

INNOVATION



ConProLink Hanging

Alginate instead of natural or artificial casing – state-of-the-art, economical production.

handtmann
Ideas for the future.

Reliable linking and hanging of ConPro products ...

... provides potential for new levels of cost effectiveness.

The ConPro system combines the advantages of a vegetable alginate skin with the Handtmann co-extrusion technology. And now a new step has been added: linking and hanging in a continuous process. The new ConProLink system with hanging function takes the production of sausages to another level and creates additional potential for innovative product solutions and highly-economical processes.

This leading technology produces a purely vegetable alginate skin using the linking/co-extrusion head, portions the filling product precisely to the gram, constricts it with the help of the voider, links the products and hangs them in pairs on the hanging unit. The alginate skin can be customized in terms of the thickness, the colour and the taste of the skin. This creates completely new opportunities for developing, designing and marketing innovative products. Excellent potential to widen the product range coupled with highly-efficient production.



» Advantages:

- Excellent product shelf-life due to ideal hygiene conditions
- Production costs can be reduced by up to 40 % in comparison to equivalent products made from natural or artificial casings
- Maximum weight accuracy and less give-away reduce production costs
- Excellent product appearance due to well-formed ends
- Processing semi-viscous products is possible thanks to the closed ends
- Top hygiene conditions as product areas are easily accessible for cleaning purposes

TECHNOLOGY

- ConProLink 400 Hanging: Comprising VF 628 and VF 608 plus with KVLSH162 AL system
- ConProLink 200 Hanging: Comprising VF 616 and VF 608 plus with KVLSH162 AL system
- Functions: Co-extruding, voiding, equal lengths, cutting, hanging
- Further processing: Conventional smoking/cooking system
- Portioning capacity: up to max. 300 port./min. (depending on product and lengths)
- Calibre range: 13-28 mm
- Portion length: from 80 mm

EFFICIENCY

- Substantial potential for increased efficiency due to the continuous process
- Significant cost saving due to high degree of availability of the continuous system
- Staff costs reduced due to high level of automation
- Compact system design for reduced energy consumption and minimum space requirements
- Existing smoking/cooking systems can be used for the hung products



*New profitable products with
well-formed, closed ends.*

In addition to the leading technology and the opportunities for product design, the unique aspect of the Handtmann ConPro system is its diverse range of applications. For fresh, cooked, mould-ripened and raw sausage products – there is enormous potential for new ideas for products made of pasty product. Kosher, halal and vegetarian products can also be processed perfectly and reliably with the Handtmann ConPro system.

... more information can be found at:

www.successthroughdialogue.com

