

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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