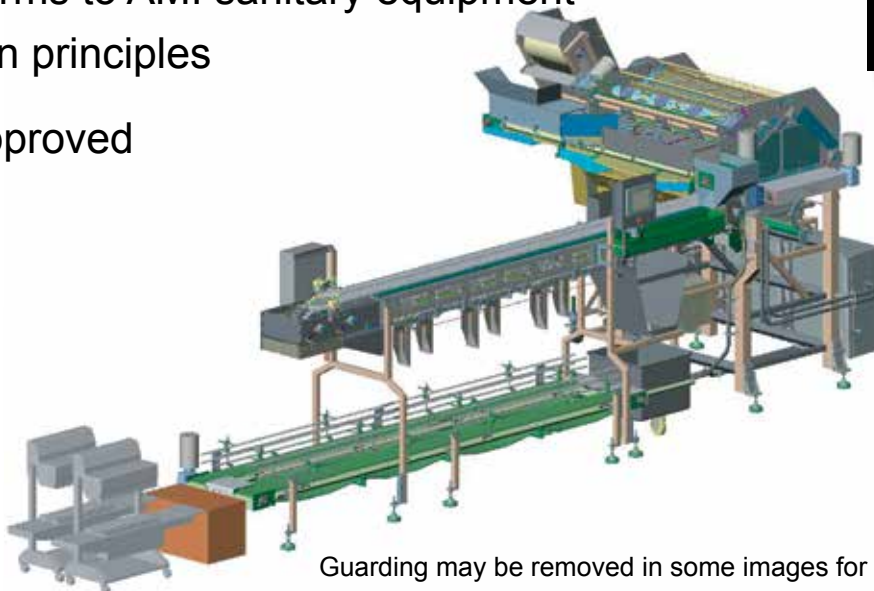


Drake Bagging System

Semi-automatically loads exact counts of sausages into bags. This unit can bag skinless or skin-on, cooked and chilled frankfurters from 12mm to 32mm in diameter and from 76mm (3 inches) to 300mm (12 inches) in length.

- Up to 1,500 pieces per minute
- Multiple station design
- 98%+ fill rate
- Loads product with or without casing
- Touch screen controls
- Conforms to AMI sanitary equipment design principles
- CE approved



Guarding may be removed in some images for demonstration purposes.

DRAKE COLLATOR STYLE SAUSAGE LOADER

DRAKE BAG LOADER

The Drake open channel bag loader semi-automatically loads exact counts of sausages into bags.

This collator style loader is made with a unique, state-of-the-art handling method that minimizes recirculation of product by using a first-in, first-out system.

The unit can handle up to 1,500 pieces per minute of a 127mm (5 inches) long product using 3, 4, 6, or 8 manual bagging stations and has a 98% fill rate.

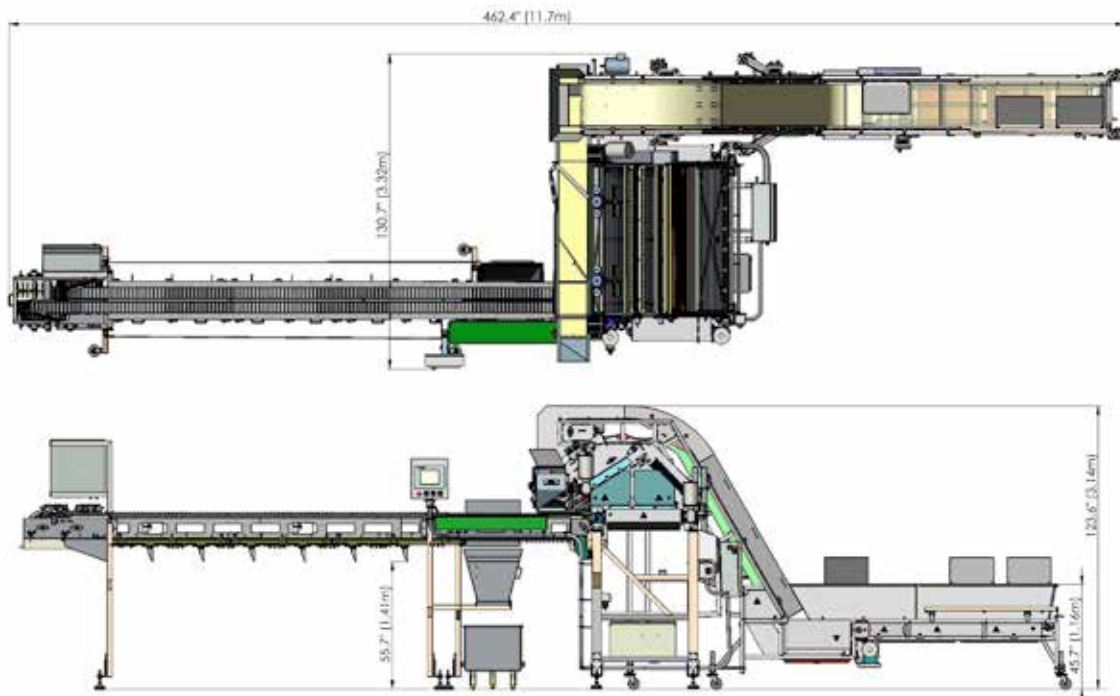
The bagging system is able to load frankfurters that are cooked or chilled and can handle skinless or skin-on products.

Drake's bagging system processes frankfurters from 12mm to 32mm in diameter and from 76mm (3 inches) to 300mm (12 inches) in length.

The bagging system is exceptionally durable. The intermediate conveyor inspection flights are made of rugged stainless steel, as is most of the machine, making it the toughest loader on the market.

All Drake autoloaders feature touch screen controls, allowing for easy addition of new recipes and rapid adjustment to various areas of the loader.

All Drake loaders are proudly made in the USA.



Drake Bagging System Loader Utility Specifications			
Voltage	Noise Level	Water (optional)	Air
208 - 240 V or 380 - 480 V, 50 or 60 Hz, 3 PH Fuse: 30A	≤90 dB (A)	8 GPM (30 LPM)	80 PSI (5.62 kgf/cm ²)