

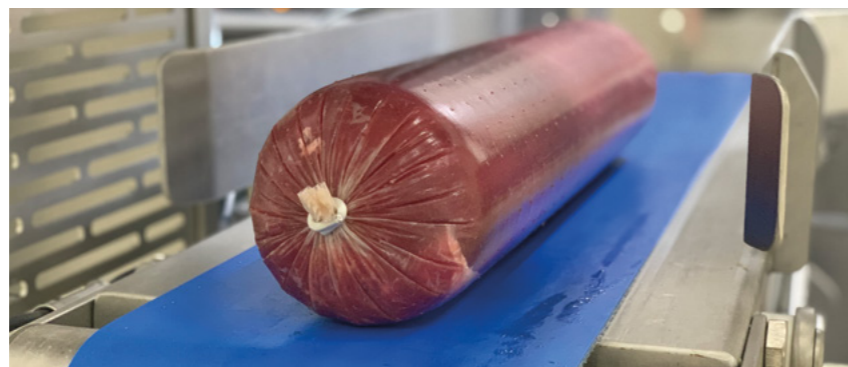
# LAPEG 1200XXL

Constant length whole muscle packing line



## Performance and engagement for the food industry

With over 35 years of experience in the food industry sector, we have a strong track record of delivering **high-quality equipment**. Pujolàs designs, develops, and manufactures equipment for the production and processing of **food products**. We combine traditional techniques with the latest innovations to achieve high-quality results and significant added value. Efficiency and performance in every product are our commitment.



## LAPEG 1200XXL

Constant and uniform length

- ✓ Piece length adjustable through a control panel.
- ✓ Consistent length and weight.
- ✓ Improved efficiency due to high meat compaction.
- ✓ Maximum performance in the slicing process.



## LAPEG 1200XXL It is composed of 3 parts



### Manual or automatic product loading

Placing the product into the mold to ensure it remains stationary and retains its initial shape.



### Pressing and stuffing

Giving shape to the product and stuffing it into the casing, be it plastic or net.

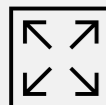


### Stretching and clipping

Automatic module for stretching and clipping at each sausage end. This equipment includes an automatic stretching and clipping system that allows precise adjustment for optimal product shape.

# LAPEG 1200XXL

## Quality, stability, and precision

 **We adapt to your needs.**  
Contact us

**Molds**  
High adaptability to product needs..


**Productivity**  
It varies according to the product to be produced.


**Exit conveyor**  
Easily removable transport belt and rollers for cleaning.


**Reliability**  
Built with stainless steel and wear-resistant materials.





### Pujolàs benefits


 Pressure compaction to enhance the internal appearance of the product.

 Capability to stuff whole muscle meats with a diameter exceeding 220 mm.

 Increased yield in the filleting process, thanks to the product's extended length.

 Complete casing profitability without waste, thanks to the double clipping head.

 The meat fat does not mix with the lean meat.

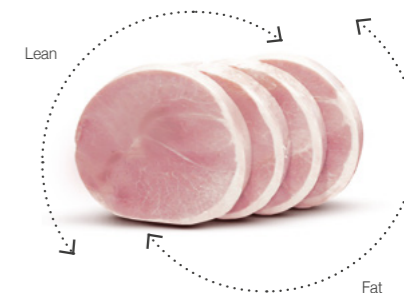
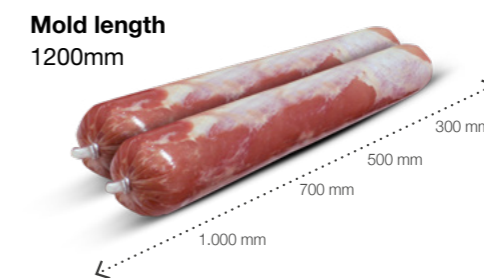
 High meat compaction, resulting in a more profitable product.

**Security**  
Special key system for access to the pneumatic / electronic system.

**Servo drive technology**  
Constant stuffing system with adjustable speed.

**Efficiency**  
With the capability to extract productivity data. (optional)

**Flexible and versatile loading system**  
Mold changeover time of 5 minutes.



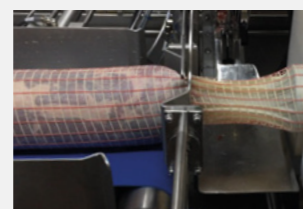
### Optional accessories



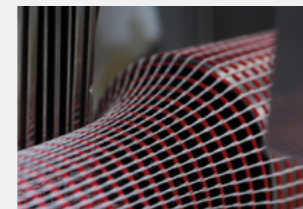
**Polycip® Loop System:**  
An automated system that places the loop for hanging the products.



**Collagen and net Applicator:**  
Automatically produce products with both net and collagen film simultaneously.



**Casing and Net Applicator**  
An automated system for stuffing meat thigh into casings and net



**Net dispenser**  
An innovative system that fully compacts the meat in the extremities, resulting in a higher yield product.



**Cleaning Trolley**  
The cart is made of stainless steel for easy disassembly of molds and proper storage.



**Additional mold**  
The LAPEG system can produce a multitude of products simply by changing the mold.

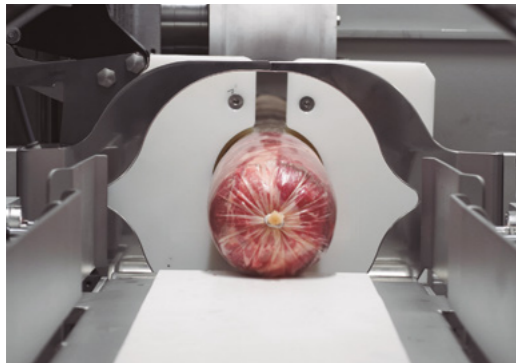


**Automatic loader**  
Conveyor belt for the automatic loading of products.



**Online remote Access**  
Integrated modem to enable remote access for Pujolàs technical service. Usable through either cable or Wi-Fi connection

## High-performance equipment engineered to maximize productivity



### Guaranteed quality

- ✓ Polyclip Gmbh clipping head.
- ✓ Low consumption electropneumatic system with high-quality cylinders, solenoid valves, and components.
- ✓ The stretching pressure of the stuffed piece is adjustable via the operator panel.
- ✓ Specially designed doors allow the operator to monitor the production process.
- ✓ Minimal electrical consumption.

### Hygienic design

- ✓ Self-washing nozzles with high-pressure spraying.
- ✓ Programmable spraying from the panel.
- ✓ Specially designed doors allow the operator to monitor the production process.
- ✓ Self-cleaning filling cylinder system included.
- ✓ Tool-free mechanism for removing the conveyor belt drum to facilitate equipment cleaning.
- ✓ Inclined surfaces to enhance water drainage.



### Security system

- ✓ Emergency stop in the most common areas.
- ✓ Safety indicator with alarm and 3 positions: Red / Orange / Green. Doors and openings are interlocked and protected.
- ✓ Safety system on all openings.
- ✓ All risk elements are out of reach of personnel.
- ✓ Connection elements are protected to prevent impact.
- ✓ Restricted programming with access codes for operators / maintenance personnel.

### User - friendly

- ✓ Control panel with programmable touch screen and program memory capability.
- ✓ Push buttons designed to optimize the operator's efficiency in production.
- ✓ The programming screen is only required for program modifications.



## PMT 360 / Casing / net filler

We customize according to your requirements



Machine designed to fill tubes with various types of casings, plastic, bags, or net. It operates **automatically, allowing filling with different funnel sizes**. It includes a tank with a temperature regulator.

- ✓ Large filling capacity for casings and/or nets.

- ✓ Adaptable calibers according to the type of products.

- ✓ Easy to clean.



- ✓ Specially designed for filling tubes with casings or meshes.
- ✓ Automatic adjustment according to the type of casing or mesh.
- ✓ Interchangeable gripping clamps for casing pull, depending on the tube's caliber.

# Performance and engagement for the food industry

Since 1985, we have been innovating to deliver results that replicate the artisanal process while maintaining quality and increasing profits.



**PILOT PLANT**  
R & D Center

Working hand in hand with our customers.

## Want to assess the performance of your product?

At our Pilot Plant, our research and development center, you will find a showroom of our equipment. You can conduct tests and trials of the machinery and evaluate the development of your product.

**Schedule a visit**



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