



COLLATING SYSTEMS FOR FRESH SAUSAGES

Automation from filling to depositing into trays

- **SIGNIFICANT COST SAVINGS** due to less manpower (no manual collating or depositing)
- **FLAWLESS, HYGIENIC PRODUCTION PROCESS** due to reduction of manual intervention
- **INCREASES PRODUCTIVITY** due to optimisation of the effective production time (complete solution from a single source)
- **HIGH DEGREE OF FLEXIBILITY** due to simple and quick conversion to other products and tray formats
- **CONSTANT AND APPEALING PRODUCT QUALITY** in terms of hygiene and appearance in the tray
- **HIGH PROCESS RELIABILITY** due to reliable, continuous process
- **COMPLETE AUTOMATION PROCESS** with minimum space requirements due to compact design

Fully-automatic collating and depositing

For products in natural, collagen or alginate casing


Medium-scale and industrial producers from the meat or general food sector, such as producers of vegetarian and dairy products, benefit from the significant rationalisation effect of this automation solution. A major advantage is the Handtmann hygienic design of the entire production line, from the vacuum filler to the tray denester, which ensures excellent hygienic conditions for production.

GS 300 SYSTEM COMBINATIONS

- VF 600/VF 800 vacuum filler with PVLS 143/PVLS 125 AL system, GM 310 collating module and ZB 311 feed belt
- ConPro or ConProLink system with GM 310 collating module and ZB 311 feed belt
- Tray denester TD 387 for decollating and feeding the trays to the ZB 311 feed belt

TRAYS

- Formats: up to 325 x 265 mm, height: up to 60 mm
- Types: hard plastic trays, foamed polystyrene trays
- Production output: up to 80 trays/min.
(depending on number of sausages in a tray)

	Gruppiersystem GS 300	Gruppiersystem GS 301
Modules	<ul style="list-style-type: none"> • GM 310 collating module • ZB 311 feed belt • Tray denester TD 387 	<ul style="list-style-type: none"> • GM 310 collating module • GB 320 collating belt
Applications	<ul style="list-style-type: none"> • Fresh sausage in alginate casing or natural and collagen casing • For direct depositing into trays (1 or 2-layer) • Depositing capacity up to 80 trays/min. 	<ul style="list-style-type: none"> • Fresh sausage in alginate or collagen casing, pre-grouped onto collating belt (depending on the product also for natural casing, without collating) • Manual depositing into trays or thermo-forming systems • Depositing capacity: 1-lane application up to 400 portions/min. • Multi-lane depositing capacity: depending on the product, on request
Performance data	<p>Collagen casing Individual portions or in pairs, uncut up to 600 portions/min.</p> <p>Natural casing Individual portions or in pairs, uncut up to 400 portions/min. (depending on the degree of the bend)</p> <p>Alginate casing Individual portions or in pairs uncut up to 600 portions/min.</p>	
Illustration		



Fresh sausage in natural casing



Fresh sausage in alginate casing



Fresh sausage in natural casing



Fresh sausage in alginate casing in foamed polystyrene tray