



# Swopper 80 english



**TIPPER TIE**<sup>®</sup>  
**ALPINA**

A DOVER COMPANY

# Razor sharp cutter technology – Swopper 80



## Universal machine

The Swopper 80 combines functionality with the most up to date technology. It is a universal machine but nevertheless specially designed for each individual application. It produces excellent results in the production of coarse or fine boiled sausages, raw sausages and emulsions as well as in the careful blending and kneading of a wide variety of products.

## Rational design

The main focus is on rational design of surfaces to facilitate hygienic cleaning. The self-supporting body is made of stainless steel and completely enclosed. The internal ribbed construction, as an interconnected system between the knife and the bowl shaft, provides the Swopper 80 with a high degree of rigidity – an essential condition for vibration-free operation.

# Its strengths are your advantages

## Modern drive system

The industrial cutter Swopper 80 is driven by a three-phase A.C. motor with a frequency converter. The SPC-control ensures optimum motor management. 6 speeds (model S) can be set individually according to customers' requirements. The two blending and kneading processes can be programmed to run either forwards or backwards. All electrical components are wired up in a clear, easily accessible way and completely water-tight inside the machine. There are no additional installation costs.

## Operation via touchscreen

The Swopper 80 (model S) and its SPC-control are operated via a touchscreen. This modern operating system with graphic visualisation provides maximum convenience, efficiency and hygiene. The program control monitors production according to the required final temperature, the number of bowl revolutions or the preset cutting time and thus relieves operating personnel of monitoring functions. The work program can be interrupted and resumed at any time.

The sausage meat temperature is measured exactly to 0.1°C by means of the sensor built into the splash guard. 100 recipes can be stored and called up again.



### **Flexible M55 cutting system**

Whether for raw sausages, boiled sausages or cooked sausages, the M55 cutting system stands out thanks to its flexibility and economy. The knives of the Alpina cutting system do not have to be set or readjusted after sharpening as they are clearly positioned. The Swopper 80 works with 2, 4, or 6 knives on 1,2 or 3 planes. The Alpina cutter knife M55 with a patented cutter head, precisely coordinated bowl and knife area geometry and the interaction of various cutter shaft speeds with two independent bowl speeds, enable the Swopper 80 to produce the highest quality for all products.

### **Safety with a capital 'S'**

The cutter head is freely accessible for changing the knife. The cutter shaft is stopped in less than 3 seconds with the Emergency Stop button or by opening the knife cover. Various interlocking mechanisms ensure that the machine only starts up when in a safe condition. The Swopper 80 has a monitoring system which indicates a machine fault. Alphanumerical displays notify the operator of possible malfunctions and how to remedy them.

### **Cleaning/maintenance**

All external surfaces are made of high-quality stainless steel. The underside of the machine body is enclosed. Smooth surfaces without corners where dirt can accumulate, horizontal surfaces inclined at least 3° and clearance under the bowl are design elements which allow quick, hygienic cleaning. The Swopper 80 offers a high degree of maintenance and service convenience.

### **No need for a mincer or emulsifier**

The spiral cutting chamber ensures uniform cutting and careful mixing of the material, creating the main prerequisite for perfect emulsion quality. A maximum of soluble meat protein is released at high knife speeds and ensures for good binding of the sausage meat. The Swopper 80 processes raw pork-rind and sinews of all thicknesses, without having to use an additional pork-rind mill, in one operation to produce a cohesive, amorphous mass.

### **No need for mixing and blending machines**

Every normal blending or kneading process can be carried out rapidly and carefully. Kneading large pieces of meat to a cohesive mass (such as sandwich ham, ham sausage) works just as well as mixing raw sausage without the slightest smearing effect and without further comminution.





## The key to success

### Advantages of the Swopper 80 at a glance

- Versatility use for all comminuted, mixed and sausage meat types reduce investment costs as there is no need for additional auxiliary equipment such as mincing machines, colloid mills etc.
- Sausage meat production is simpler and safer thanks to the highly developed M55 cutting and mixing system
- The simple cutter technology and good monitoring and automation functions optimise deployment of personnel
- The composite construction between the knife and bowl shaft provides the Swopper 80 with a high degree of rigidity – an essential condition for vibration-free operation
- The robust, stainless steel construction guarantees high stability, smooth running, a long service life and high value ensures the machine retains it's value
- Rational design for hygienic cleaning. Smooth, stainless steel surfaces and clearance under the bowl are design features which allow quick, hygienic cleaning
- Simple, quick installation allows immediate use of the machine

### The end-products

The end-products from the Alpina cutter provide convincing results in terms of:

- fineness, gloss and colour of cooked sausage, liver sausage and pate
- uniform granulation for salami
- low jelly and fat deposits in canned products
- ultra-fine cutting quality for liver sausage and pâté

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