

Two perfect team players



Schröder HAMAX 800 – Whole muscle stuffer
TIPPER TIE SVU6800 – Automatic double clipper

An Automated Solution for filling whole muscle pieces into artificial casings



JBT Tipper Tie SVU6800

JBT Schröder HAMAX 800 Whole muscle stuffer

The main application of the HAMAX 800 whole muscle stuffer is the mechanical filling of fresh or cured meat cuts and pieces of meat (e.g. as raw and cooked cured products) into artificial casings. The basic principle of the machine is based on a hydraulically driven piston which presses the meat into the casing.

When it comes to increasing your efficiency, the HAMAX 800 casing press combined with the SVU6800 automatic double-clipper is the ideal solution for producing products that require a consistent specific length. The HAMAX 800 and the SVU6800 work together to simplify your production line while increasing your productivity.

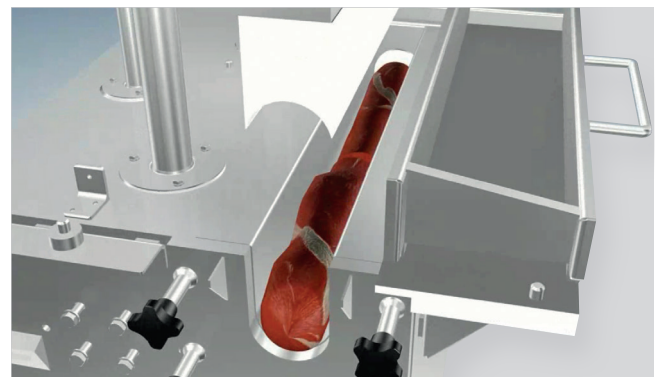
This combination of the whole muscle stuffer with the SVU6800 without precutting system is trend-setting. This significantly simplifies the exact portioning of products like pork loins with sinew.

HAMAX 800 Features and advantages

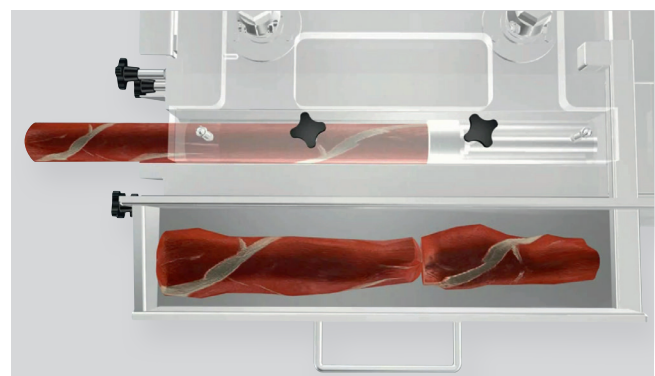
- Production capacity of up to 1.2 t/h
- Duration of the working interval is 6 – 8 seconds (i.e. product input, product compaction and product output)
- Only one person required for operation
- Accurate caliber filling with defined filling lengths
- Double clipper ready
- Product gate losses reduced by up to 50%
- Reduction of casing consumption by up to 30%
- Infinitely adjustable speed
- Use of artificial casings
- Different breech and fill tube diameters for more product flexibility



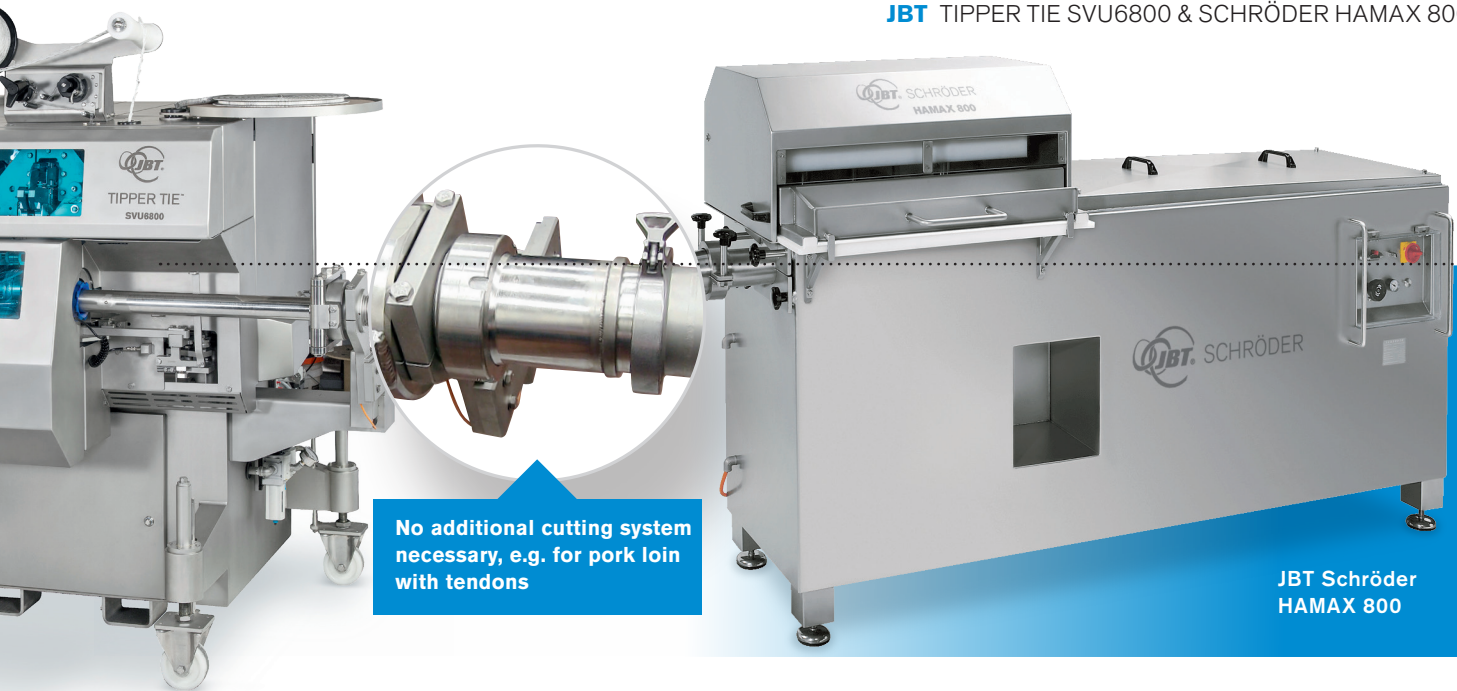
Placing the pieces of meat in the drawer



The meat is fed into the magazine using the drawer technique, and the pressing process is started when the drawer is in the home position



While the product is ejected, the drawer can be filled again



No additional cutting system necessary, e.g. for pork loin with tendons

JBT Schröder HAMAX 800

JBT TIPPER TIE SVU6800 Automatic double clipper

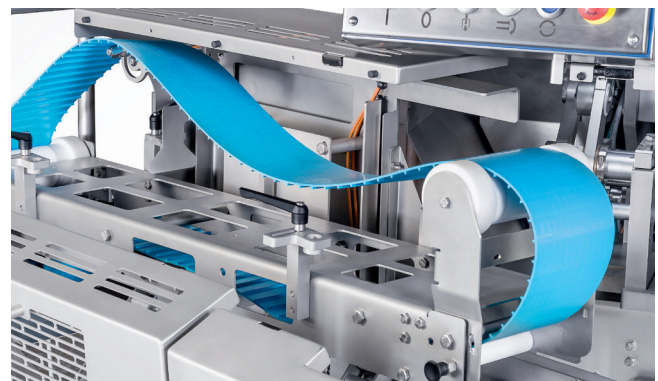
The automatic high-performance double-clipper combines versatility, high running time and low operating costs with a quiet and efficient design. It is the ideal clipper for difficult to process whole muscle pieces and large difficult to hang products.

Whether it's smoked sausages, raw sausages or salami, the SVU6800 can handle products ranging from 50 to 200 mm in diameter and can be equipped with an optional SlackFilling device for up to 300 mm of additional air-free overspread.

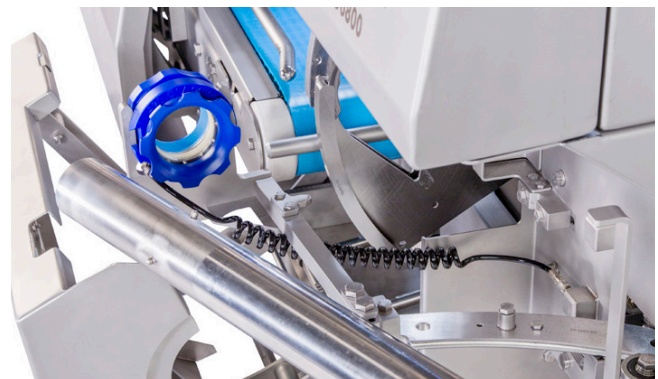
The clip closure system has a simulated cushion function to gently close delicate casings and an overload protection to prevent machine damage. Various clips for medium to large products and particularly heavyweight hanging products can be processed. With the loop feeder, you can achieve 45 loops per minute. The looper can be set up on the first or second tie side to suit the space available at each production site.

SVU6800 Features and advantages

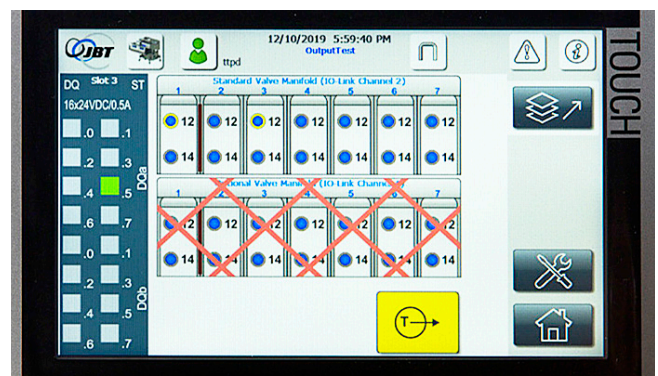
- Start/Stop speed of up to 65 pieces per minute
- Powerful voiding system for whole muscle products
- Minimal compressed air usage
- Hygienic and efficient design due to direct drive motor, no belts and chains
- Suspension of heavier products with multilayer loops
- Extensive options:
 - First and second tie looper
 - Programmable pneumatic casing break
 - Length stops
 - LED lighting
 - Siemens or AB controls
 - Vacuum fill tube



The easy-to-clean, tension-free and swiveling conveyor simplifies sanitation



S-curve casing holder facilitates changing of casings



The touchscreen control is easy to understand and operate, the integrated diagnostic tool facilitates maintenance

Technical data

JBT SCHRÖDER HAMAX 800 – WHOLE MUSCLE STUFFER

MACHINE WIDTH	approx. 2620 mm (without cutting device)
MACHINE DEPTH	1,003 mm
MACHINE HEIGHT	1,594 mm
CHAMBER LENGTH	800 mm
USEFUL WEIGHT/ WORKING INTERVAL	approx. 2.0 kg
WORKING INTERVALS / MINUTE	max. 10
ELECTRICAL CONNECTION	3Ph/PE; 400/440V; 50/60 Hz
WEIGHT	approx. 1000 kg



JBT TIPPER TIE SVU6800 – AUTOMATIC DOUBLE CLIPPER

MACHINE WIDTH	2490 mm (98")
MACHINE DEPTH	1330 mm (52.25")
MACHINE HEIGHT	1518 – 1720 mm (59.75" – 67.75")
SUPPLY VOLTAGE	400/480 V
CONNECTED LOAD	15 Amp
PROTECTION CLASS	IP65
AIR CONSUMPTION	.23 (NI)
AIR PRESSURE SUPPLY	6–7 bar (87–101 psi)
CALIBER RANGE	50 mm – 200 mm
WORKING INTERVALS / MINUTE	max. 65 (start/stop)
CLIP TYPE SERIES	Z400, E400
SLACK FILLING	optional up to 300 mm
WEIGHT	1360 kg (3000 lbs.)
SOUND LEVEL¹⁾	LpA = 85 [dB(A)]



More information at:
www.schroeder-maschinen.de
www.tippertie.com

¹⁾ Corresponds to EN ISO 11204

JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
 INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION
 X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
 COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
 SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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