

INNOVATION



CONPRO COMPACT SYSTEM

The new entry-level model for products in alginate casing

- **COMPACT** low-cost entry-level model into the field of alginate technology with alginate feed unit
- **EASY OPERATION** thanks to all production parameters being set on the vacuum filler
- **VERSATILITY** for cut or formed products thanks to the hanging option
- **COST REDUCTION** thanks to alginate casing instead of natural casing
- **SPACE-SAVING** thanks to the “compact” design
- **FLEXIBILITY** thanks to easy conversion for processing natural, collagen and peel-off casing
- **PRODUCT QUALITY** with consistency and premium level of quality through constant and continuous process
- **STATE-OF-THE-ART COMMUNICATION TECHNOLOGY** thanks to trendsetting EtherCAT bus system



↑ Alginate feed unit



↑ Forming and separating unit



↑ Snack hanging option

ConProCompact system

The flexible solution with all the options for a variable production in alginate casing or natural, collagen or peel-off casing.

The ConProCompact system is the entry-level variant for the continuous production of products in alginate casing. The main feature of the ConProCompact system is an alginate feed unit with 40-litre volume for feeding the alginate paste. "Compact" means simple structure, minimum space requirements and easy operation of the system. Perfectly suited therefore for start-ups or small- and medium scale producers who seek to enter the field of alginate technology. The system is scalable and can therefore be adapted to increasing production requirements with its different performance levels. Thanks to its easy conversion, the system can also be used for sausage production in natural, collagen or peel-off casing at any time.

PROCESS OPTIONS

- Filling/portioning and co-extruding
- Equal lengths
- Cutting or forming and cutting
- Hanging

Production process

The product strand is either cut straight after co-extrusion and fixation or formed during cutting by means of a forming cut (the product ends are not completely enclosed by the alginate casing).

Fields of application

- Meat products
- Convenience
- Fish
- Delicatessen
- Vegetable/vegetarian/vegan
- Dairy
- Baked goods and more

Patents (USA/Canada):

9,688,492; 9,433,221; 7,524,240

PERFORMANCE PARAMETERS

- ConPro system comprising vacuum filler, alginate feed unit and KLSH 153 AL system
- Calibre range 8 to 32 mm
- Portion length from 40 mm
- ConPro-1:
Belt speed: max. 1 m/sec.
Portioning capacity (depending on product and lengths):
 - Cutting: max. 1,200 portions/min.
 - Forming and cutting: max. 1,200 portions/min.
- ConPro-2:
Belt speed: max. 2 m/sec.
Portioning capacity (depending on product and lengths):
 - Cutting: max. 1,800 portions/min.
 - Forming and cutting: max. 1,200 portions/min.
- Option hanging: minimum hook spacing 20 mm
- Further processing of hung products: conventional smoking and cooking systems
- Further processing of cut products: collating, depositing into packaging solutions or transferring to continuous smoking, cooking or baking systems



↑ Delicacies



↑ Cabanossi



↑ Poultry sausage



↑ Fish sausage



↑ Filled mini salami



↑ Dry sausage sticks