

LAPEG HYBRID

Premium 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 HYBRID

All in one

- ✓ Adaptable to production needs.
- ✓ Designed for continuous stuffing and clipping of premium meats.
- ✓ Flexibility and quality in a single machine.



LAPEG system

It is composed of 3 parts



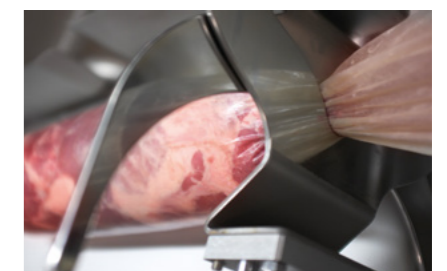
Manual or automatic product loading

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 Hybrid


Quality and versatility for premium meats all in one


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


Easy to operate
The doors are designed to allow viewing of the production process.


Intuitive
User-friendly graphical interface.


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.

Automatic clipping machine
High-pressure stretching.

Flexible and versatile loading system
Mold changeover time of 3 - 5 minutes.

Press System
Respect the product avoiding muscle breakage.

Exit conveyor
Easily removable transport belt and rollers for cleaning.

Reliability
Built with stainless steel and wear-resistant materials.

Productivity
It varies according to the product to be produced.

Servo drive technology
Constant stuffing system with adjustable speed.

Mold Carousel
For products that need to be manually positioned and maintain their orientation in the mold.



Automatic loading system
Designed for continuous stuffing and stapling of whole meat muscles.



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

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

Molds
High adaptability to product needs.



LAPEG Hybrid / Automatic carousel loading system



Quality and versatility
Mold change in less than 5 minutes.



LAPEG Hybrid / Automatic loader



Stuffer with manual positioning of **whole muscles** and automatic product loader. It allows for the precise positioning and orientation of the meat to create consistent, high-quality gourmet products.



Whole muscle stuffer and clipper with product loader. It has been designed for the automatic packaging of all types of products, with or without bones, with the aim of achieving higher efficiency in each product.



- ✓ Whole meat muscles are manually positioned inside the mold to avoid mixing fat with lean meat.
- ✓ Automatic pressing, stretching and clipping process to obtain a compact and uniform product.
- ✓ High-quality product with maximum yields in slicing processes. Consistency, efficiency, and profitability.

- ✓ The most automated solution for the stuffing and clipping of products in collagen, casings, and nets.
- ✓ Versatility in products and formats thanks to the exclusive mold change system.
- ✓ High pressing and compacting pressure improves yields during the filleting process.

Production-oriented equipment

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.
- The product filling time in the mold is adjustable through a program.
- The doors are specially designed to allow the operator to monitor the production process.
- Minimal electrical consumption.

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.

Hygienic design

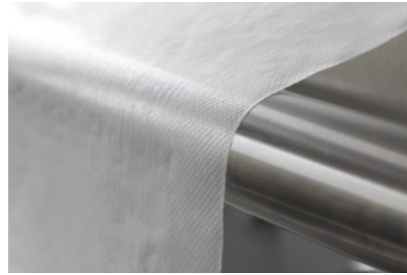
- Self-washing nozzles with high-pressure spraying.
- Programmable spraying from the panel.
- Specially designed doors allow the operator to monitor the production process.
- Self-cleaning filling cylinder system included.
- Tool-free mechanism for removing the conveyor belt drum to facilitate equipment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



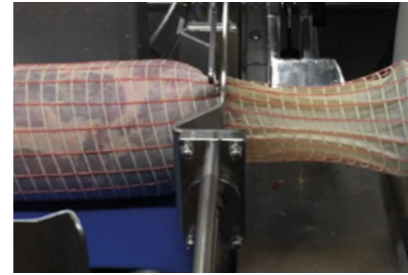
Optional accessories



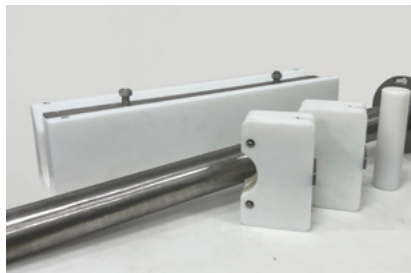
Polyclip® Loop System:
An automated system that places the loop for hanging the products.



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



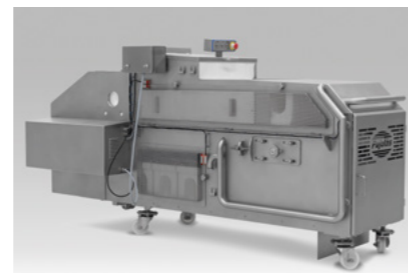
Casing and Net Applicator
An automated system for stuffing meat thigh into casings and net.



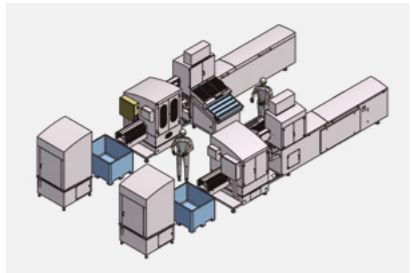
Additional mold
The LAPEG system can produce a multitude of products simply by changing the mold.



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



Loading System
The Lapeg system can produce a multitude of products simply by changing the loading system.



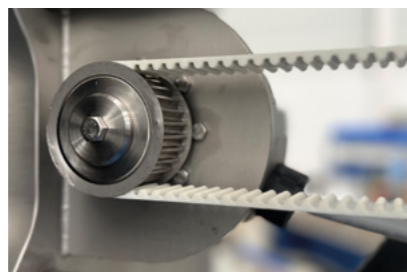
Mirror Machine
Allows an operator to load two LAPEG lines simultaneously.



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



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



Servo-driven piston
Increased productivity with minimal maintenance. Precise control in the filling process, resulting in energy cost savings.



Automatic Lubrication
Centralized lubrication system with automatic grease distribution.

PMT 360 / Casing / net filler



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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