



LAPEG 900

Whole muscle stuffer



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 900

Maximum productivity and versatility

- ✓ Automatic system for packaging whole muscle.
- ✓ Exclusive Polyclip® tightening and clipping system.
- ✓ Speed and precision thanks to the Servo Drive system (optional).



LAPEG system

It is composed of 3 parts



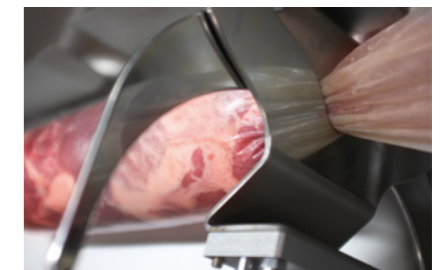
Manual or automatic product loading

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 900

Quality, stability and precision

We adapt to your needs.
Contact us

Productivity for standard machine.
Up to 7 pieces / minute

Reliability
Built with stainless steel and wear-resistant materials.

Safe
Special key system to access the electropneumatic system.

Exit conveyor
Transport belt and roller easily removable for cleaning.



Molds
High adaptability to the product's requirements.

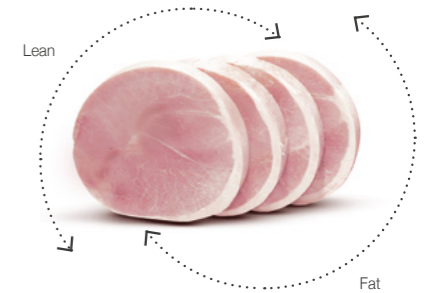
Flexible and versatile loading system
Mold change time of 5 minutes.

Pujolàs benefits

- Elimination of air cavities inside the product.
- Possibility to stuff whole meat muscles in different calibers.
- 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.

Servo drive technology
Constant stuffing system with adjustable speed.

Efficiency
With the ability to extract productivity data (optional).



Accessoris opcionals



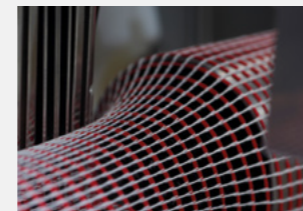
Polycip® Loop System:
An automated system that places the loop for hanging the products.



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.

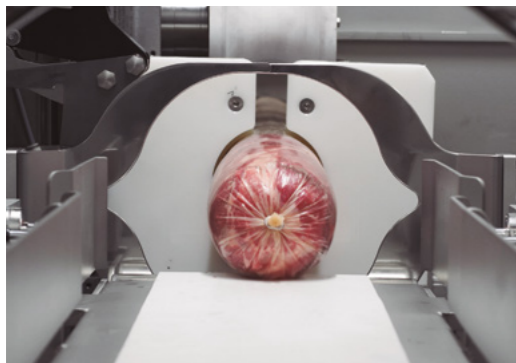


Automatic loader
Conveyor belt for the automatic loading of products.



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

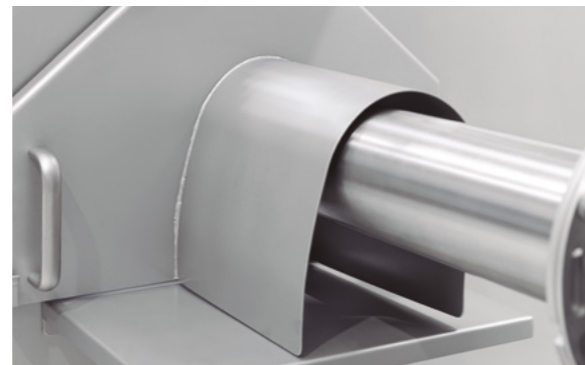


Guaranteed quality

- ✓ 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.



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R & D Center

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Schedule a visit



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