

Innovation continues:

FULLY AUTOMATED SAUSAGE PRODUCTION!



CO-EXTRUSION
LINKING
COOKING

EFFICIENT, COMPLETE CONPRO SYSTEMS, COVERING ALL STAGES THROUGH TO PACKAGING.

- ConProLink 200/ ConProLink 400 with the “linking” function.
- ConProTherm as a complete system for fully automated sausage production with cooking system and loading robot.



ConProLink

- Continuous sausage production for linked, fine sausage meat products with well-formed, closed ends.
- Process reliability with respect to portioning capacity, weight accuracy, length consistency and product presentation.
- Significant cost savings due to innovative casing technology.
- Fast cleaning.
- High level of automation with substantial rationalisation effect, through to depositing in the packaging.



ConProTherm

- Coherent control concept for optimum utilisation of the individual units in the system and a continuous product flow.
- Increase in productivity and improvement in hygiene with less staff.
- Safe and gentle depositing into packaging machines, including in multiple layers.
- Product memory for various set-down patterns, thus very simple and flexible change-over to other packaging formats.
- Reduction of cooking losses by up to 50 %.



Technology

- Casing material with pure vegetable, alginate-based ingredients.
- The Rudin VegaCasing is supplied in different thicknesses and colours and can also be adapted to a specific product or process.
- Ideal for kosher, halal and vegetarian products.
- Perfect product presentation.

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Ideas for the future.