



RMPE12 - MPE HYDRATOR

Specially designed to hydrate the casings

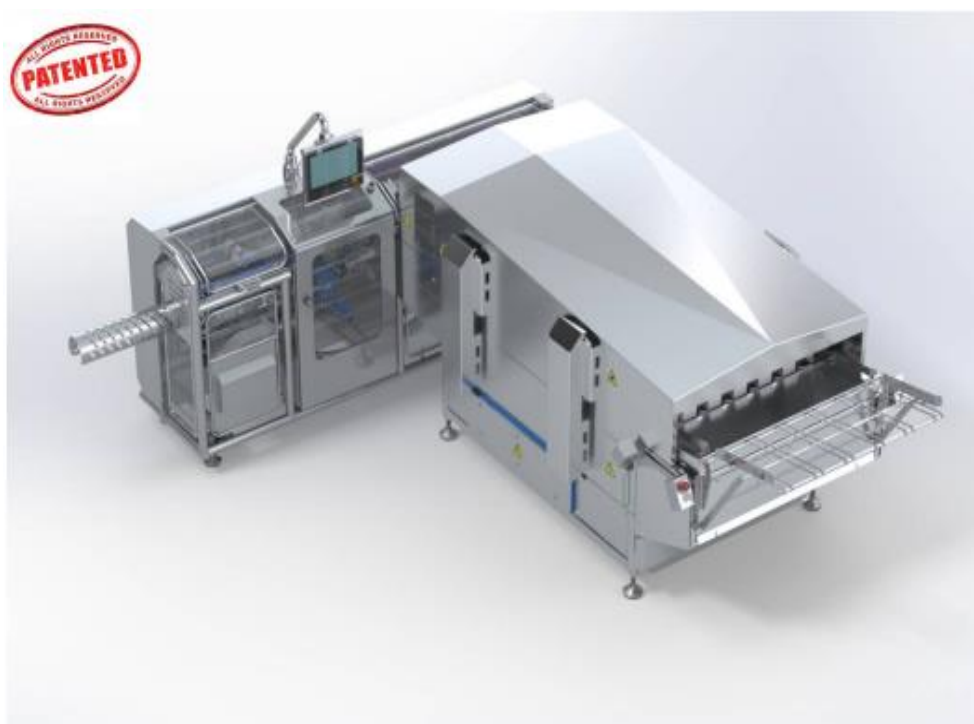
The Hydrator RMPE12 is co-dependent with the Peeling Machine MPE12. Together they form a high-performance peeling line to remove the casings from the cured sausages.

The machine must be coupled to a moisturizing module which softens the casings before peeling.

The peeler has a production capacity of up to 1,300 pieces per hour, and a minimum stick length capacity of 500mm up to 1,200mm (this dimension can be modified upon request).

TECHNICAL FEATURES

PRODUCT TYPE	CURED SAUSAGES – CYLINDRICAL PIECES
PRODUCT CALIBERS	FROM 30mm TO 100mm STANDARD
PRODUCT LENGTH	FROM 500mm TO 1200mm – SPECIAL SIZES AVAILABLE
PRODUCTION	UP TO 1300 PIECES/HOUR – ACCORDING TO PRODUCT TYPE
CASING TYPES	CELLULOSE, COLLAGEN, FIBROUS, HUKKI
DIMENSIONS	W391cm x L460cm x H185cm
CONTROL SYSTEM	TOUCH-SCREEN IP69K
QUALITY CERTIFICATES	CE, CSA, UL



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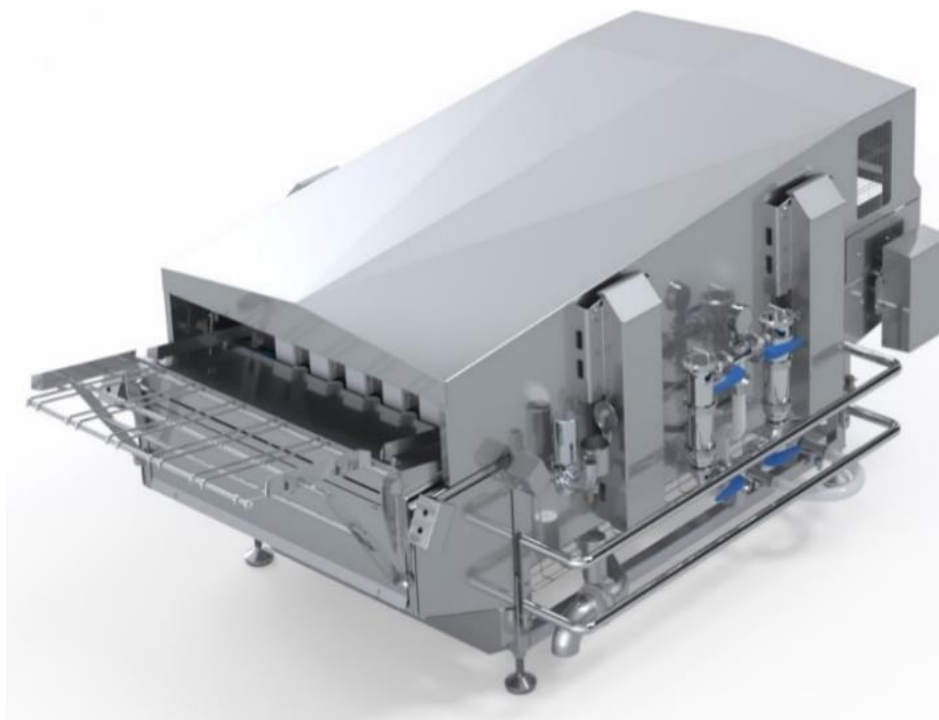
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Built in compliance with safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (Equipment in contact with food products).



HYDRATOR MODULE



The hydrator module for high performance is equipped with a completely automatic water management system.

It reuses the water by continuous recirculation through a double filter and has an automatic filling system with solenoid valves, water level and temperature management.

The hydration time can be programmed adjusting it to each product type because it is synchronized with the peeling machine.

This hydrator includes the sausage blowing area composed by two blowing heads. These heads can be positioned manually via a rail to determine their position depending on the product.

It has Micronics filters to guarantee the quality of the air, according to the ISO 8573-1 standard.



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