



CONPRO-SYSTEM KLSH 153

FOR A WIDE VARIETY OF SAUSAGE PRODUCTS
IN ALGINATE CASING.



Fresh sausage, Merguez, dry sausage sticks, chipolata, cocktail products, fish sausage, yoghurt sticks, meat substitute products, cheese sausages, pet food sausages

The Handtmann ConPro system for the continuous, industrial production of a wide variety of sausage products in alginate casing. The basic components of the Handtmann ConPro system are two Handtmann vacuum fillers. While the master machine continuously conveys the product, the slave machine precisely feeds the alginate paste to the co-extrusion head. The alginate casing is produced during the continuous filling process through gelatinisation of the pasty alginate film in a saline fixing solution.

YOUR ADVANTAGES

- Up to 40 % lower production costs compared with the equivalent products in conventional types of casing
- High-performance variant for cocktail products
- Flexible adaptation of the system to increasing production capacities through simple upgrade of the entry model
- Further processing of the products in alginate casing is identical to that of conventional products (e.g. in conventional smoking, cooking or baking systems)
- High economic efficiency in the production of hung products due to an optimal hanging unit with reduced set-up times, increased output and reduction of give-away thanks to optionally integrated Handtmann AHE scales
- Improved smoking chamber utilisation and cost savings thanks to minimum hook spacing on the hanging unit of 20 mm

FOR CONSISTENT PRODUCT QUALITY AND APPEARANCE

Alginate instead of natural casing

ConPro technology (co-extrusion process) combines the advantages of an edible alginate casing with the flexibility of Handtmann sausage filling technology. Because the alginate paste replaces conventional casings, the production process can run continuously and no casing changes are required. Furthermore, the alginate casing can be customised in terms of thickness, colour and taste. This creates completely new opportunities for developing, designing and marketing a variety of products, whether meat-based products, vegan/vegetarian, kosher/halal or other.

Cutting production costs by up to 40 %

The cutting edge of the ConPro system is the elimination of conventional sausage casings or casings as such. The continuous production without casing change offers high automation potential and savings in production costs in the overall process of up to 40 %.

Wide variety of process options

The KLSH 153 ConPro system allows the separating and forming of product ends for fresh fried sausage or subsequent product hanging on a hanging unit for cabanossi or salami stick applications.

High-performance option for cocktail products

Equipped with the multi-forming and separating unit, the KLSH 153 ConPro system turns into a high-performance line for cocktail products at up to 3,000 sausages per minute. In a continuous, endless process, sausages in the calibre range of 13 to 28 mm are produced. Precisely separated and formed product ends are guaranteed, even at maximum production speed. The cocktail products can be transferred directly to freezer or frying tunnels.



BASIC EQUIPMENT:

- Performance variants:
 - ConPro-1
 - ConPro-2
- Operating modes
 - Separating with forming
 - Separating with forming and hanging
- Forming and separating unit
- Co-extrusion head
- One set of guide rails long, with one set of transport belts long

OPTIONS:

- Co-extrusion heads calibre 8 to 32
- 153-24, 153-25, 153-26 forming and separating units with forming and separating elements
- 153-28 multi-forming and separating unit
- 152-23 separating unit
- Processing of natural casing, collagen and peel-off casing
- Hanging unit
 - S2 hook for hook spacing 20 mm
- AHE scales
 - Forming and separating elements "S"
 - Forming and separating elements "XS"
 - Forming and separating elements "X5"

TECHNICAL PREREQUISITES OF THE VF:

- **Master machine** for filling and portioning, PCK4, X40, V24 or X54
- **Slave machine** for filling, portioning and servo linking, V24 or X54
- KLSH 153 for separating with forming, or separating, forming and hanging incl. spraying device, control unit and filter unit as well as one co-extrusion head and one set of transport belts long/flat

TECHNICAL DATA:

Category	Product parameters
Operating voltage	380 to 440 V
Portioning speed	up to 3,000 portions/min.
Casing calibre	8 to 32 mm
Belt speeds	ConPro-1 = 1 m/sec. ConPro-2 = 2 m/sec.
Portion length	from 40 mm
Drive	EtherCAT drive technology
Connected load	3.5 kW
High-performance cocktail version with multi-forming and separating unit	<ul style="list-style-type: none"> • Calibre: 13 to 28 mm • Portion lengths: 40 to 60 mm • Belt speed max. 2.0 m/sec. (ConPro-2) • Portioning capacity: up to 3,000 portions/min.