### Technical specifications:

Model	KN-3S
Clipping cycle, second	2
Casing caliber, mm	40-120
Clip type	B, BP
Clamping mechanism	manual
Clipping mechanism	pneumatic
Loop feed	manual
Version	table-top
Air pressure, mPa	0,4
Air consumption per working cycle, liters	0,6
Dimensions, mm:	
Length*Width*Height	450*250*920
Net weight, kg	10

\* Special order KN-3S clipper may be manufactured for any type of clips






#### ADVANTAGES:

- the presence of a cutting knife to remove excess casing or bag
- manual control of the cut-off knife
- compact, versatile, easy to operate

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# KOMPO KN-4S

## PNEUMATIC SINGLE CLIPPER



The clipper KN-4S is designed for single clipping various fillers in polyamide, cellulose, collagen and fibrous casings and in paper bags and net casings.

#### Technical specifications:

Model	KN-4S
Clipping cycle, second	2-4
Casing caliber, mm	40-120
Clip type	B, BP
Clamping mechanism	pneumatic
Clipping mechanism	pneumatic
Loop feed	manual
Version	table-top
Air pressure, mPa	0,4
Air consumption per working cycle, liters	0,6
Dimensions, mm:	
Length*Width*Height	450*250*920
Net weight, kg	10

\* Special order KN-4S clipper may be manufactured for any type of clips

#### ADVANTAGES:

- automatic or manual control of the cut-off knife;
- compactness, universality, user-friendliness.



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# KOMPO-KNP

## PNEUMATIC SINGLE CLIPPER



The clipper KNP is designed for clipping of various fillers in polymer bags and polyamide, cellulose, collagen hose casings. The full operating cycle time which includes clipping and cutting does not exceed one second. The clipper design itself allows for delivering the product from the left and it has options for the product delivery from the right. The pneumatic clip application drive saves the operator's time. Its advantage is availability of the active cut-off blade.

### Technical specifications:

Model	KNP
Clipping cycle, second	1
Clip type	A1, A2
Bags width, mm	200
Bags thickness, microns	50
Clipping mechanism	pneumatic
Version	table-top
Air consumption per working cycle, liters	0,2
Air pressure, mPa	0,3
Dimensions, mm:	
Length*Width*Height	300*230*800
Net weight, kg	11

\* Special order KNP clipper may be manufactured for any type of clips

### ADVANTAGES:

- vertical or horizontal version of the clipper;
- universality;
- processing various packages;
- the bag bunch for clip application is formed manually.



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# KOMPO KN-6R

## MANUAL SINGLE CLIPPER



KN-6R is designed for manual twisting and single-side clipping without filler and with various fillers in plastic and paper bags or hose polyamide, cellulose, collagen and fibrous casings. The manual knife allows to cut an excess of casings or bags. If necessary, a string loop for stick suspension is fed under a clip.

### Technical specifications:

Model	KN-6R
Number of applied clips for one clipping	1
Clip type	B, BP
Casing caliber, mm	20-80
Cut-off knife	fixed
Dimensions, mm:	
Length*Width*Height	260*420*920
Net weight, kg	13

\* Special order KN-6R clipper may be manufactured for any type of clips






### ADVANTAGES:

- compactness, universality, user-friendliness.



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# KOMPO KN-7R

## MANUAL SINGLE CLIPPER



KN-7R is designed for manual twisting and single-side clipping without filler and with various fillers in plastic and paper bags or hose polyamide, cellulose, collagen and fibrous casings. The manual knife allows to cut an excess of casings or bags. If necessary, a sausage loop for stick suspension is fed under a clip.

### Technical specifications:

Model	KN-7R
Number of applied clips for one clipping	1
Clip type	A
Casing caliber, mm	20-80
Version	table-top
Cut-off knife	fixed
Dimensions, mm:	
Length*Width*Height	230*220*650
Net weight, kg	5

\* Special order KN-7R clipper may be manufactured for any type of clips

### ADVANTAGES:

- compactness, universality, user-friendliness.



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# UM-1P

## DOUBLE-CLIP PACKING MACHINE



Packing machine UM-1P is intended for simultaneous clipping the end of the previous and beginning of the following product dose with clips. Serve for clipping agricultural products (vegetables, fruit, nuts and etc.) into bags, hose and net casings with simultaneous cutting links between the clips

### Technical specifications:

Model	UM-1P
Clip type	A
Clipping drive	pneumatic
Cut-off knife	automatic
Distance between clips, mm	28
Clipping cycle, second	1-1,5
Air consumption per working cycle, liters	0,7
Air pressure, mPa	0,4-0,6
Version	floor standing
Dimensions, mm: Length*Width*Height	800*700*1660-1870
Net weight, kg	48

\* Special order UM-1P may be manufactured for any type of clips

### ADVANTAGES:

- easy to use and small space occupied;
- pneumatic application of both clips by UM-1P.



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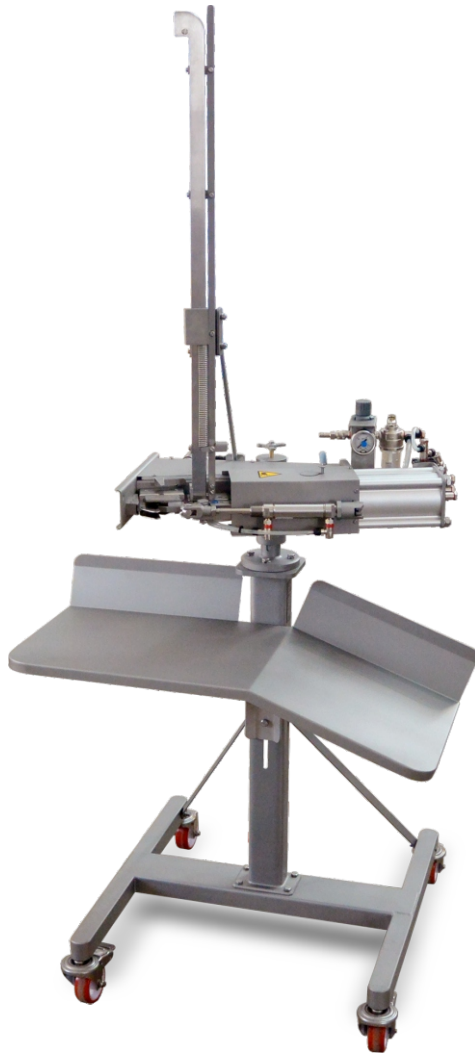
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# KOMPO KN-4S KE

## PNEUMATIC SINGLE CLIPPER



KN-4S KE is designed for one-sided clipping of various food filling materials (minced meat, butter and other food fillers) into polymer, cellulose and collagen bags and sleeve casings. If necessary, a twine loop is manually fed under the clip for sausage hanging. The excess casing at the end of the sausage is cut off with a cutting knife. The clipping machine is operated by one qualified operator

### Technical specifications:

Model	KN-4S KE
Clipping cycle, second	2 - 3
Casing caliber, mm	40 - 120
Clip type *	E
Cut-of knife for package end	active
Casing clamping drive	pneumatic
Clip clamping drive	pneumatic
Loop feed	manual
Version	floor standing
Bags width, maximum mm	450
Bags thickness, maximum microns	60
Air pressure, mPa	0,3
Air consumption for working cycle, maximum liters	1,2
Dimensions, mm	
Length*Width*Height	800*820*1900
Net weight, kg	45

\* Special order KN-4S KE clipper may be manufactured for any type of clips

### ADVANTAGES:

- active cutting knife for removing excess casing or packet;
- the knife drive can be switched off
- pneumatic cylinder to form a bundle tourniquet for clip application;
- pneumatic drive for clip application;
- for clipping various fillers into polyamide, cellulose, collagen bags and casings;
- full working cycle time (clipping and cutting) from 2 to 3 sec
- working pressure from 5 to 6 MPa (kg/cm<sup>2</sup>)



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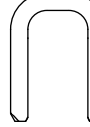

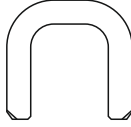
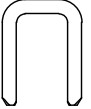
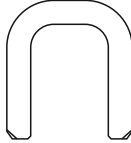
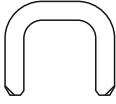
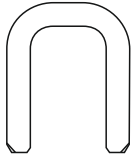
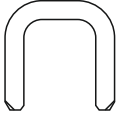
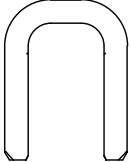
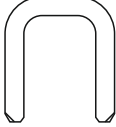
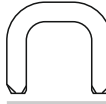
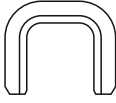
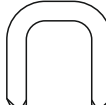
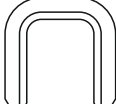
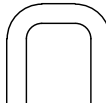
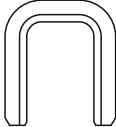
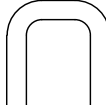

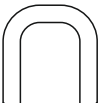
# CLIPS, LOOP, LABELING TAPE

## CONSUMABLES



Aluminum clips are intended for clipping meat and dairy products and other bulk products in clippable tubular nets and casings. If necessary, a string loop may be applied under the clip.

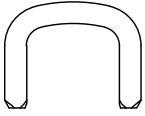
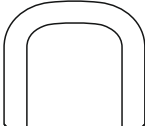
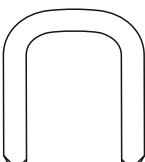
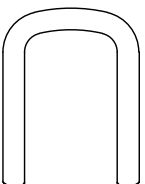
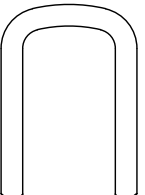
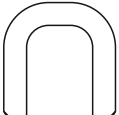
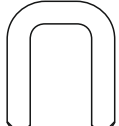
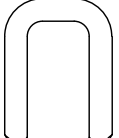

U-clips are manufactured in various sizes. They are used by KOMPO clippers as well as by clippers of other manufacturers. The choice of the clip type depends on the product to be packed and type of casings used.


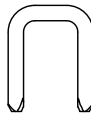
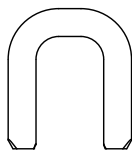


Scale 1:1	Type (analog)	Width mm	Height mm	Profile mm	Scale 1:1	Type (analog)	Width mm	Height mm	Profile mm
	<b>A1</b>	10,5	10,0	Ø2,0		<b>PCA4</b> (S636)	12,5	17	Ø1,9
	<b>A2</b>	10,5	12,0	Ø2,0		<b>PCC1</b> (S735)	16,2	15,3	2,4 x 3,1
	<b>A3</b>	10,5	14,0	Ø2,0		<b>PCC2</b> (S740)	16,2	17,8	2,4 x 3,1
	<b>B1</b>	14,0	12,0	Ø2,5		<b>PCC3</b> (S744)	16,2	19,8	2,4 x 3,1
	<b>B2</b>	14,0	14,0	Ø2,5		<b>PCC4</b> (S747)	16,2	21,2	2,4 x 3,1
	<b>B3</b>	14,0	16,0	Ø2,5		<b>PCE1</b> (E210)	13,3	11,7	2,0 x 2,5
	<b>BP1</b>	14,0	12,0	2,4 x 2,8		<b>PCE2</b> (E220)	13,3	13,6	2,0 x 2,5
	<b>BP2</b>	14,0	14,0	2,4 x 2,8		<b>PCE3</b> (E230)	13,3	14,8	2,0 x 2,5
	<b>BP3</b>	14,0	16,0	2,4 x 2,8		<b>PCE4</b> (E240)	13,3	15,7	2,0 x 2,5
	<b>PCA1</b> (S625)	12,5	10,5	1,9 x 2,3					
	<b>PCA2</b> (S628)	12,5	12,0	1,9 x 2,3					
	<b>PCA3</b> (S632)	12,5	14,0	1,9 x 2,3					

- Packaging form - box
- A reel-to-reel packaging option is available on request.
- Clips may have notches on the inside for better grip of the casings on request.
- Heavy duty clips can be produced on request.



## U-CLIPS KOMPO

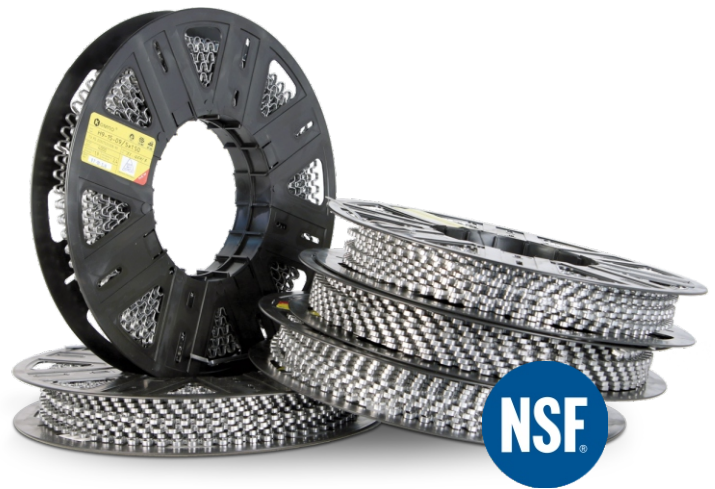
Scale 1:1	Type (analog)	Width mm	Height mm	Profile mm
	<b>E</b> (G370)	18,0	14,0	Ø3
	<b>E1</b> (G390/ H550)	18,0	17,0	Ø3
	<b>E2</b> (G400)	18,0	20,0	Ø3
	<b>E3</b> (G425)	18,0	23,0	Ø3
	<b>E4</b> (G450)	18,0	26,0	Ø3
	<b>TPX1</b> (G175/ H535)	14,2	15,0	Ø3
	<b>TPX2</b> (G200)	14,2	17,0	Ø3
	<b>TPX3</b> (G250)	14,2	19,0	Ø3
	<b>TPK1</b> (K100)	11,2	11,7	Ø2,3

Scale 1:1	Type (analog)	Width mm	Height mm	Profile mm
	<b>TPK2</b> (K120)	11,2	14,5	Ø2,3
	<b>TPK3</b> (K150)	11,2	17,0	Ø2,3
	<b>TPT1</b> (T100)	11,2	11,7	2,3 x 2,0
	<b>TPT2</b> (T120)	11,2	14,0	2,3 x 2,0
	<b>TPT3</b> (T150)	11,2	16,3	2,3 x 2,0
	<b>PCS2</b> (S8740)	16,35	18,5	2,8 x 3,7
	<b>PCS3</b> (S8744)	16,35	20,0	2,8 x 3,7
	<b>PCX1</b> (S4524)	10,8	10,0	1,4 x 1,75
	<b>PCX2</b> (S4526)	10,8	11,1	1,4 x 1,75
	<b>PCX3</b> (S4528)	10,8	12,1	1,4 x 1,75

- Packaging form - box
- A reel-to-reel packaging option is available on request.
- Clips may have notches on the inside for better grip of the casings on request.
- Heavy duty clips can be produced on request.



Continuous clips are used in automatic clippers and designed for double clipping of sausages with a caliber of 20 to 110 mm. The choice of the cliptype depends on the product to be packed and casing used. They have a groove on the edges that ensures additional rigidity and prevents from casing damaging during the clipping.

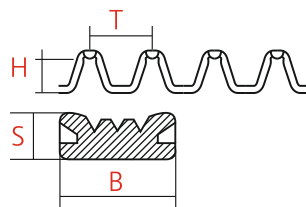


## Technical specifications

Type T-H/B*S	Side groove	Quantity in spool, pieces	Packaging, pieces
15-07/5*1,5	-	6 000	60 000
15-07/5*1,75	-	6 000	60 000
15-08/5*1,5	-	5 000	50 000
15-08/5*1,75	-	5 000	50 000
15-09/5*1,5	-	5 000	50 000
15-09/5*1,75	+	5 000	50 000
17-09/5*20	+	4 000	40 000
18-07/5*1,5	-	4 000	40 000
18-07/5*1,75	+	4 000	40 000
18-09/5*1,75	-	4 000	40 000
18-09/5*2	-	4 000	40 000
18-09/5*2	+	4 000	40 000
18-11/5*2	-	3 000	30 000
18-11/5*2	+	3 000	30 000
18-11/5*2,2	-	3 000	30 000
18-12/5*2,0	-	3 000	30 000
18-12/5*2,2	-	3 000	30 000

The clip type size consists of four T/H-BxS numbers:

- T - shows pitch
- H - shows height
- B - shows width
- S - shows thickness



### ADVANTAGES:

- better clamping on all types of casings;
- less clipping effort needed;
- increased amplitude of clip clamping adjustment without damaging fragile casings;
- universal usage of casings without readjusting a clipper to a different size of clip



KOMPO clips are treated with food-grade oil and lubricants certified by the NSF (National Sanitation Foundation) during production. This protects the components against wear and tear and ensures smooth operation without shock loads or seizure. The NSF certification guarantees that physiologically safe substances have been used in the production and have passed numerous toxicological tests. NSF certification unites manufacturers of harmless materials.





String loops are used for hanging meat products on crosspieces of racks. Loops are applied under a clip on manual, semi-automatic and automatic clippers.

Loops have two versions: - individual loops for manual delivery during the clipping;  
- glued on a tape for automatic delivery during the clipping.



## Technical specifications

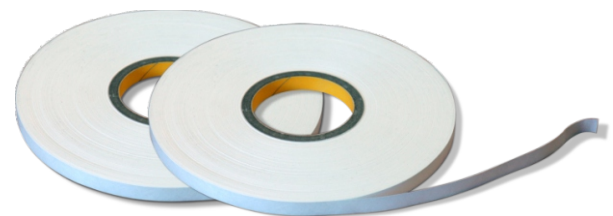
Type of loop	Pitch mm	Lenght mm	Version	Form of package	Quantity in spool, pieces	Packaging, pieces
L90	-	90	piece	packet	10 000	-
L110	-	110	piece	packet	10 000	-
L120	-	120	piece	packet	10 000	-
20/100	20	100	traversal	bobbin	3 500	21 000
22/100	21	100	traversal	bobbin	3 500	21 000
25/100	25	100	traversal	bobbin	3 500	21 000
KOMPO-02	44	110	longitudinal	bobbin	2 500	20 000
KOMPO-04	30	110	longitudinal	bobbin	5 000	20 000

Various colors available

## LABELING TAPE

Used for marking an expiry date during the product clipping with the use of a labeler made by KOMPO or other manufacturers.

Name of labeling tape	Lenght m	Width mm	Thickness mm	The availability of perforation
«KOMPO»	200	12	0,2	-
«KOMPO-1P»	200	12	0,2	+





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# KOMPO-TWIST

## SAUSAGE LINKER

**NEW**



# KOMPO-TWIST

## SAUSAGE LINKER

Sausage linker is intended for formation of frankfurters and small sausages of the same length by twisting 16-36 mm artificial polyamide, cellulose, collagen casings followed by transfer to forming table or hanging device for further hanging on smoking stick by the molding operator. The range of products is limited to meat raw materials of industrial animals, poultry, fish with temperatures from -4 °C to +20 °C. Fillers KOMPO, Vemag, Handtmann, Frey, Rex can be used as pressure pump.



### ADVANTAGES:

- increases performance;
- high portioning accuracy as to product weight and length;
- patented mechanism for automatic tensioning of linking belts;
- automatic pushrod of artificial casings with the possibility of switching-off for uniform feeding of the casing into the twisting zone;
- 10-inch control panel allowing to save programs;
- servo drive of linking belts ensuring stability of the formed product length;
- automatic stop of the line when artificial casing ends;
- stop function after pre-set number of portions;
- counter of formed portions;
- functions of hanging and removing the hooks with a pre-set pitch (when used with a hanging device);
- may be used in a set with filler of different makes and types;
- user-friendly operation;
- low operating costs.

### Technical specifications:







Model	KOMPO TWIST
Nominal performance using artificial casings*, dose/min., up to	700
Dosing tolerance, g, max.*	±1,5
Performance adjustment range, dose/min.	200 - 700
Twisting number adjustment range, pcs.	1 - 10
Casing size range, mm	16 - 36
Finished product length range **, mm	30 - 400
Length of sausage corrugated tubes, mm, up to	430
Distance from the floor to cog axle, mm	1030±50
Product temperature range, °C	from -4 to +20
Supply voltage, V	400V/50 Hz
Power consumption, kW, max.	5
Overall dimensions: length/width/height, mm, max.	1800/800/1650
Cog diameter, mm	10; 11; 12; 14; 16; 18; 20
Weight, kg, max.	400
Average total service life, years, min.	6

\* When producing 50 g sausages from emulsified minced meat with the temperature of 12° C in a polyamide casing with the diameter of 24 mm, put on a cog with the diameter of 12 mm with twisting of 2.5 turns.

\*\* 5 mm pitch

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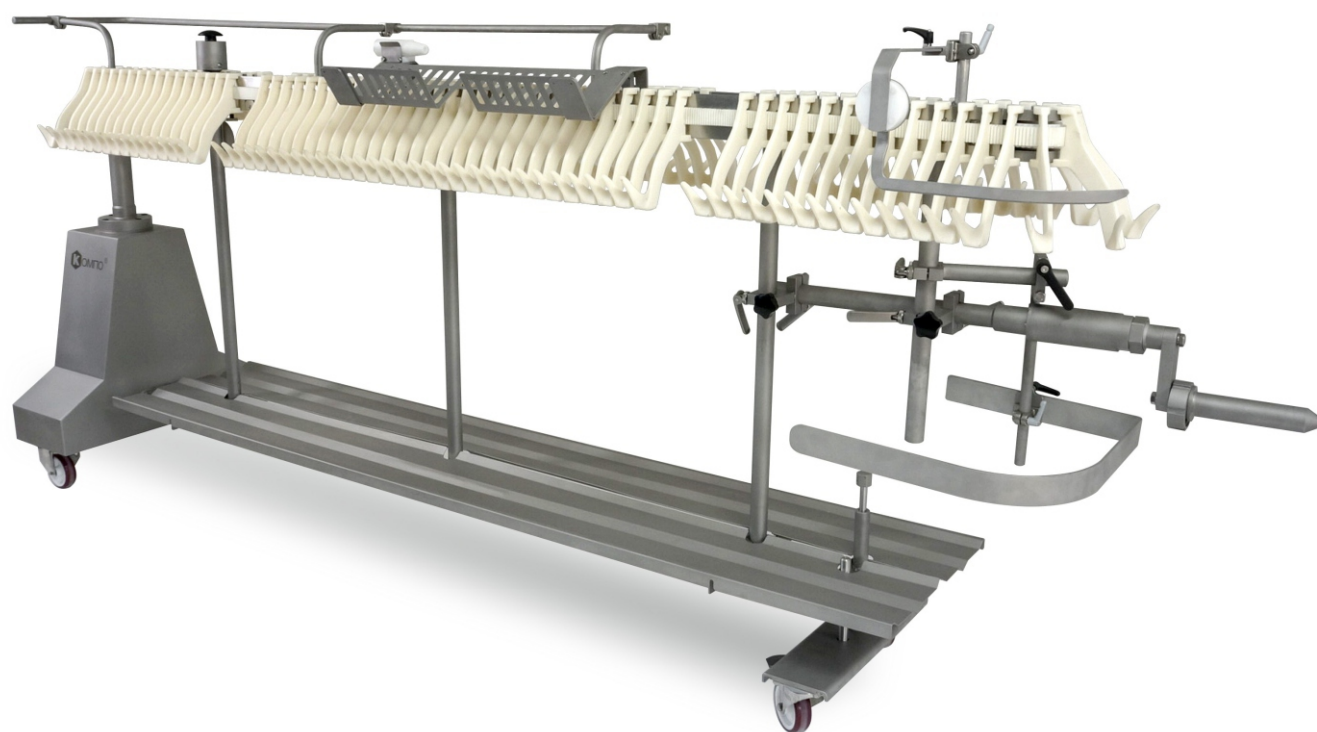


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# KOMPO NU-270

## HANGING DEVICE FOR SAUSAGES

NEW



## KOMPO NU-270

### HANGING DEVICE FOR SAUSAGES

Hanging device NU-270 is intended for automatic uniform hanging of sausage strings on hooks after sausage linker KOMPO-TWIST followed by further manual removal from hooks using smoking hook frames. The hanging device is powered from KOMPO-TWIST sausage linker.



#### Technical specifications:







Model	NU-270
Performance, cycle/min*, max.	140
Length of sausage string, mm, max.	790
Product weight per hook, g, max.	1200
Hook pitch adjustment range, mm	30
Hook pitch adjustment discreteness, mm	5
Casing size range, mm	16 - 36
Finished product length, mm, max.	400
Power consumption, kW, max.	1
Overall dimensions, mm length*width*height	3100*700*1400
Weight of the equipment in basic configuration, kg, max.	180
Weight with options, kg, max.	200

\* With 40 mm hook pitch



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# KOMPO VP-6000

## GRINDING SYSTEM

NEW



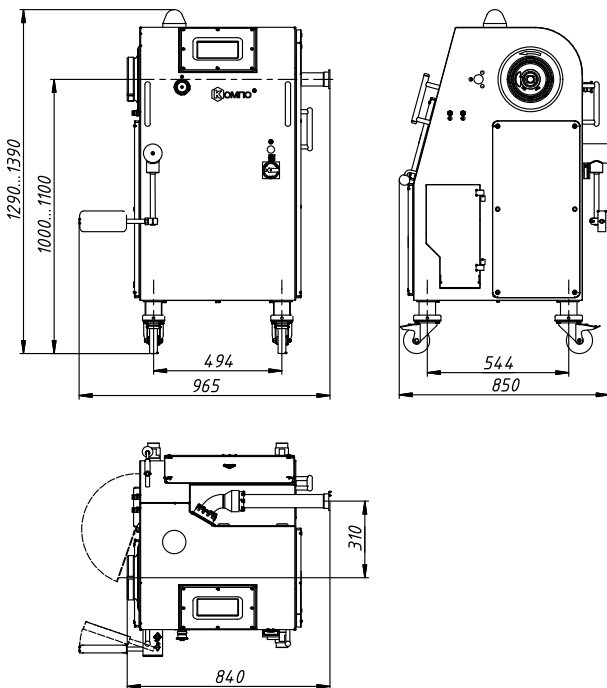
# KOMPO VP-6000

## GRINDING SYSTEM



VP-6000 is designated to obtain a clear pattern on cooked-smoked, dry, raw-cured sausages cut and under the casing. Attached grinder is connected to the filler. It ensures presence of pieces of meat and fat of a certain size in the sausage stick due to the diameter of the installed outlet grinding plates and their uniform distribution over the entire cut.

The range of permissible temperatures of minced meat is from -4 °C to +20 °C



### ADVANTAGES:

- operation with screw and rotary fillers and clippers of all manufacturers (creating filling pressure from 20 bar);
- completes mincing and evenly distributes minced meat components;
- stabilizes pattern on the sausage cut not only within one batch, but also within the whole batch;
- eliminates grinding of minced meat by working elements of the filler;
- increases density of the product;
- reduces any porosity in sausages;
- possibility to work with direct filling;
- possibility of cartilages, tendons and bone fragments extraction;
- possibility to work with attachment for production of portion "curly" minced meat;
- possibility to control the speed of rotation of the knives to optimize the pressure of minced meat on the plates (individual adjustment for every recipe).







### Technical specifications:

Model	VP-6000
Output with free discharge, kg/h, min *	6000
Power supply, V/Hz	400/50
Power consumption, kW	9,0
Grid diameters, mm	1,5; 2; 2,5; 3; 3,5; 4; 4,5; 5; 6; 7,8; 10; 13
Grid with inclined hole diameters, mm	3; 4; 5; 6
Dimensions, mm:	
Length*Width*Height	840*850*1390
Net weight (basic version), kg	350

\* Measurements were made with a rotary vacuum filler KOMPO-MASTER 1100.

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# KOMPO IB-4, IB-8

## MACHINES

### FOR FLAKING FROZEN FOOD BLOCKS





## KOMPO IB-4, IB-8

### MACHINES

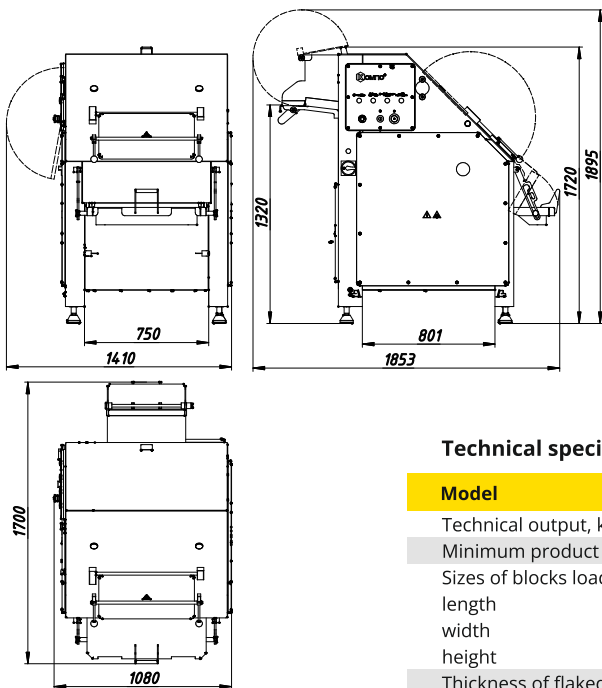
#### FOR FLAKING FROZEN FOOD BLOCKS



The machines are designed for high-quality and efficient flaking of frozen food blocks with temperatures from  $-18^{\circ}\text{C}$  to  $-3^{\circ}\text{C}$  during production of sausages, semi-finished meat products, baby food, meat, curd, chocolate blocks, butter, nuts and other products. Depending on the needs of production, two models are offered: IB-4- flakes the block to a state of max. 11 mm thick flakes, which can be immediately sent to the cutter for making minced meat of cooked sausages or for additional grinding into the grinder. IB-8- flakes the block into 22 mm thick pieces, which is optimal for further preparation of minced meat of cooked-smoked and raw-smoked sausages in the cutter.

#### ADVANTAGES:

- high output as compared with guillotine flaking machines;
- eliminates energy costs for defrosting raw materials for grinding;
- saves production area (there is no need to use the raw material defrosting chamber);
- shortens the production cycle (absence of need to defrost raw materials for flaking saves 12 - 24 hours);
- reduces labor costs (there is no need to transport pallets to the defroster and lay out blocks on racks);
- improves properties of the product (raw material is flaked by cutting, with no muscle fibers grated and squeezed, which improves appearance of the product on cut, gives a more juicy taste, improves color formation processes, increases the yield of finished product);
- simple design ensures low maintenance and operating costs.









#### Technical specifications:

Model	IB-4	IB-8
Technical output, kg/h, min	4000	8000
Minimum product block temperature, $^{\circ}\text{C}$	$-3^{\circ}\text{C} / -18^{\circ}\text{C}$	$-3^{\circ}\text{C} / -15^{\circ}\text{C}$
Sizes of blocks loaded, mm:		
length	350-600	350-600
width	350-400	350-400
height	75-200	75-200
Thickness of flaked pieces, mm	11*	22*
Height of the feeder door, mm	1330	1330
Height of discharge of flaked product into carriage, mm	650-720	650-720
Power consumption, kW	15	15
Power supply, V	400	400
Dimensions, mm:		
Length*Width*Height	1700*1080*1720	1700*1080*1720
Area occupied, $\text{m}^2$	1,83	1,83
Net weight, kg	765	775

\* Up to 10 pieces with a bigger weight from one minced block are tolerated.

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- 200 certified service specialists all over the world.

**Services:**

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- pre-sale preparation;
- installation of the equipment;
- commissioning works;
- all types of repairs, including scheduled preventive repairs (SPR) and capital repair;
- equipment upgrade;
- trade-in for KOMPO equipment;
- consumer personnel training;
- technical advice;
- selection and sale of spare parts.

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